

Bistro Menu

Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and parmesan cheese.

Served with roasted garlic aioli. *Vegetarian* 9

French Onion Soupe

Deeply caramelized onions in our rich beef consommé,
topped with toasted bread and loaded with melted

Swiss and parmesan cheese.

Bowl 9.50 | Cup 7.95

Soupe du Jour

Please ask your server about today's freshly made soup.

Bowl 7.00 | Cup 5.75

Wild Northwest Salmon Hash*

Wild northwest smoked salmon, sautéed leeks,
and grilled hash browns. Finished with two eggs,
then drizzled with creamy lemon-dill sauce.

Served with butter croissant or toast. 18

Parisienne Gnocchi *

Pâte à choux dumplings sautéed in browned butter
with spicy Coppa ham, corn, and fresh sage.

Finished with two eggs and parmesan cheese.


Served with butter croissant or toast. 17

Monte Cristo

Smoked turkey, ham, Swiss, cheddar, pineapple, tomato,
and mayonnaise on our sourdough bread. Stacked, dipped in egg
batter, then grilled golden brown. Served with raspberry jam. 16.50

Our Cristo is cured for 24 hours to maintain its structure. No substitutions or changes, please.

Comes with your choice of side: Green Salade, Fries, Potato Salad,
or Soupe du Jour (upgrade to French Onion Soupe for an additional cost).

Gluten-free bread available, for additional cost  **Gluten-free ingredients**

*Eggs cooked to order. Consuming raw or undercooked meat, poultry,
seafood, shellfish, or eggs may increase your risk of food borne illness.

18% gratuity added to parties of 6+ people.
Split-Plate charge \$4.00.

Bistro Menu

Chicken & Spinach Crêpe

Roasted chicken breast, sautéed spinach, mushrooms, and provolone cheese. Finished with a drizzle of house-made pesto and cherry tomatoes. 15.50

La Provence BLT*

Thick-cut bacon, lettuce, sliced tomato, avocado, and a fried egg, all stacked on a freshly baked croissant.

Finished with our house-made pesto aioli. 16.25

Served with your choice of side: Green Salade, Fries, Potato Salad, or Soupe du Jour (upgrade to French Onion Soupe for an additional cost).

Chipotle Mushroom Melt*

An American Angus beef patty on our toasted brioche bun with sautéed onions and mushrooms, avocado, arugula, pepper jack cheese, and chipotle mayo. 16.75

Served with your choice of side: Green Salade, Fries, Potato Salad, or Soupe du Jour (upgrade to French Onion Soupe for an additional cost).

Braised Steak Melt

Tender braised steak served atop a slice of grilled sourdough toast with garlic aioli, arugula, caramelized onions, and smothered with brandied cheese sauce. 19

Served with your choice of side: Green Salade, Fries, Potato Salad, or Soupe du Jour (upgrade to French Onion Soupe for an additional cost).

🌿 Northwest Salmon Salade*

Organic salad greens and French lentils dressed with light balsamic vinaigrette and tossed with feta and fresh tomato. Topped with a grilled salmon filet and a dollop of fresh basil pesto.

Served with fresh La Provence bread. 17.50

🌿 Chicken Mediterranean Salade

Organic greens, tomato, cucumbers, artichoke hearts, Kalamata olives, and crumbled feta cheese tossed with our creamy balsamic dressing. Topped with slices of herb-roasted chicken breast.

Served with fresh La Provence bread. 17.25

*Eggs, burger, salmon cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

La Provence Desserts

Versailles

French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and dark chocolate ganache — a mocha-lovers delight!

Black Beauty

French chocolate cake with vanilla syrup, layered with dark chocolate ganache and mousse, covered with opera icing

Tiramisu

Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

Crunchy Hazelnut Éclair

Our tender pâte à choux filled with hazelnut pastry cream and a rich brownie bar, topped with dark chocolate

Pavlova

Crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream

Napoleon

Layers of caramelized puff pastry filled with vanilla cream

Marionberry Cheesecake

A special French cheesecake with marionberries

Lemon Tart | Fresh Fruit Tart

Our Hours

Tuesday - Thursday

7 AM - 8 PM

Friday and Saturday

7 AM - 9 PM

Sunday and Monday

7 AM - 4 PM

Club Provence

Be the first to know about new items, special offerings, and exclusive deals by joining Club Provence and our Rewards Program.

www.provencepdx.com/clubprovence
(or scan the QR code below)



The La Provence Farm

Our beautiful farm in Canby, Oregon is committed to using sustainable farming methods that prioritize soil and ecosystem health to produce fresh, local vegetables, fruits, and herbs. We are proud to be developing a resilient food system that will allow us to bring the highest quality, best-tasting ingredients to your plate for years to come.