

Petit Déjeuner / Breakfast
Serves from 7:00 - 3:00pm

L'Omelette

Three eggs omelette served with house potatoes, french fries or salad
Upgrade to egg whites only +2.50

BUILD YOUR OWN OMELETTE 18
Choice of 3 free items: •Ham •Turkey •Bacon •Sausage
•Avocado •Onions •Spinach •Tomatoes • Mushrooms
•Cheddar •Swiss •Mozzarella
Additional items +2

BRIE OMELETTE 19
Sauteed onions, mushrooms, and spinach, finished with melted Brie and avocado

ABC OMELETTE 19
Avocado, crispy bacon & melted cheddar cheese

RATATOUILLE & SWISS OMELETTE 19
Eggplant, zucchini, tomatoes, and herbs in house tomato sauce with melted swiss cheese

Egg Specialties

STEAK N EGGS 28
Seared Ribeye steak, 3 eggs any style

TRADITIONAL BENEDICT 18
Toasted sourdough english muffin, Canadian bacon, Poached eggs topped with hollandaise sauce

SMOKED SALMON BENEDICT 20
Toasted sourdough English muffin, smoked salmon, sliced avocado, topped with hollandaise sauce

EIFFEL BENEDICT 18
Toasted sourdough English muffin, tomato, avocado, spinach, poached eggs, topped with hollandaise sauce

2 EGGS SPECIAL 16
Two farm eggs any style, choice of bacon or sausage
BREAKFAST CLUB SANDWICH 20
Triple decker whole wheat, bacon, ham, cheddar, two farm eggs, avocado, tomato , & mayo

BREAKFAST CROISSANT 17
Flaky butter croissant, farm eggs, melted swiss cheese, choice of ham, bacon or sausage

CROQUE MADAME 18
Buttery toasted brioche, grilled ham, melted swiss, creamy Mornay, topped with 2 Sunny side up eggs
SALMON CROISSANT BENEDICT 18.5
Smoked salmon on a warm, flaky croissant, wtih poached eggs, garlic dill cream cheese, cucumber and tomatos, topped with capers, pickled red onion, fresh microgreens & hollandaise sauce

LE LOX BAGEL 18.5
Toasted everything bagel, with cream cheese, smoked salmon, tomato, cucumber, red onion, capers and fresh dill

Quiche

Served with home potatoes, or salad

QUICHE 18
Lorraine - Bacon, caramelized onions, & swiss
Florentine - Spinach & Swiss

French Toast & Waffles

All French Toast comes with powdered sugar.
100% maple syrup upon request (Extra Charge)

FRENCH TOAST 16
Brioche or Croissant

CREME BRULEE FRENCH TOAST 18
Thick-cut French toast filled with our house creme brulee custard, finished with a crackling caramelized sugar crust

CRUNCHY FRENCH TOAST 18
Thick-cut Brioche dipped in our signature batter, crusted in crispy cornflakes, finished with fresh seasonal berries

STUFFED BRIOCHE FRENCH TOAST 17
Thick-cut brioche filled with Nutella or Strawberry cream cheese

BELGIAN WAFFLE 14
Add berries or banana & whipped cream +3



Mon Chéri
CAFE & BISTRO

COOKED IN AVOCADO OIL

(619) 694-5791

947 S Coast Hwy 101
Encinitas, CA 92024
MonCheriEncinitas.com

Pancakes

All Pancakes comes with powdered sugar.
Short stack / Full stack

BUTTERMILK 10/13
OATMEAL 13/15
BLUEBERRY 12/14

Blueberries inside and on top, finished with whipped cream
CHOCOLATE CHIP 12/14
Chocolate chip inside and on top, finished with whipped cream
BANANA 12/14
Bananas on top, finished with whipped cream

TRUFFLE PARMESAN POTATOES 6
Crispy potatoes tossed with truffle oil, parmesan and fresh arrugula

MORNING FAVORITES

AÇAÍ BOWL 15
Acai, granola, fresh berries, banana, coconut flakes Add Almond butter + 2.50

YOGURT PARFAIT BOWL 13
Vanilla yogurt, granola, banana, and fresh berries

AVOCADO TOAST 18
Rosemary Ciabatta topped with avocado, cherry tomatoes, shaved radish, feta and two farm eggs any style
•Add smoked salmon +4

