



Café Chez Marie

LOS ANGELES



depuis 2000

Cuisine Traditionnelle
Française • Marocaine • Américaine

Proprietors
MARIE & STEVE SALTZMAN

Chef De Cuisine
MARIE C. SALTZMAN

Chef De Jardin
STEVE SALTZMAN

CAFÉ - RESTAURANT

10681 Santa Monica Boulevard
Los Angeles, CA 90025

On The Historic



LA RESTAURATION

Carte du Petit Déjeuner Breakfast Menu

LE PETIT DÉJEUNER DE CHEZ MARIE

Café, Herbal Tea, or Chocolat Chaud à l'Ancienne,
Fresh Orange or Grapefruit Juice
French Pastry Viennoiserie or Toast,
Artisanal Jams or Honey Mille Fleurs & Country Butter
16.00

ASSIETTES

**Served With Fresh Seasonal Fruit*

- | | |
|---|--------------|
| ■ Saumon Fumé * | 19.95 |
| <i>Smoked salmon, cream cheese, tomatoes, capers, red onion & green salad, with brioche</i> | |
| ■ Gaufre de Belgique | 17.95 |
| <i>Belgian Waffles with fresh berries, maple syrup & Chantilly</i> | |
| ■ Pain Perdu | 17.95 |
| <i>French toast with fresh berries, maple syrup & cinnamon sugar</i> | |
| ■ Fruits Frais de Saison | 14.95 |
| <i>Seasonal fresh fruit plate</i> | |
| ■ Quiche Lorraine ou Florentine* | 17.95 |
| <i>Oven baked eggs, cream, cheese, bacon & ham, or vegetarian on a savory French tart & green salad</i> | |
| ■ Oatmeal à l'Ancienne* | 14.95 |
| <i>Old fashioned oatmeal with raisins, cinnamon & toast</i> | |

CRÊPES

SUCRÉES - SWEET

Served With Fresh Seasonal Fruit

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|--|--------------|
| ■ St. Martin | 17.95 |
| <i>Lemon curd, honey Mille Fleur, berries & strawberry coulis</i> | |
| ■ Place Trocadéro | 17.95 |
| <i>Chestnut cream, slivered almonds, chocolate ganache & Chantilly</i> | |
| ■ Pont Neuf | 17.95 |
| <i>Nutella, banana, chocolate ganache & Chantilly</i> | |

SALÉES - SAVORY

Served With Green Salad

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|---|--------------|
| ■ Alexandre III | 19.95 |
| <i>Smoked salmon, crème fraîche, capers, tomato & red onion</i> | |
| ■ Ile Saint-Louis | 17.95 |
| <i>Black forest ham, Gruyère cheese & sauce Hollandaise</i> | |
| ■ Pont du Carousel | 17.95 |
| <i>Organic baby spinach, tomato, avocado, feta cheese & sauce Hollandaise</i> | |

Café Chez Marie

French Moroccan American Café - Restaurant

OEUFS

Served With Fresh Seasonal Fruit

- **Eggs Norvegien** 19.95
*Poached eggs, smoked salmon, avocado & sauce
Hollandaise on English muffin*
- **Eggs Benedict** 18.95
*Poached eggs, Canadian bacon & sauce Hollandaise on
English muffin*
- **Eggs Florentine** 18.95
*Poached eggs, baby spinach, mushrooms, cheese & sauce
Hollandaise on English muffin*
- **Oeufs Cocotte** 18.95
Baked eggs in sauce Mornay & Parmesan cheese & petit toasts
- **Chez Marie** 18.95
*Fried eggs with crisp bacon, cheese, lettuce & tomatoes
on croissant*
- **Oeufs à l'Américaine** 18.95
*Eggs scrambled, over easy, sunny side up, or poached
with bacon or sausage, roasted potatoes & toast*
- **Crêpe aux Oeufs Brouillés** 18.95
Scrambled eggs, avocado, jalapeño, cheddar cheese & salsa

OMELETTES

Served With Fresh Seasonal Fruit & Toast

- **Omelette Marocaine** 19.95
*Merguez sausage, sautéed scallions, bell pepper, cilantro
& Harissa*
- **Omelette Parisienne** 18.95
Black forest ham & Gruyère cheese
- **Omelette Fines Herbes** 17.95
Chive, parsley, basil, tarragon
- **Omelette Jardinière** 18.95
Sautéed spinach, mushrooms, tomatoes & avocado
- **Omelette Champignons Fromage** 18.95
Sautéed mushrooms & French brie

