



MADMOISELLE
PARIS

SINCE 2016
FRENCH
RESTAURANT
& BAKERY

BREAKFAST
BRUNCH
LUNCH
DINNER
WINE
TASTING
EVERY MONTH

Pet friendly

UTC Sarasota

8527 Cooper Creek Blvd. (941) 355-2323

Downtown Sarasota

1605 Main Street. (941) 554-4021

Anna Maria Island

9906 Gulf Drive. (941) 226-0708

Gulfport (The Peninsula Bed & Cocktails)
2937 Beach Blvd S. (727) 346-9800

FOLLOW

@MADMOISELLEPARIS.UTC
@LOVEMADMOISELLEPARIS

WE CATER!

MADMOISELLEPARIS.COM

PETIT DÉJEUNER

1.DÉJEUNER EN TERRASSE \$7.15

French baguette, butter, jam & one plain croissant.
Upgrade to chocolate croissant ADD + \$1.50

2.MADMOISELLE BREAKFAST \$16.25

One butter and sugar: crepe, pancake or waffle,
two eggs of your choice, bacon and one side of
your choice.

3.AMERICAN BREAKFAST \$12.15

Two eggs of your choice & bacon, brisket,
sausage or only bacon. One side of your choice.

4.CROISSANT BREAKFAST \$14.95

Hot croissant sandwich with Swiss
cheese, bacon & 2 scrambled eggs
(1) Side of your choice.

ADD SPINACH, ONION, HAM OR TOMATOES +\$1.50
ADD SMOKED SALMON*, BRISKET, BRIE,
PROSCIUTTO, GOAT CHEESE, OR AVOCADO +\$2.50



"MUST TRY"

5. TARTINE GOURMANDE \$16.99

Open face sandwich with avocado, smoked salmon*
& two scrambled eggs. One side of your choice.

6.CROISSANT FRENCH TOAST \$12.90

French toast on a croissant, with Dulce de leche.
Upgrade: Gourmande +\$3, add Nutella, banana
and strawberries. (1) Side of your choice.



QUICHE 1. LORRAINE \$14.95

Bacon & Swiss cheese.

2.MADMOISELLE \$15.80

Smoked salmon*, spinach, Goat
cheese & dried tomatoes.

3.VEGETARIENNE \$15.80

Mushrooms, red bell peppers,
spinach & onion.

ONE SIDE OF YOUR CHOICE: SOUP | DICED FRIED
POTATOES | HASH BROWNS | FRUIT | HOUSE SALAD |
CAESAR SALAD (+\$1.50)

FREE RANGE **BUILD YOUR OWN** **HEALTHY FOOD** **GLUTEN FREE**
OMELETTE \$8.99

SERVED WITH FRESH BREAD & ONE SIDE OF YOUR
CHOICE: HOMEMADE SOUP | DICED SUNNY-SIDE UP
POTATOES | HASH BROWN | FRUITS | HOUSE SALAD |
CAESAR SALAD (+\$1.50) EGG WHITES OPTION
AVAILABLE.

ADD +\$1.50 FOR EACH ADDITIONAL INGREDIENT:
HAM | BACON | CHICKEN | BRISKET | SWISS CHEESE |
MOZZARELLA CHEESE | SAUSAGE | TURKEY | ONION |
BLUE CHEESE | SPINACH | MUSHROOM | POTATOES |
BELL PEPPERS | WALNUT | PESTO | TOMATOES | TUNA |
FETA | CHEDDAR CHEESE

ADD +\$2.60 PER ITEM: SMOKED SALMON* | GOAT CHEESE |
PROSCIUTTO | BRIE CHEESE | AVOCADO

PANCAKE . WAFFLE . CREPE

1.CLASSIQUE \$8.05

Butter and sugar.

2.PB & J \$11.60

Peanut butter and jelly.

3.FRENCH NUTELLA \$11.05

Nutella spread & whipped cream.

4.SAVOUREUSE \$11.65

Nutella, banana & whipped cream.

5.FRAISIERE \$14.25

Fresh strawberries & whipped cream.

6.GOURMANDE \$15.35

Nutella, banana, strawberries & whipped cream.

