

# *Le Rêve*

» Patisserie & Cafe «

## *Happy Hour Menu*

*Served 4-6pm Monday-Friday*

*6.95 each*

### ***Moules Frites***

***Blanc***

*Steamed P.E.I. Mussels with  
White Wine and Fines Herbes*

***Pernod***

*Steamed P.E.I Mussels with  
Pernod and Herbs*

### ***Croquettes***

***Jambon***

*Saxon Farm Cheese, Berkshire Ham  
and Dijon Aioli*

***Canard Confit***

*Maple Leaf Farms Duck and  
Tarragon Almond Pesto*

### ***Tartines***

***Tartine de Saumon Fumé***

*House Cured Salmon, Lemon  
Chive Cream and Brioche*

***Carpaccio de Boeuf***

*Cured Beef Tenderloin, Arugula  
and Spicy Aioli*

***Canard Fumé***

*Smoked Duck, Chèvre, Red  
Onion Compote*

***Crostini de Brie***

*Warm Brie, Concord Farms  
Honey and Fresh Cracked Pepper*

# *Fromage & Charcuterie Board*

*Choose any Three for 6.95*

*or Seven for 9.95*

*or Nine for 12.95*

## *Fromage*

|                        |   |
|------------------------|---|
| <i>Bucheronne</i>      | <i>Goat, rich and creamy semi-soft, sharp</i> |
| <i>French Brie</i>     | <i>Cow, semi-soft, buttery</i>                |
| <i>Manchego</i>        | <i>Sheep, semi-firm, mild</i>                 |
| <i>Les Frères</i>      | <i>Cow, semi-soft, earthy, nutty</i>          |
| <i>Bleu d'Auvergne</i> | <i>Cow, soft, creamy blue</i>                 |
| <i>Fromage du Jour</i> | <i>Cheese of the day</i>                      |

## *Charcuterie*

|                                    |   |
|------------------------------------|---|
| <i>Coppa</i>                       | <i>Dry aged mild pork salami</i>            |
| <i>Terrine de Foie de Volaille</i> | <i>Cognac chicken liver pâté</i>            |
| <i>Salame Toscano</i>              | <i>Tuscan styled pork &amp; beef salami</i> |
| <i>Riserva Prosciutto</i>          | <i>400 day aged reserve pork</i>            |
| <i>Pâté de Campagne</i>            | <i>Country style pork terrine</i>           |

*Served with Toasted French Baguette and Fresh Seasonal Fruit*