Egg White	2.00	Ham	4.00
Oeuf Dur	2.00	Turkey	4.00
Side Scrambled	6.00	Sausage	4.00
Roasted Potatoes	6.00	Bacon	4.00

There will be a surcharge for any additional items

No Substitutions

Café Chez Marie

*“Great Food
In A Charming Environment”*

TARTINES

Served On French Baguette With Fresh Seasonal Fruit

- | | |
|--|-------|
| ■ Parisiennne | 16.95 |
| <i>Crème de marron, artisanal jam, honey Mille Fleurs & country butter</i> | |
| ■ Fromage | 16.95 |
| <i>Brie or Gruyère with tomato, cucumber & cornichons</i> | |
| ■ Saumon Fumé | 19.95 |
| <i>Smoked salmon, crème fraîche, cucumber, tomato, red onion & capers</i> | |
| ■ St. Germain | 16.95 |
| <i>Nutella, banana & honey Mille Fleurs</i> | |

VIENNOISERIES

Served With Beurre & Confiture

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|---------------------------|------|
| ■ Pain Au Chocolat | 4.95 |
| ■ Pain Raisin | 4.95 |
| ■ Brioche | 4.95 |
| ■ Croissant | 4.95 |
| ■ English Muffin | 3.75 |
| ■ Toast | 3.75 |

BOISSONS CHAUDES

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|---|-----------|
| ■ Coffee | 4.95 |
| ■ Herbal Tea | 3.95 |
| ■ Espresso/Double Espresso | 2.95/3.95 |
| ■ Café Americano | 5.75 |
| ■ Café Au Lait | 5.75 |
| ■ Cappuccino | 5.75 |
| ■ Hot Chocolate with Chantilly | 5.75 |
| ■ Café Latte | 5.75 |
| ■ Café Latte Vanilla, Caramel, Mocha Or Chai | 5.95 |
| ■ Soy Milk | 1.00 |

BOISSONS FROIDES

- | | |
|-----------------------------------|-----------|
| ■ OOJAY™ Orange Juice | 3.75/5.95 |
| ■ Grapefruit Juice | 3.75/5.95 |
| ■ Fresh Fruit Smoothie | 5.95 |
| ■ Apple or Cranberry Juice | 2.95 |
| ■ Eau Minerale | 2.95 |
| ■ Perrier | 4.50 |

**Parties of 6 or More Minimum 18% Gratuity
Split Charge \$3.00**

LA RESTAURATION

Carte du Déjeuner

Lunch Menu

*French Moroccan American
Café - Restaurant*

HORS D'OEUVRES

- | | |
|---|-------|
| ■ Soupe à l'Oignon Gratinée | 10.95 |
| <i>Savory onion soup with caramelized onions, garlic croutons & oven baked Gruyère cheese</i> | |
| ■ Pâté de Campagne | 14.95 |
| <i>French country pâté with cornichons, olives Niçoises & Dijon mustard</i> | |
| ■ Assiette de Fromage | 17.95 |
| <i>Selection of artisanal French cheeses with French baguette</i> | |
| ■ Quiche Lorraine ou Florentine | 14.95 |
| <i>Oven baked eggs, cream, cheese, bacon & ham, or vegetarian on a savory French tart</i> | |
| ■ Saumon Fumé | 14.95 |
| <i>Country smoked salmon, crème fraîche, capers, cracked black pepper & house-made crostinis</i> | |
| ■ Assiette de Saucisson Sec et à l'Ail | 14.95 |
| <i>Traditional French air-dried and artisanal Garlic sausages with cornichons, Moroccan black cured olives, French baguette & Dijon mustard</i> | |
| ■ Pâté de Maison | 14.95 |
| <i>Mousse pâté de canard au Porto with cornichons & Dijon mustard</i> | |
| ■ Pissaladière | 14.95 |
| <i>Savory Provençal tart of layered baked onion confit, black olives & anchovies with herbes de Provence</i> | |

CATERING

We Cater Events Of All Sizes For All Occasions
In Our Charming 1935 French Normandy Cottage House
or

At Your Location Of Choice
Please Call Marie @ 310.475.2949 Or
E-Mail @ ChezMarie2000@aol.com