7.ROYALE \$16.45

Nutella, dulce de leche almond sliced & whipped cream

ADD + \$2.60 EXTRA INGREDIENT:
FRESH BLUEBERRIES OR RASPBERRIES OR CHOCOLATE CHIPS

Coffee
Menu



ORGANIC
QUALITY

COFFEE Iced or Hot

Cappuccino
Latte
Coffee
Macchiato
Espresso

Americano
Hot Chocolate
Cafe Crème
Cold Brew
Cold Brew Latte

"MUST TRY"

Chai latte
Mocha
Matcha

HOT TEA

English Breakfast
lavender Rooibos,
Chamomile, Earl
gray, Peppermint,
Goji green, Selby
Rooibos

ALTERNATIVE MILK AVAILABLE. ASK ABOUT OUR SYRUP FLAVORS.



**EGGS
BENEDICT**

\$14.99

Toasted freshly baked croissant, two poached
eggs*, with homemade hollandaise sauce with
a side of your choice : Homemade Soup | Diced
Fried Potatoes | Hash brown | Fruits | House
Salad | Caesar Salad (+\$1.50)

One Ingredient Of Your Choice :

Ham | Bacon | Smoked Salmon* | Spinach |
Tomatoes Provencales | Roasted Mushroom |
Cheddar Cheese | Prosciutto | Brisket | Veggies
(Bell Peppers, Onion, Tomatoes) | Swiss cheese |
Tuna | Chicken Curry | Chicken Salad

ADD+\$2 FOR EACH ADDITIONAL INGREDIENT.
COMPLIMENTARY CAPERS.
CHOOSE TRUFFLE EGGS BENEDICT
WITH TRUFFLE HOLLANDAISE +\$2.50
GLUTEN FREE OPTION : +\$3.50 FOR GLUTEN FREE
ENGLISH MUFFIN

ONE SIDE OF YOUR CHOICE: SOUP | DICED FRIED
POTATOES | HASH BROWNS | FRUIT | HOUSE SALAD |
CAESAR SALAD (+\$1.50)

APPETIZER

- 1. SOUP OF THE DAY** \$8.99
Homemade soup made fresh daily.
- 2. PLATEAU DE FROMAGES** \$32.00
Selection of cheeses to share. Please ask your server.
- 3. PLATEAU DÉLICIEUX** \$38.00
Selection of cheeses & Charcuterie. Please ask your server.

SALADS

- 1. CAESAR SALAD** \$11.00
Lettuce, parmesan cheese, homemade croutons & Caesar dressing.
- 2. COBB SALAD** \$16.00
Bacon, tomatoes, turkey, hard-boiled eggs, avocado, blue cheese & lettuce.
- 3. MADEMOISELLE** \$19.95
Norwegian smoked salmon*, capers, onion, hard-boiled eggs, avocado, tomatoes, mixed greens & lettuce.
- 4. SALADE LYONNAISE** \$18.50
Poached eggs*, parmesan cheese, diced fried potatoes, grilled onion, bacon, mixed greens & lettuce.
- 5. LA BONNE SANTE** \$16.55
Mushroom, artichoke heart, avocado, onion, tomatoes, roasted bell peppers, mixed greens & lettuce.
- 6. LA NIÇOISE** \$16.55
Anchovies, tuna, boiled potatoes, onion, tomatoes, hard-boiled eggs, mixed greens & lettuce.
- 7. LA FRAICHEUR** \$16.55
Goat cheese, strawberries, olives, walnuts, mixed greens & lettuce.
- 8. LA JAMBON DE PAYS** \$16.75
Prosciutto, tomatoes, mozzarella, olives, artichoke heart, roasted bell peppers, mixed greens & lettuce.
- 9. L'ÉVASION** \$17.25
Chicken curry, tomatoes, olives, artichoke heart, mixed greens & lettuce.

PANINIS

- 1. SAINT MICHEL** \$13.85
Swiss cheese & ham.
- 2. Le Trio** \$17.95
Brie, Blue & Swiss cheese OR Prosciutto, ham, turkey, tomatoes, Swiss cheese & mustard.
- 3. PROVINS** \$16.50
Brie, apple & spinach.
- 4. MONTMARTRE** \$17.95
Chicken, tomatoes, bacon, parmesan cheese & pesto.
- 5. LAFAYETTE** \$17.95
Tomatoes, mozzarella, prosciutto & pesto.

