



*Jacqueline*  
café & bistro, etc.



## APERITIFS

<u>Kir d'Alsace</u>	<u>3.00</u>
<u>Kir Royal</u>	<u>3.25</u>
<u>Qillet</u>	<u>2.75</u>
<u>Campari</u>	<u>2.75</u>
<u>Pernod</u>	<u>3.00</u>

## DRAFT BEERS

<u>Kronenbourg</u>	<u>2.50</u>
<u>Dortmunder Union</u>	<u>2.50</u>
<u>Heineken</u>	<u>2.50</u>
<u>Michelob Light</u>	<u>2.50</u>

## BOTTLED BEERS

<u>Amstel Light</u>	<u>2.50</u>
<u>Fischer la Belle 12oz.</u>	<u>2.75</u>
<u>Strasbourgaise 22oz.</u>	<u>5.00</u>
<u>Bière de Paris</u>	<u>3.50</u>
<u>Sailor Weisse</u>	
<u>* exclusive</u>	<u>2.50</u>

## WINES BY THE GLASS

<u>La Crema Vinera,</u>	
<u>Chardonnay, 1983,*Exclusive</u>	
<u>2.75</u>	
<u>La Crema Vinera,</u>	
<u>Pinot Noir, 1982,* Exclusive</u>	
<u>2.75</u>	
<u>Gundlach-Bumdschu,</u>	
<u>Johannistburg Riesling, 1983-1984</u>	
<u>2.50</u>	
<u>Trimbach Gewurztraminer,</u>	
<u>1983-1984</u>	
<u>2.50</u>	
<u>Trimbach Riesling, 1983-1984</u>	
<u>2.50</u>	
<u>Simi Chardonnay,</u>	
<u>1983-1984</u>	
<u>3.00</u>	
<u>Boordy Vineyards,</u>	
<u>Seyval Blanc, 1983</u>	
<u>2.50</u>	
<u>Shadow Creek, Brut, N.V.</u>	
<u>3.00</u>	

## HORS D'OEUVRES

### MUSSELS VAPEUR

*Steamed with Fines Herbs, Cream and Gewurztraminer*  
5.95

### PATE MAISON

*Cornichons, Nicoise Olives,  
Pearl Onion Confit*  
4.95

### ESCARGOTS BOURGUIGNONNE

*Baked Snails in Herbal Garlic Butter*  
1/2 dozen 5.50 1 dozen 8.75

### SEASONAL SALAD

*Mustard Vinaigrette*  
2.00

### FRESH SHELLFISH ON ICE

*Clams, Oysters, Shrimp and Crab Cocktail*  
*Cocktail Sauce or Sauce Mignonette*  
Market Price

### SMOKED TROUT, SMOKED IRISH SALMON AND SCALLOPS

*Horseradish Cream. Served as a sampler or complete order*  
5.95

## SOUPS

### SOUPE DU JOUR

2.25

### CHESAPEAKE CRAB SOUP

3.25

### SOUPE AU PISTOU

*A French style Minestrone*  
2.50

### DEGUSTATION DE SOUPE

*Sample a demi portion of our Soups*  
3.95

### FRENCH ONION SOUP

*GRATINEE*  
2.95

## COLD BUFFET & LIGHT ENTREES

### CHARCUTIERE PLATTER

*European Style Cold Cuts with a marinated Vegetable Salad*  
6.50

### BOUILLABAISSE SALAD

*Pasta with Mussels, Clams, Squid,  
Shrimp and Scallops,  
Fines Herbs Vinaigrette*  
6.75

### CRABMEAT SALAD

*Lump Crabmeat, Avocado  
and marinated Vegetables*  
8.50

### SALAD NICOISE

*Field Greens with Garden Vegetables, Tuna, Anchovies  
and Mustard Vinaigrette*  
6.25

### CROQUE MONSIEUR

*Grilled Country Ham and Swiss  
Cheese with French Fries*  
5.95

### BROILED SIRLOIN BURGER

*French Fries*  
5.25

### WESTPHALIAN HAM AND GOUDA

*Dark Pumpernickel and marinated Vegetable Salad*  
5.25

### OMELETTE DU JOUR

5.50

## JACQUELINE PASTAS

### PASTA DU JOUR

*A unique Pasta dish  
Served Daily*

### FETTUCINE CARBONARA

*Fettuccine with Bacon in a  
Parmesan Garlic Cream Sauce*  
8.50

### LINGUINI BOLOGNAISE

*Red Wine Meat Sauce  
and Parmesan Cheese*  
7.95

### PASTA PRIMAVERA

*Fettuccine with Spring Vegetables and Shrimp  
in a Tomato Cream Sauce*  
9.25

### SEAFOOD PASTA

*Maine Mussels and Scallops with Linguini  
in a Saffron Sauce*  
12.95

*All Pastas are available as an Appetizer Portion*



## JACQUELINE SPECIALTIES

### BLACK BEAN CASSOULET

*Duck, Chicken, Garlic Sausage and Ham Stew  
with Sour Cream and Jalapenos*  
9.95

### RACK OF LAMB (POUR DEUX)

*Grilled Lamb with Mint Hollandaise Sauce*  
28.75

### CHOUCRUTE ALSACIENNE (POUR DEUX AU UNE)

*Sauerkraut, Bratwurst, Garlic Sausage and Smoked Pork with  
steamed Potatoes and a Split of Imported Champagne*  
19.75 for Two 10.50 for One