There will be a surcharge for any additional items
No Substitutions

Café Chez Marie

*"Great Food
In A Charming Environment"*

CROQUES - CRÊPES - TARTINES

Served With Salade De Maison

CROQUES

*Sur Pain Poilâne
Country Bread*

- | | |
|---|-------|
| ■ Croque-Monsieur | 19.95 |
| <i>Roasted bread, black forest ham, Gruyère cheese, Dijon mustard & sauce Mornay</i> | |
| ■ Croque-Madame | 20.95 |
| <i>Roasted bread, black forest ham, Gruyère cheese, fried egg, Dijon mustard & sauce Mornay</i> | |
| ■ Croque-Provençal | 19.95 |
| <i>Roasted bread, chicken breast, Gruyère cheese, tomato, Dijon mustard & sauce Mornay</i> | |

CRÊPES

*Crêpes Salées
Savory Crêpes & Hollandaise Garnish*

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|---|-------|
| ■ Crêpes Crevettes | 19.95 |
| <i>Sautéed Atlantic pink-shrimp with roasted garlic, capers, tomato & basil</i> | |
| ■ Crêpes Pipérade | 19.95 |
| <i>Basque chicken with sautéed bell pepper, onion & tomato</i> | |
| ■ Crêpes Aux Champignons | 17.95 |
| <i>Sautéed mushrooms, herbes de Provence & mozzarella</i> | |

TARTINES

*Sur Baguette
French Baguette*

- | | |
|---|-------|
| ■ Tartine au Saumon Fumé | 19.95 |
| <i>Smoked salmon, crème fraîche & capers with organic greens</i> | |
| ■ Tartine Pâté de Maison | 19.95 |
| <i>Mousse pâté de canard au Porto, cornichons & Dijon mustard</i> | |
| ■ Tartine Avec Egg Salad | 16.95 |
| <i>Chopped Egg, mayonnaise, mustard & cornichons</i> | |

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French Moroccan American Café - Restaurant

SALADES

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|---|-------|
| ■ Le Ménage à Trois | 19.95 |
| <i>Chicken, Egg & Tuna salads, organic baby spinach, Romaine, shaved carrots, sliced radishes, avocado & sesame seeds</i> | |
| ■ Quinoa | 19.95 |
| <i>Red quinoa, fresh sweet basil, bell pepper, cucumber, tomato, organic baby greens & poached egg</i> | |
| ■ Bergère | 19.95 |
| <i>Organic baby kale, French lentils, Romaine, hearts of palm, marinated red onion & warm goat cheese house-made Crostini</i> | |
| ■ Cobb Emincée (Chopped) | 19.95 |
| <i>Chicken breast, tomato, avocado, bacon & blue cheese</i> | |
| ■ Niçoise | 19.95 |
| <i>White albacore tuna, French green beans, hard boiled egg, sliced potato, tomato, red onion & olives</i> | |
| ■ Moroccan Couscous | 19.95 |
| <i>Marinated artichoke hearts, tomato, red onion, cucumber & capers on a bed of Couscous</i> | |
| ■ Mangue et Noix | 19.95 |
| <i>Fresh sliced mango, roasted beets, blue cheese, hearts of romaine & house-made candied walnuts</i> | |
| ■ Caesar | 15.95 |
| <i>Hearts of romaine lettuce, herb croutons & Parmesan cheese</i> | |

ADDITIONS

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|-----------------------------------|------|
| ■ Shrimp | 8.00 |
| ■ Smoked Salmon | 8.00 |
| ■ Chicken or Turkey | 6.00 |
| ■ Black Forest Ham or Tuna | 6.00 |

DRESSINGS

To Go 16oz

- | | | |
|-----------------------------|-------------------|-------|
| ■ Honey Dijon | ■ Balsamic | 10.00 |
| ■ French Vinaigrette | ■ Caesar | 10.00 |

