

Soupe

Our soups are served with our freshly baked La Provence Roll.

Populaire French Onion Soupe

Deeply caramelized onions in our rich beef consommé, crowned with toasted Provence bread, melted Swiss and Parmesan cheese.

Bowl 11 | Cup 9

Soupe du Jour

Please ask your server about our scratch-made soup.

Bowl 8 | Cup 7

Salades

Our salads are served with our freshly baked La Provence Roll.

Enhance your salad with a protein of your choice for a more satisfying bite.

Add Shrimp, +\$9 | Add Salmon, +\$6.95 | Add Chicken, +\$4.50

Roasted Beet Salad

Organic red and yellow beets, zesty arugula, marinated red onions, Chèvre cheese, toasted hazelnuts, and Champagne Vinaigrette. 9.25

NW Quinoa Salad

Red and white quinoa tossed with creamy Balsamic Vinaigrette, crisp apple, red grapes, Feta cheese, diced celery, basil, and walnuts. 9.25

Mesclun Greens Salad

Mesclun lettuce greens, cucumber, tomato, olives, Parmesan cheese, and the dressing of your choice. 9.25

Dressings Options: House Balsamic, Light Balsamic, Champagne, Seasonal

Petite Entrées

Petite Hazelnut Salmon*

Petite salmon filet with toasted hazelnuts and nutty brown butter. Served on a bed of sautéed leeks and roasted artichoke hearts. 14.50

Moules Marinières

Pacific Northwest mussels steamed in a white wine, and finished with butter, shallot, garlic, parsley, and capers. 14.50

Signature Truffle Parmesan Pommes Frites

Crisp fries tossed with truffle oil and Parmesan cheese.

Served with Roasted Garlic Aioli. 9.75

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

 **Gluten-free ingredients**

Dinner Entrées

Pasta Ratatouille

Bow-tie pasta tossed with our house-made zesty red sauce made with tomatoes, roasted red peppers, onions, and zucchini. Topped with Parmesan-roasted eggplant medallions. *Vegetarian* 20
Add Shrimp, +\$9 / Add Salmon, +\$6.95 / Add Chicken, +\$4.50

Moules La Provence

Pacific Northwest mussels steamed in a creamy white wine broth with shallot, fresh basil, and smoked salmon.
Served with La Provence Bread (bread not GF) and grilled lemon. 24

Our Signature Seafood Champagne Risotto

Luxurious risotto made with our special Champagne-Dill Sauce, sautéed scallops, shrimp, and salmon. For the final touch, we fold in tender diced pear and sautéed mushrooms, and top with Parmesan cheese and fresh herbs. 26

Pacific Bouillabaisse

Rich seafood soup spiced with saffron, roasted garlic, and tomatoes, with poached salmon, rock fish, shrimp, and mussels. Served with toasted Garlic Baguette (baguette not GF) and Smoked Paprika Rouille. 28

Chicken Soubise

Roasted chicken breast served over mashed potatoes and roasted asparagus with zesty chorizo and onion sauce.
Finished with sautéed bacon, chorizo, and peas. 26

Flat Iron Pork Steak *

A generous flat iron pork steak seared to juicy perfection, served over herbed mashed potatoes with creamy Roasted Fennel and Brie Sauce. Accompanied by our vegetables du jour. 26

NY Steak Frites *

A juicy New York Strip steak cooked to your desired doneness. Served with Red Wine and Confit Shallot Reduction and our crispy Truffle Parmesan Pomme Frites. 30

House Favorite Ultimate Chopped Cheese

Sliced slow-roasted beef chopped on our grill and heated with it's own jus, Gruyère cheese, and caramelized onions. Served on a warm brioche bun with arugula and IPA Dijon aioli. Accompanied by our Truffle Parmesan Pommes Frites. 22
Enjoy on a freshly made gluten-free bun, +\$1.50

Split-Plate charge \$4.00. A 20% gratuity to be added to parties of 6+.
We can accept a maximum of 3 cards per table/check.

*Steak, Pork cooked to order. Consuming undercooked or raw meat may increase your risk of food borne illness.

Gluten-free breads carry risk of wheat cross-contamination

 **Gluten-free ingredients**

Happy Hour

4 PM—6 PM

NOT AVAILABLE TO-GO - DRINK PURCHASE REQUIRED

Signature Cocktails \$11

Please see the Cocktail Menu for all our delicious offerings

Happy Hour Wine Bottle Special

\$5 off any bottle from our wine menu during Happy Hour
(Special promotional and House bottles not included.)

House Red, White, Rosé Wine 8 glass | Draft Beer & Cider 6

Zero-Proof Mocktails

Pumpkin Horchata 9

Pumpkin, cinnamon, nutmeg, oat milk

Apple Cider Sparkler 9

Apple cider, lemon, ginger beer

Cran Rosemary Fizz 9

House-made rosemary syrup, cranberry, orange, soda water

Guava Smash 9

Guava purée, lime juice, and ginger beer

Shirley Provence 7

Orange juice, citrus soda, pomegranate, a cherry



Happy Hour Savories

French Onion Soupe

Our signature soup topped with toasted Provence bread with melted Swiss and Parmesan cheese. Bowl 11 | Cup 9

Soupe du Jour

Please ask your server about our from-scratch soup. Bowl 8 | Cup 7



Petite Hazelnut Salmon*

Petite salmon filet with toasted hazelnuts and brown butter, served on a bed of sautéed leeks and roasted artichoke hearts. 10.75

Bacon Cheeseburger*

An American Angus beef patty on our toasted brioche bun with cheddar cheese, thick-cut bacon, lettuce, tomato, and mayo. Served with your choice of potato salad, green salad, or soup. 13.50
Enjoy your burger on a freshly made gluten-free bun, +\$1.50

Signature Truffle Parmesan Pommes Frites

Served with roasted garlic aioli. Vegetarian 8.50

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

We can accept a maximum of 3 cards per table/check.

A 20% gratuity to be added to parties of 6+.

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Gluten-free ingredients

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

Éclair

Our tender pâte à choux filled with vanilla pastry cream and topped with dark chocolate ganache and chocolate decorations

Pavlova

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

Napoleon

Layers of puff pastry filled with vanilla cream

Marionberry Cheesecake

A special French cheesecake with marionberries

Lemon Tart | Fresh Fruit Tart

Ask about our Seasonal Desserts!

Club Provence

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

www.provencepdx.com/clubprovence



Perfect Beverages

Soda | Iced Tea | Hot Tea *Please ask for our selection*

Perrier Sparkling Mineral Water | Lemonade

Fresh Squeezed Juices

Shirley Provence

Nossa Familia Coffee & Barista Beverages

Regular and Decaf Coffee

Espresso | Americano | Café Au Lait

Cubano | Macchiato

Latte | Cappuccino

Mocha | Chai Latte | Matcha Latte

Coffee-free Barista Beverages: Hot Cocoa | Steamer

We offer multiple milk alternatives and syrup flavors.

**For more beverage options,
See our Beer, Wine, and Cocktail Menu**

The La Provence Farm

Our Canby, Oregon farm delivers fresh produce to our kitchens to use and highlight in our delicious food. The La Provence Farm is committed to using natural farming methods and no pesticides. Throughout the year, we use as many of our own fresh herbs, leafy greens, and vegetables as possible.