



## Chateau De Pere Café Chanson

201 James Street  
De Pere, WI 54115  
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chateaudepere.com

### Dear Friends,

French food is the marrying of aromatics with savory, perfumed with sweet, and the meal is as appealing to the eye as it is to the mouth. This is how we pay tribute to classical French cuisine.

Traditionally, the café embodies civility, kindness, warmth, good humor, a love of talk and a sense of community. By connecting French cuisine and the ambiance of the traditional café, we intend to create an atmosphere that cannot be replicated anywhere else. We hope you will find our accommodations inviting, our staff warm, and our food fulfilling.

### Starters *small plates for sharing*

#### CHARCUTERIE PLATE

A selection of cured meats (salami, copa, chorizo, bresaola) and cheeses (Brie, St. Andre, Roquefort, Aged Cheddar), served with apple balsamic jelly, nuts, fresh fruit and grilled French bread. 16.95

#### MUSSELS MARINIÈRES 🌿

Chilean mussels prepared in an herbed cream sauce served with crostini. 11.95

#### DUCK WINGS 🌿

Confit duck wings tossed in a buffalo-maple garlic sauce and finished with chopped cilantro. 12.95

#### ROASTED VEGETABLE JARDINIÈRE 🌿 🌿 🌿

Roasted brussels sprouts, rutabaga, celery root, onions and carrots, seasoned with herbs olive oil. 9.95

#### 🌞 POUTINE 🌿

Hand-cut French fries topped with bacon, Swiss, cheddar, and Parmesan cheeses, blanketed in an herbed velouté sauce and garnished with scallions. 9.95

## Soups & Salads

#### FRENCH ONION SOUP

Prepared with caramelized onions, Swiss cheese and toasted baguette. Cup: 4.45 Bowl: 7.45

#### SOUP DU JOUR

Ask your server about the soup of the moment.  
Cup: 4.45 Bowl: 7.45

#### SALADE DE BETTERAVES 🌿 🌿

Roasted beets, spinach, walnuts, shallots and bleu cheese tossed in a balsamic vinaigrette. Starter: 5.95 Entrée: 11.95

#### 🌞 SALADE DANICHEFF 🌿 🌿

Romaine, garlic-roasted mushrooms, artichokes, boiled red potatoes, celery root and hardboiled eggs tossed together with a truffle vinaigrette. Starter: 5.95 Entrée: 11.95

Add to Salad: Chicken - 3.50 Salmon - 4.50

## Crêpes

### Petit Bo Peep

Fried eggplant topped with a lamb Bolognese and Feta cheese, rolled in a savory crêpe. 11.95

#### FORESTIÈRE

Sautéed chicken, mushrooms, spinach, onions and bacon lardons, served in an Herbs de Provence cream sauce and rolled in a crêpe topped with a fried egg. 10.95

#### À LA RENTRÉE 🌿

Goat cheese and acorn squash served in a crêpe and accented with toasted almonds, garlic, sage and shallots, complimented by a cranberry citrus coulis. 9.95

All crêpes served with your choice of hand-cut French fries, or a side salad.

Substitute sweet potato fries or roasted vegetables: 1.00

**\$2 split plate charge.**

#### Please inform your server if you have a diet restriction

🌿 Gluten-Free /option

🌿 Vegetarian /Vegan /option

🌿 Dairy-Free /option

🌿 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.



# Sandwiches

## PIERRE PIPER

Genoa salami, capicola, bresaola, banana peppers, pickled green beans, arugula, tomato jam and cheddar served on a freshly toasted baguette. 14.95

## ROYALE WITH CHEESE

One half pound certified Angus burger grilled to perfection and served on a toasted bun; topped with Swiss cheese, sautéed mushrooms, caramelized onions, chipotle mayonnaise, lettuce and tomato. 11.95

## CHORIZO ESPANGNOLE PANINI

Sliced Spanish chorizo, avocado, roasted red pepper, tomatoes, and pickled red onion, served with garlic aioli and pressed into a fresh brioche panini. 13.95

## CROQUE MONSIEUR

A classic French version of a hot ham and cheese sandwich; ham, Swiss cheese and traditional béchamel sauce layered on white bread and baked to perfection. 8.95

Add an egg 1.00

## LE PEPE WRAP

Fried chicken, greens, avocado, tomato, bacon, onion, bleu cheese and pickled banana peppers tossed with a zesty lemon vinaigrette and rolled in a spinach wrap. 11.95

## BONAPARTE WRAP

Sliced turkey, cranberry jam and charred kale, accented with a jalapeño bacon cream cheese and rolled in a spinach wrap. 9.95

## FRENCH CONNECTION

Our 1/2 lb. certified Angus burger, topped with Boursin cheese, French fried onion, tomato and pickled zucchini, garnished with a béarnaise aioli and served on a toasted brioche bun. 13.95

## Amour Fou Panini

Sliced turkey and Brie on a whole wheat pressed panini. Accented with spinach, bacon and apple balsamic jelly. 12.95


All sandwiches served with your choice of hand-cut French fries, or a side salad.


Substitute sweet potato fries or roasted vegetables: 1.00


*Bon Appétit!*

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## Filet Au Cognac

Pan-seared 8 oz. tenderloin drizzled with a brandy and bacon infused demi-glace, served with roasted baby red potatoes and seasonal vegetables. 30.95

# Entrées

Add a side salad for 2.50

## BRAISED LAMB SHANK

Lamb shank braised with rosemary and honey-infused white wine, served with whipped potatoes and roasted seasonal vegetables. 28.95

## BOEUF BOURGUIGNON

Beef short ribs braised in a red wine and garlic demi-glace sauce, served with roasted seasonal vegetables and baby red potatoes. 19.95

## FRENCH POT PIE

Creamy chicken stew with rutabaga, acorn squash and carrots, flavored with garlic, sage and thyme, topped with a crispy phyllo lid. 16.95

## GOAT CHEESE CAVATAPPI

Cavatappi pasta with mushrooms, sun dried tomatoes, onion and eggplant, tossed with a pepper and goat cheese pesto. 15.95

## LAMB STEW PROVENÇAL

Provençal style lamb stew, served in a white wine sauce accented with bacon, onion, celery, carrot and garlic, topped with whipped potatoes. 19.95

## SAUMON CLAQUÉ

Seared salmon drizzled with a sweet chili cream sauce served over a kale slaw and sorrel rice. 19.95

## SHRIMP ETOUFFÉ

Shrimp smothered in a jalapeño Cajun sauce studded with bell peppers, tomatoes, garlic and andouille sausage and served over sorrel rice. 16.95

# Desserts

## POMME CRÊPE

Caramelized apples rolled in a crêpe and topped with powdered sugar and whipped cream. 6.95

## CHARLOTTE CAKE

Bavarian cream and raspberry-filled white cake surrounded by ladyfingers and topped with whipped cream. 6.95

## CRÈME BRÛLÉE

Ask your server about our flavor of the moment. 5.95

## TULIPE AU CHOCOLAT

Chocolate pastry tulip filled with mint ice cream and drizzled with caramel sauce. 5.95