



C'est La Vie!



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Authentic french
restaurant and bakery

**Breakfast -Lunch - Dinner
& Catering**
Family owned
since 1997

**Downtown Sarasota
location**

**University Park |
Lakewood Ranch
location**

 **941 906 9575**

941 355 2323

 **1553 main street**

8527 Cooper creek blvd

 **@cestlaviesarasota**

@clavieutc



OPEN 7 DAYS A WEEK
MON - THU : 7:30AM - 6PM
FRI - SAT : 7:30AM - 10PM
SUN : 8:30AM - 4:30PM
DINNER SERVED : FRI-SAT
5:15PM - 10PM

OPEN 7 DAYS A WEEK
MON - TUE : 7:45AM - 5PM
WED - SUN : 7:45AM - 9PM
DINNER SERVED :
WED TO SUN 5-9PM

ENJOY YOUR EVENT OR YOUR BUSINESS
MEETING AND LET YOUR "C'EST LA VIE !" CHEFS
PREPARE YOUR APPETIZERS, YOUR WEDDING
CAKE, PARTY TRAYS, MINI OR WHOLE QUICHES,
MINI CROISSANTS, PETITS FOURS
AND MUCH MORE !

DOWNLOAD OUR CATERING MENU :
WWW.CESTLAVIESARASOTA.COM/CATERING

**Fine pastries cakes & tarts
(individual or whole) for your special
event (wedding, birthday, baby shower...)**

ALL TARTS ARE PREPARED ON A SUGAR DOUGH SHELL
1.SIZE : ROUND FROM 6 TO 12 SERVINGS

Almond tart

Pear & Almond tart

Fresh fruit tart (over a pastry cream)

Strawberry tart (over an almond cake)

Peach & pistaccio tart

Normandy tart (buttery apple mixed with cream and a touch of calvados)

Traditional apple tart (over a pastry cream)

Walnut & caramel tart

Baked fruit tart (over a pastry cream)

Paris-Brest (puff pastry with hazelnut cream)

Saint Honoré (sugar dough tart with whipped cream, puff pastry
caramelized and filled with custard)

Tropézienne (light vanilla cream inside a brioche dough topped with
caramelized almonds)

Flan plain or with apricot (baked vanilla custard)

2. SIZE : SQUARE FROM 4 TO 50 SERVINGS

Royal (Chocolate mousse cake on feuilletine praliné and almond biscuit)

3 Chocolate cake (dark, milk and white chocolate mousse on a flourless
biscuit)



Chocolate Orange Mousse (dark chocolate mousse with orange confit)



Carnot (Almond biscuit under a chocolate and vanilla mousse topped
with a caramelized cream chibousté)

BlackForrest (chocolate sponge cake light cream and cherries)

Opera (Coffee mousse and dark chocolate ganache)

Venise (Almond milk mousse, raspberry preserve and pistachio cake)

Sunlight (Raspberry mousse and passion fruit mousse on a thin sponge
cake)

Fraisier (light mousseline vanilla cream with thin sponge cake and fresh
strawberries)

Napoleon (puff pastry and cream)

C'est la Vie ! (hazelnut cake over a brownie with nuts topped with
chocolate milk mousse cake)

CROISSANT SANDWICHES

Served with side salad, cup of soup or fried diced
potatoes on a croissant

- | | |
|--|---------|
| 1. Sacré Coeur (smoked salmon, cream cheese, cucumber, basil, olive oil) | \$14.05 |
| 2. Bastille (ham, cheese, butter) | \$10.15 |
| 3. Louvre (tuna salad, tomato) | \$11.25 |
| 4. Notre-Dame (turkey, lettuce, tomato, mayonnaise) | \$11.25 |
| 5. Tour Eiffel (tomato, mozzarella, basil) | \$10.75 |
| 6. Arc de Triomphe (lettuce, tomato, chicken curry) | \$11.25 |

FROM THE BAKERY

Selection of croissants :

Croissant

Chocolate Croissant

Chocolate chip roll, apricot croissant or raisin roll

Almond Croissant

Brioche (plain, chocolate or raisin, individual or loaf)

Breakfast pastries and snack :

Pistaccio & almond bar or
Lemon and almond bar

Chocolate fondant

Berry or Apple crumble

Bread Pudding

Coconut Rocher



Raspberry linzer tart

Palmier (elephant ear)

Beignet

Apple Strudel

Madeleine

Brownie with chocolate chip
roll or walnut

Meringue



Macaron (large selection)



Selection of breads

Baguette : White | Wheat | Old fashion | Cereal

Loaf : bacon | olive | walnut | wholewheat | Rye | Cereal | White
| Onion

Custom bread available (more than 1 pound) for your special
event.