HOT SANDWICHES

- 1. CROQUE MONSIEUR** \$16.50
Classic French grilled ham and cheese sandwich topped with creamy béchamel and melted cheese. **MUST TRY**
- 2. CROQUE MADAME** \$18.35
Grilled ham and cheese sandwich topped with creamy béchamel and melted cheese with a sunny-side up egg on top.
- 3. CROQ'EN BRIE** \$18.95
Toasted sandwich with ham, creamy béchamel, and melted Brie cheese.
- 4. CROQUE MADEMOISELLE** \$18.95
Toasted sandwich with Norwegian smoked salmon*, creamy béchamel, and melted Swiss cheese.
- 5. TRUFFLE CROQUE MUSHROOM** \$18.05
Toasted sandwich with sautéed mushrooms and melted cheese, topped with truffle béchamel.
- 6. HOT SWISS & HAM CROISSANT** \$17.05
Toasted buttery croissant filled with ham, melted Swiss cheese, and creamy béchamel sauce. Brie cheese ADD +\$1.50

ONE SIDE OF YOUR CHOICE: SOUP | DICED FRIED POTATOES | HASH BROWNS | FRUIT | HOUSE SALAD | CAESAR SALAD (+\$1.50) ADD +\$1.90 FOR TRUFFLE BECHAMEL OR SUNNY-SIDE UP EGG

SAVORY CREPES



BUILD YOUR OWN SAVORY CREPES

\$8.99

ADD +\$1.50 PER ITEM:

HAM | BACON | CHICKEN | BRISKET | SWISS CHEESE | MOZZARELLA CHEESE | SAUSAGE | TURKEY | ONION | BLUE CHEESE | SPINACH | MUSHROOM | POTATOES | BELL PEPPERS | WALNUT | PESTO | TOMATOES | TUNA | FETA | CHEDDAR

ADD +\$2.60 PER ITEM: SMOKED SALMON* | GOAT CHEESE | PROSCIUTTO | BRIE CHEESE | AVOCADO

CHOOSE YOUR FLOUR: WHITE FLOUR OR GLUTEN FREE ORGANIC BUCKWHEAT.

ONE SIDE OF YOUR CHOICE: SOUP | DICED FRIED POTATOES | HASHBROWNS | FRUIT | HOUSE SALAD | CAESAR SALAD (+\$1.50)

- 1. FORESTIÈRE** \$16.25
Mushroom, onions, bacon in a creamy sauce.
- 2. QUIMPER** \$17.05
Norwegian smoked salmon*, walnuts, Goat cheese & spinach in a creamy sauce.
- 3. COQ BRETON** \$16.25
Chicken, mushroom & spinach in a creamy white sauce.
- 4. RATATOUILLE** \$16.25
Chicken & Basquaise sauce (bell peppers, onion & tomatoes) & Swiss cheese.

Soft drinks

Unsweetened tea
Sweet tea
Orange Juice
Pineapple Juice
Cranberry Juice
Arnold Palmer
Lemonade

Apple Juice
Coke, Diet Coke,
Coke Zero
Sprite
Ginger Ale
Perrier
Sport Drinks

SANDWICH

CHOOSE YOUR BREAD:
CROISSANT | BAGUETTE |
GF WRAP | CLUB SANDWICH



- 1. PARISIEN** \$10.95
Ham, Swiss cheese and butter.
- 2. SARTHOIS** \$16.25
Duck pâté & pickles.
- 3. BLT** \$16.25
Bacon, lettuce, tomatoes, mayonnaise & hard boiled eggs Add +\$2: turkey or ham or avocado.
- 4. NIÇOIS** \$13.25
Tomatoes, mozzarella & pesto. Add +\$2: turkey or ham or avocado.
- 5. MADEMOISELLE** \$17.50
Norwegian smoked salmon*, cream cheese, pesto, capers & olive oil.

ONE SIDE OF YOUR CHOICE: SOUP | DICED FRIED POTATOES | HASH BROWNS | FRUIT | HOUSE SALAD | CAESAR SALAD (+\$1.50)

- 6. DIEPPOIS** \$15.25
Tuna salad, tomatoes & lettuce.
- 7. ALOUETTE** \$16.25
Prosciutto, mozzarella, pesto & tomatoes.
- 8. BRIARD** \$17.50
Prosciutto, Brie, tomatoes & lettuce.
- 9. POULETTE** \$16.25
Homemade chicken salad & tomatoes.
- 10. BRISKET DIP** \$17.50
Brisket, Swiss cheese & caramelized onions.
- 11. BASTILLE** \$16.25
Chicken curry, tomatoes & lettuce.

Cocktails:

Mimosa (ask for special flavor)
Mimosa Margarita
Bloody mary
Jacqueline
Aperol Spritz
Sangria

House Wine (Glass):

White: Chardonnay, Sauvignon Blanc, Pinot Grigio.

Red: Merlot, Cab. Sauvignon, Pinot Noir, Bordeaux.

Rosé

Beer:

Domestic, French

wine & beer
Cocktails