Split Charge \$ 3.00

There will be a surcharge for any additional items

No Substitutions

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SANDWICHES

Served With Salade De Maison

- **Merguez Burger** 19.95
Grilled top sirloin lamb patty with Ras El Hanout seasoning, sauce aioli, Moroccan harissa & iceberg lettuce on brioche
- **Crevettes Espelette** 19.95
Sautéed Atlantic pink shrimp, lettuce & tomato with garlic aioli Espelette sauce on French baguette
- **Jambon de Paris** 19.95
Parisian cured ham, tomato, cornichons, country butter & Dijon mustard on French baguette
- **Pain Bagnat - Tuna Niçoise** 16.95
White albacore tuna, hard boiled egg, tomato, red onion, Niçoise olives & radishes with virgin olive oil, red wine vinegar & lemon juice on French baguette
- **Salade de Poulet** 16.95
Chopped chicken breast with mayonnaise, mustard, celery, parsely, lemon pepper, lettuce & tomato on French baguette
- **BLT Suprême** 16.95
Bacon, lettuce, tomato, hard boiled egg & avocado on French baguette
- **Club** 16.95
Black Forest ham, turkey breast, crisp bacon, lettuce & tomato on French baguette
- **Turkey Avocado** 16.95
Turkey breast, avocado, mozzarella cheese, lettuce & tomato on French baguette

VEGETARIENS

- **Le Délice** 15.95
Avocado, tomato, cheese, olive tapenade & lettuce
- **Athen** 15.95
Lettuce, tomato, parsely, cucumber, red onions & feta cheese

Split Charge \$ 3.00

There will be a surcharge for any additional items

No Substitutions

Café Chez Marie

French Moroccan American Café - Restaurant

ASSIETTES

- **Assiette de Charcuterie** 26.95
*Artisan cured meats, pâté de campagne, mousse
pâté de canard au Porto, brie cheese, cornichons,
caramelized onions & dried Moroccan olives with
French baguette*
- **Shrimp Provençal** 27.95
*Sautéed Atlantic pink shrimp with roasted
garlic, capers, kalamata olives, tomato, basil,
& olive oil with rice Pilaf*
- **Tagine Poulet** 26.95
*Moroccan stewed chicken with lemon confit,
green olives, onions & mushrooms seasoned with
Ras El Hanout on a bed of couscous*
- **Filet de Saumon** 26.95
*Baked wild salmon filet, marinated in dill aioli,
served with rice pilaf & steamed vegetables*
- **Poulet Dijonnaise** 26.95
*Oven roasted breast of chicken with Dijon creamy
mustard sauce, mushrooms, herb de Provence roasted
potatoes & steamed vegetables*

LE PATES

- **Fettuccini Alfredo with Chicken** 20.95
*Fettuccini pasta in creamy "Alfredo" sauce with
chicken Parmesan, organic spinach & mushrooms*
- **Penne aux Légumes** 19.95
*Penne pasta sautéed in garlic olive oil, Roma
tomato, spinach, broccoli & Parmesan cheese*

SAUCES

To Go

- | | | | | |
|------------|-----|-------|------|-------|
| ■ Marinara | 8oz | 4.00 | 16oz | 8.00 |
| ■ Pesto | 8oz | 10.00 | 16oz | 15.00 |

We will be happy to accomodate Vegan and Gluten Free

Parties of 6 or More Minimum 18% Gratuity

Café Chez Marie

*"Great Food
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DESSERTS

- | | |
|--|-------|
| ■ Crème Brûlée | 9.95 |
| <i>Vanilla flan & glazed hard caramel</i> | |
| ■ Tarte au Citron | 8.95 |
| <i>Lemon curd tart</i> | |
| ■ Mousse au Chocolat | 8.95 |
| <i>Dark chocolate mousse</i> | |
| ■ Crêpe Suzette | 13.95 |
| <i>Sweet crêpe with caramelized sauce
"beurre Suzette" & flambée of Grand Marnier</i> | |
| ■ Assiette de Fromage | 17.95 |
| <i>Selection of artisanal French cheeses with
French baguette</i> | |
| ■ Baked Apple à la mode | 13.95 |
| <i>Washington State baked apple with cinnamon
sugar, vanilla ice cream & Chantilly</i> | |

BOISSONS CHAUDES

- | | |
|--|-----------|
| ■ Coffee | 4.95 |
| ■ Herbal Tea | 3.95 |
| ■ Espresso/Double Espresso | 2.95/3.95 |
| ■ Café Americano | 5.75 |
| ■ Café Au Lait | 5.75 |
| ■ Cappuccino | 5.75 |
| ■ Hot Chocolate | 5.75 |
| ■ Café Latte | 5.75 |
| ■ Café Latte Vanilla, Caramel, Mocha Or Chai | 5.95 |
| ■ Soy Milk | 1.00 |