THE CONSUMPTION OF RAW UNDER COOKED FOOD AND SHELLFISH
MAY INCREASE THE RISK OF FOOD-BORN ILLNESS AND MAY BE
HARMFUL TO YOUR HEALTH. **PLEASE NOTE** : GRATUITY IS NOT
INCLUDED IN OUR PRICES.

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Breakfast | Lunch Menu

PETITS DEJEUNERS SPECIAUX

until 12pm, includes a regular hot coffee/tea
(if splitting, coffee is not included)

1.Le Petit Déjeuner french baguette, butter, and jam	\$6.95
2.Le Petit Paris french baguette, butter and jam, and one plain croissant	\$8.95
3.Breakfast in America eggs, sausage, bacon, and potatoes	\$10.45
4.France Amérique eggs, sausage, bacon, potatoes, and one plain croissant	\$12.45
5. Croissant In America croissant filled with swiss cheese scrambled eggs, and bacon with a side of potatoes	\$11.95

OMELETTES & EGGS

Served with side salad or fried diced potatoes

Plain	\$7.25
1 Ingredient	\$8.55
2 Ingredients	\$9.45
3 Ingredients	\$10.35
4 Ingredients	\$11.45

Choices Include: ham, bacon, chicken, spinach, cheese, mozzarella, blue cheese, leeks, potatoes, mushrooms, onions, bell peppers, feta, sausage.

Add \$1.30 : smoked salmon, goat cheese, brie, prosciutto, turkey

CRÊPES

Choice of buckwheat or white flour served with side salad,
or fried diced potatoes

1.Swiss Cheese	\$8.85
2. Cheese and Ham	\$9.85
3.Cheese and Bacon	\$10.05
4. Cheese, Bacon, Mushroom	\$10.75
5.Cheese, Ham, Mushroom	\$11.05
6.Meridionale (cheese, leeks, and tomatoes)	\$11.15
7.St.Tropez (bell peppers, tomatoes, onions, and olive oil)	\$11.15
8. Complete (cheese, ham, and eggs)	\$11.75
9.Paysanne (cheese, bacon, potatoes, and eggs)	\$11.95
10.Campagnarde (sausage and onions in a cream sauce)	\$11.95
11.Basquaise (chicken, onions, bell peppers, tomatoes, cheese, and basil)	\$11.95
12.Forestièrre (bacon, mushrooms, and onions in a cream sauce)	\$11.95
13.Norvegienne (smoked salmon in a bell pepper-tomato-onion sauce with goat cheese)	\$14.45
14. Poularde (chicken and mushrooms in a cream sauce)	\$11.75
15. Normande (caramelized onion sauce, brie cheese, apple and walnut (V)	\$13.85
16. Savoyarde (potatoes, raclette cheese, and prosciutto)	\$13.85
17. Landaise (spinach, goat cheese, tomato and walnut in a cream sauce)	\$13.85



Breakfast | Lunch Menu

SPECIALITIES

Served with side salad or potatoes.

1. Croissant au Jambon (add an egg for \$1.50) toasted ham and cheese croissant with melted swiss cheese	\$12.10
2. Quiche Lorraine (bacon and cheese)	\$13.10
3. Quiche aux Poireaux (leeks and cheese)	\$13.10
4. Quiche Jambon et Champignons (mushrooms, ham, and cheese)	\$13.10
5.Quiche Epinard et Chèvre (goat cheese and spinach)	\$13.45
6.Assiette Gourmande (half cheese and half charcuterie)	\$18.40
7. Assiette de Fromage (assorted cheese with a salad)	\$16.30
8. Croq' Monsieur (toasted ham and cheese on bread with a delicious béchamel sauce)	\$12.10
9. Croq' Madame (croq' monsieur with an egg sunny-side-up eggs, sausage, bacon, potatoes,)	\$13.90

