

Breakfast

- Croissant - \$2.25
- Chocolate Croissant - \$2.65
- Chocolate Chip Croissant - \$2.65
- Apricot Croissant - \$3.20
- Apple Turnover - \$3.20
- Almond croissant - \$3.95
- Raisin Roll - \$2.65
- Palmier (elephant ear) - \$2.65
- Gluten Free Chocolate Bar - \$3.10
- Broad Pudding - \$6.95
served with fresh fruit
- French Toast - \$6.95
served with fresh fruit
- Basket of Assorted of Mini Croissants - \$5.90
- Belgium Waffle - \$4.50
served with sugar and syrup
- Belgium Waffle - \$5.95
served with fresh fruit and whipped cream
- Belgium Waffle - \$6.95
hot chocolate and vanilla ice cream
- Tartines, butter and jam - \$5.50
- Sunday Cup - \$6.50
vanilla ice cream topped with caramel sauce and toasted almonds
- Side eggs - \$4
- Side salmon - \$7
- Side prosciutto - \$5
- Side salad - \$4
- Side potatoes - \$4

Lunch

TARTINES

- served with a choice of side salad or potatoes
- PICASSO - \$9.90
mozzarella, tomato, pesto and prosciutto
- RENOIR - \$11.90
avocado, shrimp, arugula, tomato and tzatziki sauce
- GAUGUIN - \$11.90
smoked salmon, tzatziki sauce, cucumber and fresh herbs
- BONNARD - \$9.90
spinach, portobello, walnut, tomato and goat cheese
- DALI - \$13.90
onion marmalade, asparagus, smoked duck breast, tomato, walnuts,
mesclun salad topped with a vinaigrette
- MATISSE - \$8.90
curry chicken, pineapple, sour cream and tomato
- VAN GOGH - \$11.90
three melted cheeses (comté, brie, and blue) and walnuts
- MANET - \$10.90
olive tapenade, feta, asparagus, tomato, and prosciutto
- CEZANNE - \$12.90
tuna tartar, cilantro, avocado and mixed greens
- DELACROIX - \$10.90
pear, blue cheese, mesclun salad, cream cheese and raisins

PANINIS

- on brioche bread served with a choice of side salad or potatoes
- BOTTICELLI - \$9.90
tomato, mozzarella, prosciutto and shaved parmesan
- DONATELLO - \$9.90
tzatziki sauce, feta, coppa and mixed greens
- TIZIANO - \$10.90
pear, blue cheese, brie, walnuts and golden raisins
- CELLINI - \$8.90
tuna salad, mixed greens, tomato, celery, anchovies and red onion
- MICHELANGELO - \$8.90
guacamole, chicken curry, red and green bell peppers and tomato
- DA VINCI - \$13.90
comté cheese, coppa, tomato, portobello and salad

SALADS

- served with bread
- AFRICAIN - \$8.90
tabouleh and cucumber with tzatziki sauce
- FLORENTINE - \$13.90
pan seared tuna over salad and roasted bell peppers with balsamic reduction
- BORDELAISE - \$9.90
poached egg, crispy bacon, tiny crotons, roasted onions over salad finished
with shaved parmesan
- PERIGOURDINE - \$12.90
smoked duck breast over a salad with tiny crotons and walnut,
tomato and onion marmalade
- PIEMONTAISE - \$11.90
four cheeses (brie, comté, blue, goat cheese) with mixed greens, walnuts and raisins
- SCANDINAVE - \$13.90
shrimp and smoked salmon, avocado and tomato over a mixed green salad
- BOURGUIGNONNE - \$9.90
salad, portobello, chicken and comté cheese

SAVORY FROM THE BAKERY

- served with a choice of side salad or potatoes
- Quiche Veggie bell peppers, portobello and cheese - \$10.90
- Quiche Lorraine bacon and cheese - \$10.90
- Quiche Smoked Salmon with dill and cheese - \$11.90
- Tomato Tart with basil and mustard - \$10.90
- Feuilleté goat cheese and spinach - \$10.90
- Feuilleté à la Farce pork sausage meat - \$10.90
- Vol au Vent of the day - \$10.90
- Croque Monsieur au Comté - \$10.90

DESSERTS

- Vanilla or Pistachio Crème Brûlée - \$7.50
- Fondant Chocolate - \$8.50
warm with vanilla ice cream, raspberry coulis and whipped cream
- Chocolate Mousse - \$7.50
- whipped cream, chocolate sauce and toasted almonds
- Bread Pudding - \$7.50
with vanilla ice cream, hot chocolate, caramel sauce
- Profiteroles - \$8.50
topped with toasted almonds