BREAKFAST WET BURRITO 18
Warm tortilla packed with bacon, pico de gallo, farm eggs, and melted mozarella, smothered in green salsa and finished with sour cream and avocado

Sweet Crepes

NUTELLA FRUIT CREPE 14
Seasonal berries & banana. topped with whipped cream

Savory Crepes

Served with House Potatoes, French fries, or Salad

MISS MARSEILLE 18
Spinach, mushrooms, tomatoes, pesto, scrambled eggs and melted swiss

MISS PARIS 18
Ham in a classic bechamel, layered with Swiss and topped with a farm-fresh egg

MISS CANNES 18
Tender chicken and mushrooms folded in bechamel, finished with Swiss

Déjeuner / Lunch
Serves from 8:00 - 4:00pm

Sandwiches

Served with salad or fries

Classic french cold sandwiches
LE PARISIEN 17
Choice of bread with butter, layered with ham, creamy brie, tomatoes, and greens
LE RIVIERA 18
Mayo, tomatoes, crisp lettuce, pickles, and mixed celery albacore tuna

CLASSIC B.L.T.A 17
Mayo, crisp lettuce, tomatoes, bacon, and avocado on toasted sourdough.

LE SAINT-TROPEZ 20
Pesto aioli, crisp lettuce, tomatoes, avocado, swiss cheese, bacon, grilled chicken breast on a toasted brioche bun

CAPRESE PANINI 16
Pesto aioli and balsamic spread, tomatoes, fresh buffalo mozzarella, and basil

LA MADELEINE PANINI 18
Pesto aioli, grilled mushrooms, zucchini, squash, eggplant, tomatoes, pickled onions, and parmesan

L'ÉLYSEE PANINI 18
Chipotle spread, caramelized onions, roasted peppers, pickles, arugula, and turkey

Les Salads

Add chicken + 6 • Add (5) Shrimp + 8 • Grilled Salmon + 12
GOAT CHEESE SALAD 18
Mixed greens tossed with warm goat cheese, sundried tomatoes, honey, caramelize walnuts and side of Balsamic vinaigrette

CAESAR SALAD 18
Romaine lettuce tossed with tomatoes, croutons, parmesan cheese and caesar dressing

MEDITERRANEAN SALAD 15
Mixed greens tossed with tomatoes, cucumber, kalamata olives, and feta cheese and Raspberry vinaigrette

NIÇOISE SALAD 17
Mixed greens tossed salad with Tuna (mayo, celery, carrot and onion) red bell peppers, hardboiled egg, tomatoes, olives, home potatoes and Raspberry vinaigrette

BLACKENED SALMON SALAD 21
Mixed greens tossed with bell peppers, red onion, tomatoes, mango relish, lemon and raspberry vinagrette

Soups

FRENCH ONION 12
Classic French Onion Soup with coutons and melted gruyère cheese
LOBSTER BISQUE 12
Silky lobster bisque finished with cream and herbs

Specialty Dishes

NOIR BURGER 20
Grilled patty on a Charcoal brioche bun with Gruyere, caramelized onions, arugula, egg, and dijon aioli

FETTUCCINE ALFREDO 15
Fettuccine in a creamy garlic Alfredo sauce

BLACKENED CHICKEN PENNE 21
Penne in a garlic pesto cream sauce with tomatoes and onions, topped with grilled chicken

SALMON À LA CRÈME 26
Fresh Salmon in a brandy cream sauce with leeks served with mashed potatoes and sauteed vegetables

BOEUF BOURGUIGNON 30
Slow braised beef in Sangiovese wine sauce with mushrooms, carrots , pearl onions, and fresh mashed potatoes

In consideration to all parties there is a 90 minute time limit. Please inform your server of any allergies. We politely decline all drastic modifications. Max of 3 split checks for large parties. 18% gratuity added for parties of 6 or more. Split charge +2. Consuming raw or undercooked shellfish, meats, porks, or eggs may increase the risk of food-borne illness.