SALADS

1. Caesar (chicken add \$4.95 ; smoked salmon add \$5.95 ; prosciutto \$6.95)	\$8.25
2.Vegetarienne (roasted bell peppers, mushrooms, corn, tomatoes, cucumbers, onions, and mixed greens)	\$10.35
3. Parisienne (tomatoes, swiss cheese, ham, hard boiled eggs, and mixed greens)	\$11.05
4.Provençale (tomatoes, basil, olive oil, and mozzarella)	\$11.05
5.Automne (apples, walnuts, raisins, parmesan cheese, and mixed greens)	\$11.45
6.Chavrotine (toasted bread with goat cheese, bacon, and mixed greens)	\$12.15
7.Nantaise (turkey, prosciutto, hearts of palm, asparagus, tomatoes, and mixed greens)	\$12.05
8.Nicoise (albacore tuna, tomatoes, potatoes, onions, hard boiled eggs, olives, anchovies, and mixed greens)	\$12.05
9.Aoste (tomatoes, mozzarella, artichoke hearts, prosciutto, basil, olive oil, kalamata olives, and mixed greens)	\$13.25
10. C'est la Vie (prosciutto, chicken, pastrami, tomatoes, artichokes, kalamata olives, mixed greens, and mushrooms)	\$13.55
11.Lyonnais (bacon, grilled onions, fried potatoes, cheese, poached egg, and mixed greens)	\$13.25
12. Briarde (toasted brie, walnuts, bacon, and mixed greens)	\$13.25
13. Nordique (smoked salmon on toast, tuna salad, sour cream, tomatoes, and mixed greens)	\$17.45
14. Cretoise (tomatoes, cucumbers, feta cheese, onions, olives, and mixed greens)	\$11.55
15. Exotique (chicken, curry, pineapple, apples and mixed greens)	\$12.15
16. Amandine (goat cheese coated with almonds and nuts then quickly fried served on mixed greens with raisins and nuts)	\$13.25
17. Méditerranéenne (avocado, tomato, blue cheese, corn, heart of palm, onion, kalamata olive, sunflower seeds)	\$13.25



Breakfast | Lunch Menu

BAGUETTE SANDWICHES

Or you can choose a sandwich combo: 1/2 a sandwich ,
with side salad, or cup of soup or fried diced potatoes

1.Paris (ham, cheese, and butter)	\$7.95
2. Bayonne (prosciutto, butter, and pickles)	\$9.65
3.Le Mans (pâté and French pickles)	\$9.95
4. Avignon (tomatoes, mozzarella, olive oil, and basil)	\$9.65
5. Brest (chicken, tomatoes, eggs, mixed greens, mayonnaise, and onions)	\$10.15
6.Poitou (turkey, tomatoes, mayonnaise, and mixed greens)	\$10.15
7.Versailles (ham, tomatoes, eggs, mayonnaise, and mixed greens)	\$10.15
8.Marseille (albacore tuna, tomatoes, mayonnaise, onions, and mixed greens)	\$10.15
9. Monte Carlo (prosciutto, tomatoes, mozzarella, olive oil, and basil)	\$11.25
10. Biarritz (smoked salmon, tomatoes, olive oil, basil, and mixed greens)	\$13.55
11. Normand (brie, swiss cheese, prosciutto, and butter)	\$11.75
12. St. Malo (bacon, tomatoes, lettuce, mayonnaise, and swiss cheese)	\$10.15

TOASTED PANINI SANDWICHES

Served with side salad, or cup of soup or fried diced
potatoes on a unique panini bread

1.St. Germain (ham and cheese)	\$10.15
2. Nice (tomatoes, mozzarella, prosciutto, and pesto)	\$12.75
3. Cherbourg (apples and brie cheese)	\$12.75
4. Menton (olive tapenade, goat cheese, and tomatoes)	\$13.85
5. Cannois (eggplant, tomatoes, roasted pepper, Parmesan cheese, and pesto)	\$13.85
6. Montpellier (chicken, tomato, bacon, Parmesan cheese, and pesto)	\$13.85

SOUP OF THE DAY \$7.25

SWEET CRÊPES

topped with powdered sugar

1.Crêpe butter and sugar	\$4.80
2. Crêpe lemon and sugar OR lemon and caramel OR orange caramel	\$5.10
3. Crêpe strawberry jam OR raspberry jam OR apricot jam	\$5.10
4. Crêpe nutella	\$7.35
5. Crêpe nutella, coconut, and banana	\$8.35
6. Crêpe dulce de leche, banana, sliced almonds	\$8.35
7. Crêpe maple syrup, banana, coconut	\$8.35