BOISSONS FROIDES

- | | |
|---------------------------------------|-----------|
| ■ OÖJAY™ Orange Juice | 3.75/5.95 |
| ■ Grapefruit Juice | 3.75/5.95 |
| ■ Fresh Fruit Smoothies | 5.95 |
| ■ Cranberry or Apple Juice | 2.95 |
| ■ Orangina | 3.50 |
| ■ Blood Orange Soda | 3.50 |
| ■ Iced Tea | 3.95 |
| ■ Moroccan Mint Iced Tea | 4.50 |
| ■ Lemonade | 3.95 |
| ■ Arnold Palmer | 3.95 |
| ■ Perrier | 4.50 |
| ■ Eau Minerale | 2.95 |
| ■ Coke, Diet Coke, Sprite, Dr. Pepper | 2.95 |

“LA JOIE DE VIVRE” OF CAFÉ LIFE

Throughout the centuries of civilization, and around the world, the “Café” has been a beloved institution serving as a home away from home and work – as a third place or gathering place – for millions of people from all walks of life and all cultures where time can be put on hold.

At the end of the 17th century, twenty years after the Grand Turk presented Louis XIV with a gift of coffee, the Sicilian Francesco Procopio dei Coltelli created a special place for enjoying this new drink.

Le Procope – located on the rue de l’Ancienne Comedie in the 6th arrondissement of Paris and called the oldest restaurant of Paris in continuous operation – gave birth to the modern French Café Restaurant opening in 1686 and became a favorite of Voltaire, Benjamin Franklin, and Napoleon Bonaparte.

Over the next three centuries the French truly perfected Café life to become a symbol – and for millions upon millions the reality – of one of the quintessential places to experience and celebrate “La Joie de Vivre.”

The Café became both a refuge from daily life where people could be alone without the interruptions and pressures of everyday life enjoying personal tranquility and, at the same time, a meeting place where friends, colleagues and strangers share a good meal, glass of wine, conversation and camaraderie or just a café in a beautiful setting enjoying the companionship of friends and strangers alike watching the world go by: laughing, visiting and sharing secrets or in peaceful solitude.

And what particularly distinguishes Café Life is its openness to these contradictory yet fulfilling experiences.

“The Café is a place that can uniquely inspire writers and artists, provoke philosophers and politicians, welcome friends and strangers, serve all who are hungry and thirsty, nourish the soul as well as the body, be a crossroads to the world, provide a window onto humanity and the human condition where anyone may reminisce days gone past and still to come.”

Arthur Stevens - Paris, France 1969

Café Chez Marie – in the spirit of and inspired by Paris’s great Café Restaurants such as Les Deux Magots and Café De Flore – hopes to become your “home away from home or work” for whatever time you spend with us providing our guests with great food in a charming environment and the opportunity to savor the very best of the joie de vivre café life has to offer.

~

CAFÉ CHEZ MARIE

Café Chez Marie was established January 24, 2000 by owner-operators Marie and Steve Saltzman and has been continuously serving great food in a charming environment to its wonderful, diversified and loyal clientele.

Nestled in a uniquely charming 1935 French Normandy Cottage officially registered as Los Angeles City Cultural Historical Monument #319, and located along the world famous Route 66, Café Chez Marie offers a variety of grand dining options whether on its enchanted outdoor garden patio courtyard with a stone wishing well, in a cozy downstairs seating room with beautiful beamed ceilings and wood burning fireplace or perched in its upstairs "Family Dining Room" hideaway.

We have created the first and only French Moroccan American café restaurant in the United States which is renowned for serving its "Cuisine Traditionelle Française – Marocaine – Americaine" – traditional French, Moroccan and American comfort food.

Our café restaurant has served more than a half-million customers since first opening its doors over a decade ago -- including neighborhood residents, local business workers and, visitors from across the City, throughout the United States and around the world -- with gracious service, outstanding cuisine and its most beautiful and charming setting.

We are particularly proud to be in the true sense of the French Café Restaurant tradition, a home-away-from-home neighborhood restaurant to all of Los Angeles' Westside.

Café Chez Marie also caters to a diversified clientele of businesses executives, employees and their customers from the entertainment industry, investment banking, professional services and academia including the University of California at Los Angeles (UCLA).

To all of our very special patrons – past, present & future – thank you and Bon Appetit!

Marie & Steve Saltzman



www.cafechezmarie.com