DRINKS

- Coffee and decaf - Add a flavor
- Teas (Nina's Paris)
- Cappuccino - Double - Add a flavor
- Café au Lait - Double - Add a flavor -
- Mocha - Double
- Espresso - Double
- Hot Chocolate
- Milk
- Iced Tea regular
- Special Iced Tea (The Republic of tea)
- Orange Juice, Apple Juice, Pineapple Juico
- Sparkling and Mineral Water
- Perrier
- Evian
- Soft Drinks
- Orangina
- Vitamine Water
- Wine list available

- Corona
- Peroni
- Stella
- Loffe
- Kronenbourg
- Amberback
- Michelob Ultra

Dinner

APPETIZERS

- Savory Crème Brulee - \$8.50
flavor of the day
- Lentils and Carrot Citrus Salad - \$7.50
- Escargot Feuillète - \$8.50
with butter parsley shallot sauce on the side
- Tuna Tartar - \$12.00
raw tuna, avocado, pine nuts, onion and cilantro
- Vegetable Flan - \$9.50
cold with tomato coulis and prosciutto
- Salad of Fresh Asparagus - \$8.50
warm with bacon, pine nuts and shaved parmesan
- Soupe à l'Oignon Gratinée - \$8.50
with croutons and swiss cheese

TO SHARE

- Tartine RENOIR - \$9.00
avocado, shrimp, arugula, tomato and tzatziki sauce
- Tartine DALI - \$11.00
onion marmalade, asparagus, smoked duck breast, tomato, walnuts and mesclun topped with a vinaigrette
- Tartine VAN GOGH - \$9.00
three melted cheeses (comté, brie, and blue) and walnuts
- Tartine PICASSO - \$8.00
mozzarella, tomato, pesto, prosciutto
- Tartine GAUGUIN - \$9.00
smoked salmon, tzatziki sauce, cucumber and fresh herbs
- Petit Chèvre Fondu - \$9.00
opped with oil olivo, bread crumbs, tomatoes and basil, with toasted bread
- Charcuterie and Cheese Platter - \$17.00
- Assorted Cheese Platter - \$14.00
- Warm Brie Plate - \$9.00
served with toasted bread, tomato and basil

PLAT DU JOUR

served with a choice of 1 side
 See the selection of the day on the blackboard or ask your waiter

Ménage à trois : assortment of 3 of our plat du jour
 served with a choice of 1 side

- Gratin Dauphinois (potato gratin)
- Rice Pilaf
- Tagliatelle
- Steamed Vegetable

ON THE LIGHT SIDE

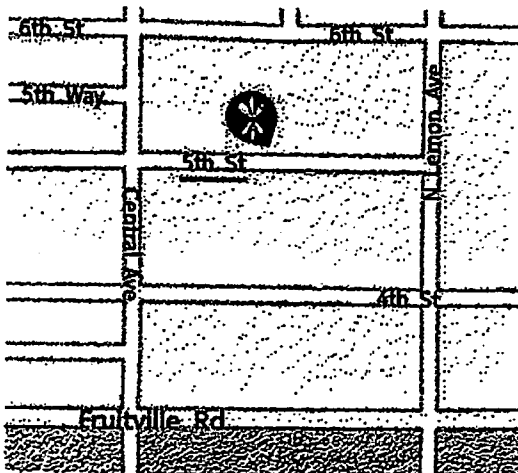
- Quiche Veggie bell peppers, portobello and cheese - \$12
- Quiche Lorraine bacon and cheese - \$12
- Quiche Smoked Salmon with dill and cheese - \$13
- Tomato Tart with basil and mustard - \$12
- Feuillete Goat Cheese and spinach - \$12
- Feuillete à la Farce pork sausage meat - 12\$
- Vol au Vent of the day - \$13
- Pan seared tuna with roasted bell peppers and balsamic reduction - \$15

served with a choice of 1 side

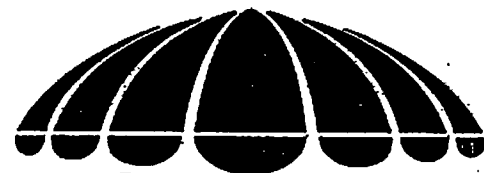
DESSERTS

- Vanilla or Pistachio Crème Brulee - \$7.50
- Fondant Chocolate - \$8.50
warm with vanilla ice cream, raspberry coulis and whipped cream
- Chocolate Mousse - \$7.50
whipped cream, chocolate sauce and toasted almonds
- Apple Tart - \$7.50
with vanilla ice cream and caramel sauce
- Quartet of sweets - \$9.50
- 1 Macaron, 2 Crème Brulee (vanilla and pistachio),
 Chocolate Cake (with ice cream)
 Profiteroles - \$8.50
topped with toasted almonds

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, SEAFOOD
 OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



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Lolita TARTINE
 une production de C'est La Vie

Menu

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