

Appetizers

Signature Truffle Parmesan Pommes Frites

Our crisp fries tossed with truffle oil and parmesan cheese.
Served with roasted garlic aioli. *Vegetarian* 9

Chou-fleur Frit

Fried cauliflower served with tarragon-red wine aioli. *Vegetarian* 9

Cajun Shrimp & Chorizo Pommes Frites

Crisp fries topped with sautéed shrimp and chorizo, parmesan cheese, chives, and a drizzle of cilantro crème fraîche. 14.95

Petite Hazelnut Sockeye Salmon*

Salmon filet with toasted hazelnuts and brown butter.
Served on a bed of sautéed leeks and roasted artichoke hearts. 11

Soupe & Salade

French Onion Soupe

Deeply caramelized onions in our rich beef consommé,
topped with toasted Provence bread loaded with melted swiss
and parmesan cheese. Bowl 9.50 | Cup 7.95

Soupe du Jour

Please ask your server about our freshly made soup of the day.
Bowl 7.00 | Cup 5.75

Petite Green Salade

Organic greens, sliced cucumber, tomato, olives,
parmesan cheese, and the dressing of your choice. 5.95
Dressings Options: House Balsamic, Light Balsamic, Champagne, Seasonal

Asparagus & Radish Salade

Organic greens, grilled asparagus, green chickpeas, and pink
watermelon radishes tossed with lemon-pepper vinaigrette.
Topped with goat cheese, mint, and a jammy boiled egg.
Served with La Provence bread. (Extra charge for gluten-free bread) 15.50
Add Chicken or Salmon for an additional cost.

Northwest Salmon Salade *

Organic salad greens and French lentils dressed with a light
balsamic vinaigrette and tossed with feta cheese and fresh tomato.
Topped with a grilled salmon filet and a dollop of fresh basil pesto.
Served with fresh La Provence bread. (Extra charge for gluten-free bread) 17.50

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

 **Gluten-free ingredients**

Bistro Dinner

Monte Cristo

Smoked turkey, ham, swiss, cheddar, pineapple, tomato, and mayonnaise on our sourdough bread. Stacked, dipped in our special egg batter, then grilled golden brown. Served with raspberry jam. 15.95
Our Cristo is cured for 24 hours to maintain its structure. No substitutions or changes, please.

Side Options: Petite Green Salade, Fries, or Soupe de Jour
Substitute our Truffle Parmesan Pommes Frites or French Onion Soupe for an additional cost.

Fromage Burger*

A 1/3 pound American Angus beef patty on a toasted brioche bun, topped with our homemade fromage fort cheese, sautéed mushrooms, organic arugula, tomato and finished with Dijon mayonnaise. 16.95

Side Options: Petite Green Salade, Fries, or Soupe de Jour
Substitute our Truffle Parmesan Pommes Frites or French Onion Soupe for an additional cost.

Pacific Bouillabaisse

A rich seafood soup spiced with saffron, roasted garlic, and tomatoes, then finished with poached wild salmon, halibut, shrimp, and mussels. Served with smoked paprika rouille and toasted garlic baguette. 21

Mediterranean Salmon*

Pan-roasted salmon filet on a salad of tomatoes, cucumbers, avocado, and feta cheese dressed with a tangy fennel and tahini dressing. 19

Chicken Soubise

Roasted airline chicken breast served over mashed potatoes and roasted asparagus with zesty chorizo and onion sauce. Finished with sautéed bacon, chorizo, and green chickpeas. 17.50

Lamb with Green Olives*

Rack of lamb with a rustic green olive and walnut tapenade. Served with garlic mashed potatoes and vegetables du jour. 26

Bourbon Filet*

Perfectly cooked beef filet finished with bourbon and roasted garlic butter and rich demi-glace. Served with garlic mashed potatoes and vegetables du jour. 26

In response to rising costs, a 2% Back-of-House Surcharge will be added to your bill; these funds go to our hourly, back-of-house employees and reduce the need to raise menu prices.

Split-Plate charge \$3.00. An 18% gratuity to be added to parties of 6+.

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

 **Gluten-free ingredients**

La Provence Desserts

Versailles 6

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

Black Beauty 6

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

St. Honoré 6

Layers of caramelized puff pastry and hazelnut cream, topped with smooth vanilla chantilly cream and mini cream puffs

Tiramisu 6

Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

Crunchy Hazelnut Éclair 5.75

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

Pavlova 6

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

Napoleon 5.75

Layers of caramelized puff pastry filled with vanilla cream

Marionberry Cheesecake 6

A special French cheesecake with marionberries

Lemon Tart 5.75 Fresh Fruit Tart 6

Club Provence

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

www.provencepdx.com/clubprovence



Happy Hour

4 PM—6 PM

NOT AVAILABLE TO-GO - DRINK PURCHASE REQUIRED

House Red or White Wine 7

Draft Beer 5.50

Well Drinks 8

Classic Old Fashioned 8.50

Margarita 8.50

Signature Truffle Parmesan Pommes Frites 7

Our crisp fries tossed with truffle oil and parmesan cheese.

Served with roasted garlic aioli. *Vegetarian*

Tartine de Tomates au Basilic 6.50

La Provence garlic toasts, tomato, basil, feta cheese, olive oil.

Chou-fleur Frit 6.50

Fried cauliflower served with tarragon-red wine aioli.

 **Petite Hazelnut Sockeye Salmon*** 9

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

Fromage Burger* 13.95

A 1/3 pound American Angus beef patty on a toasted brioche bun, topped with our homemade fromage fort cheese, sautéed mushrooms, organic arugula, tomato and finished with Dijon mayonnaise. Served with fries.

 **Northwest Salmon Salade*** 14.95

Organic salad greens and French lentils dressed with a light balsamic vinaigrette and tossed with feta cheese and fresh tomato. Topped with a grilled salmon filet and a dollop of fresh basil pesto. Served with fresh La Provence bread (extra charge for gluten-free bread).

In response to rising costs, a 2% Back-of-House Surcharge will be added to your bill; these funds go to our hourly, back-of-house employees and reduce the need to raise menu prices.

Split-Plate charge \$3.00. An 18% gratuity to be added to parties of 6+.

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

 **Gluten-free ingredients**

Perfect Beverages

Soda Iced Tea Lemonade Smith Hot Tea	4
Perrier	4.50
Fresh Squeezed Juices:	
Orange Juice	8
Envy Juice Sunset Juice Orange-Carrot Juice	8.50
Shirley Provence	4.50
Soda with a splash of pomegranate and orange.	

Nossa Familia Coffee & Barista Beverages

Regular and Decaf Coffee

Espresso | Americano | Café Au Lait

Cubano | Macchiato

Latte | Cappuccino

Mocha | Chai Latte | Green Tea Latte

Coffee-free Barista Beverages: Hot Cocoa | Steamer

We offer multiple milk alternatives and syrup flavors.

**For more beverage options,
please see our beer, wine,
and cocktail menu**

The La Provence Farm

Our Canby, Oregon farm delivers fresh produce to our central kitchen 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 herbs, leafy greens, and vegetables as possible.