### SEAFOOD CIOPPINO

*Chesapeake Bay Seafood Stew with Tomatoes and Garlic*  
13.95

### SEAFOOD PAPILLOTE

*Today's Fresh Seafood baked with Garden Vegetables  
in Parchment Paper*  
Market Price

### COQ AU VIN

*Chicken cooked in White Wine Sauce*  
9.95

## ENTREES

### ROAST PRIME RIB

*Au Jus with Horseradish*  
16.95

### STEAK AU POIVRE

*Sauteed Center Cut Tenderloin with Brandy Peppercorn Sauce*  
17.95

### POACHED SALMON FILLET

*Sauce Beurre Blanc*  
13.95

### GRILLED SIRLOIN STEAK

*Cafe de Paris Butter*  
17.95

### MARYLAND CRAB CAKES

*Served Maryland Style*  
Market Price

### STUFFED FLOUNDER

*Lump Crabmeat with Bearnaise*  
13.95

### GRILLED SWORDFISH STEAK

14.95

### CAPE SCALLOPS ST. JACQUES

*Mushrooms, Shallots, Garlic Cream*  
14.50

### VEAL PAILLARD

*Broiled Veal Scallopini with Coriander Butter*  
11.95

### BREAST OF CHICKEN

*Grilled with Rosemary, Tomato Concasse*  
9.95

### SMOKED PORK LOIN

*Dijon Mustard Sauce*  
9.95

*All Above Entrees Include Seasonal Salad*

## BEVERAGES

FRESHLY GROUND AND BREWED SWISS CHOCOLATE ALMOND,  
GUATEMALAN OR DECAFFEINATED COLOMBIAN COFFEE

1.00

### CAFE VIENNOIS

2.00

### ESPRESSO

1.75

### CAPPUCCINO

2.00

### TWININGS OR CELESTIAL HERBAL TEA SELECTION

1.00

## DESSERTS

*Floating Islands - Vanilla Sauce*  
3.00

*Chocolate Mousse Cake*  
2.75

*Crème Caramel - Chantilly Cream*  
2.50

*Mirabelle Tart*  
2.75

*Chocolate Mousse*  
2.50

*Fresh Fruit Tart*  
2.75

*French Apple Tart*  
2.75

*Assorted French Pastries*  
2.25

*Fresh Fruit and Sorbet Platter*  
3.00

*Assorted Ice Creams  
and Sorbets*

*Made on premises in our Pastry Shop*  
2.25

*Dégustation de Dessert*  
7.50

## MINERAL WATERS

*Evian* 2.50  
*Ramlösa* 2.00

## CHAMPAGNES

*Perrier-Jouët,*  
*"Grand Brut", N.V.* 20.00

*Mumm,*  
*"Cordon Rouge Brut", N.V.* 32.00

*Moët Chandon, "White  
Star Extra Dry", N.V.* 30.00

*Piper Heidsieck,*  
*"Extra Dry", N.V.* 30.00

*Taittinger, "Ex  
Française" Brut, N.V.* 30.00

## METHODE CHAMPENOISE

*Codorniu, Blanc  
de Blancs, N.V.* 12.00

*Villa Banfi,*  
*Brachetto d'Acqui, N.V.* 17.00

*Gratien Brut, N.V.* 12.00

*Piper Sonoma*  
*Brut, 1981* 20.00

*Shadow Creek,*  
*Brut, N.V.* 18.00

## EAUX DE VIES

*Trimbach -*

*Framboise, Mirabelle,*  
*Poire William* 3.00

*Cordials -*  
*Marie Brizard* 3.00



MA ————— AC  
3700130  
Cafe & Bistro

# Jacqueline's Boutique

*If it is breakfast at Tiffany's  
or something to complement a  
fine bottle of champagne for that  
late night rendez-vous, let us do it for you at  
Jacqueline's Gourmet Food Boutique.*

*We have something to intrigue your tastebuds,  
make a good meal great, save the day  
with an award winning dessert.*

*We have it all from Chowders to Breads,  
as well as imported specialty items.*

*Our Chefs can make you the most  
imaginative lunch to go or send you on  
your way with a mile high Strawberry Pie or  
a delicious Chocolate Decadence.*

*Jacqueline would also like to take  
the pleasure of offering you:*

- TRADITIONAL FRENCH BAGUETTES,
- FRESHLY BAKED CROISSANTS,
- EUROPEAN DANISH PASTRIES,
- FANCY FRENCH PASTRIES,
- CAKES AND TORTES,
- BIRTHDAY CAKES (WITH AN EIGHT HOUR NOTICE),
- PATES AND TERRINES,
- IMPORTED AND DOMESTIC CHEESES,
- MUSTARDS, OILS AND VINEGARS,
- GOURMET COFFEES,
- VARIOUS VEGETABLE AND MEAT SALADS,
- FRESH SHELLFISH AND SEAFOOD, AND
- PASTRIES OF ALL SORTS

*Jacqueline would be happy to cater to any of your  
gastronomic needs, wants or desires.*

*Jacqueline*  
*café & bistro, etc.*

101 West Fayette Street, Baltimore, MD 21201  
(301) 685-8100