Coffee & Tea

HOUSE DRIP 5
Regular/Decaf - Bottomless

CAFE AU LAIT 5
Drip, steamed milk

COLD BREW 6

HOT TEA 5

HERBAL OR GREEN TEA

- Green Mango peach • Moroccan Mint • Jasmine Green
- Chamomile citron

BLACK OR WHITE TEA

- Earl Grey • English breakfast • White Ginger

Non-Caffeinated

HOT CHOCOLATE 5
House cocoa, Steamed milk • Add whipped cream +1

Cold Beverages

RIEME CARBONATED PETILLANTE
FRANCAISE 7
• Blood Orange • Pomegranate

SODA 5 Coke, Diet Coke, Sprite, 12OZ

FRESH SQUEEZED LEMONADE 5

BLACK ICED TEA 5

ORANGE JUICE 4.5

PERRIER 5

Alain Milliat French Juice 7
• Apricot • Mango • Apple •Pineapple

Mimosas & Cocktails

BRUNCH A DEUX 25
A bottle of brut served with OJ

KIR ROYALE 14
Crème de cassis, Brut

MIMOSA 8
Orange Juice, Brut

PÉCHE ET MIGNON 9
Peach Nectar, Brut

MIMOSA A LA FRAISE 9
Strawberry puree, Brut

ST. TROPEZ MIMOSA 9
Lavender infusion, Brut

MANGO MIMOSA 9
Tajin & chamoy rim, mango puree, Brut

PASSION ROYALE MIMOSA 9
Passoa passion fruit, Brut

SANGRIA 10
Red, fruits, and spices

Bottled Beer

Kronenbourg 1664 Lager 8

Modelo 7

Modelo Negra 7

Stella Artois 7

Stone IPA 7

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Mon Chéri
CAFE & BISTRO

Espresso

ESPRESSO
Double 3

AMERICANO 6
Espresso, water

MACCHIATO 5
Espresso, foamed milk, 2OZ only

CAPPUCCINO 6
Espresso, steamed milk foam

CORTADO 5
Espresso, steamed milk, 4OZ only

LATTE 6
Espresso, steamed milk

Specialty

Add Hazlenut, Vanilla & Caramel +0.50

Add Oatmilk or Almond +0.50

CHAI LATTE 7

Chai, Steamed milk • Make it dirty +1

GREEN EYE 7

Espresso, House Matcha, Steamed Milk

MOCHA 6.5

Espresso, Dark Chocolate, Steamed Milk

ROSE LATTE 6.5

Espresso, Rose Syrup, Steamed Milk

HONEY LAVENDER LATTE 6.5

Espresso, Syrup, Steamed Milk

MATCHA LATTE 7

Ceremonial Matcha, Steamed Milk

LONDON LAVENDER FOG 6

Earl grey, Steamed Milk

ICED STRAWBERRY MATCHA LATTE 8

Ceremonial Matcha, Strawberry puree
Steamed Milk

Wine

Rose & Sparkling

LES ALLIES BRUT 9/24
France

THE PALE ROSE 2021 12/40
Provence, France

CAP A CAP ROSE 12/40
Southwest, France

DOMAINE AGUILAS SPARKLING BRUT CREMANT 60
Loire valley,Southwest, France

White Wines

DELAS CÔTES DU RHONE BLANC SAINT ESPRIT 9/31
Côtes du Rhône, France

CHÂTEAU DE JAU ORANGE 13/42
Southwest, France

MARC BREDIF VOUVRAY 13/42
Loire, France

CARPE DIEM CHARDONNAY 15/41
Anderson Valley, California

BERNARDUS SAUVIGNON BLANC 2024 15/41
Monterey County, California

PIO CESARE CROTESE DI GAVI 2024 21/70
Piedmont, Italy

LA CHABLISIENNE CHABLIS LA SEREINE 2023 99
Burgundy, France

Red Wines

DELAS CÔTES DU RHÔNE 2020 11/38
Côtes du Rhône, France

LION TAMER CABERNET SAUVIGNON 2022 9/30
Napa Valley, California

DOMAINE TERRE DE MISTRAL ZAELO RED BLEND 2018
Provence, France 12/40

REGNARD BOURGOGNE PINOT NOIRE 21/66
Burgundy, France

EMILIO MORO RIBERA DEL DUERO 2022 20/66
Castilla Leon, Spain

DELAS CHATEAUNEUF DU PAPE HAUYE PIERRE 2022 120
Côtes du Rhône, France