



## 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.




#### DE BASE BREAKFAST

Two eggs, toast, hash browns, and bacon. 5.95

**OMELETS** Served with a side of toast (white, whole wheat, brioche, or rye). Substitute fresh fruit 1.00

**FERME OMELET**  Bacon, shallots, shaved brussel sprouts, Swiss cheese. 7.95

**CREOLE OMELET**  Andouille sausage, okra, scallions, bell pepper, cheddar cheese. 8.95

 **DU SUD OMELET**   Arugula, avocado, red onion, sun dried tomato, tomato jam. 9.95

#### BRIOCHE FRENCH TOAST

Brioche bread battered and seared topped with a whipped cinnamon butter and powdered sugar. 9.95


#### CHEATEAU PANCAKES


Two pancakes filled with bacon and chocolate topped with whipped cream and powdered sugar. 8.95


### FRENCH SKILLET


Potatoes, onions, bacon and chicken breast sautéed and topped with a Swiss cheese cream reduction, two eggs, and toast 9.95

Please inform your server if you have a diet restriction

 Gluten-Free /option

 Vegetarian /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.

# Brunch

*Choice of sides: Hand-cut fries, sweet potato fries, hashbrowns, toast, or fruit.*

### ROYALE WITH CHEESE

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

#### BREAKFAST CRÊPE

Ham, shallots, jalapeno bacon cream cheese and scrambled eggs rolled in a delicate crêpe drizzled with Béchamel sauce. 8.95

#### FORESTIER CRÊPE

Sautéed chicken, mushrooms, spinach, onions, and bacon in a cream reduction sauce, topped with a fried egg. 10.95



#### FRAMBOISE CRÊPE

Nutella, raspberry whipped cream cheese, walnuts, and caramel. 11.95

#### FRENCH CONNECTION

One half pound certified Angus burger grilled to perfection and served on a toasted brioche bun; topped with Boursin cheese, French fried onions, tomato, arugula, béarnaise mayonnaise, and pickled zucchini. 13.95

#### CROQUE MADAME

A classic French version of a hot ham and cheese sandwich; ham, Swiss cheese and traditional béchamel sauce layered on white bread, baked to perfection and topped with a fried egg. 9.95

#### 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 jalapeno bacon cream cheese and rolled in a spinach wrap. 9.95

#### BELT CROISSANT

Bacon, egg, romaine, tomato and chipotle mayo. 9.95

#### CORSICA CROISSANT

Turkey, brie cheese, bacon, arugula, avocado, tomato jam. 9.95

#### QUICHE LORRAINE

Ham, Swiss cheese, and sautéed onions. 8.95

#### QUICHE CHAMPIGNON

Mushrooms, spinach, sautéed onion and Swiss cheese. 7.95