

WINTER 2020

All day Menu

Lunch is served from 11am to 9pm.

(H) Served hot (V) Vegetarian

(Ve) Vegan (Gf) Gluten Free

- Tempura fried cauliflower with Moroccan carrot salad & raisin on grilled lavash (Ve) 10.8..... 12.8
- Mushroom & garlic quiche with Gruyère cheese & greens (H,V)..... 11.8
- Fried Oyster po'boy with tartar sauce in sweet roll (H)..... 14.8..... 16.8
- Fried buttermilk chicken filet with spicy cole slaw on French roll (H) 12.8..... 14.8
- Duck confit with Brussels sprouts & bacon stew on pantofolina (H) 15.8.....17.8 (Gf)
- Grilled Bavette steak with port braised onion & blue cheese cream in ciabatta 14.8.....16.8 (Gf)
- Sautéed leg lamb with roasted garlic & marinated tomato, waffle potato on grilled ciabatta (H) 14.8.....16.8 (Gf)

Grégoire salad with choice of dressing: Dijon mustard dressing, balsamic dressing, garlic cilantro dressing or lemon-feta dressing

- Organic mixed green salad with baked button mushrooms & onions, celery root, and pickled red radishes 9.8
- with grilled chicken 13.8
- with baked salmon 14.8
- Soup of the day..... **small:** 4.....**med:** 5.....**large:** 6

Potatoes

- House made French fries or Crispy potato puffs (V) 6.8
- add Parmesan cheese for.....2
- add white truffle essence for.....2
- add garlic & parsley for 2
- “Poutine”, cheese curds & gravy 8.8

Sweets

- Banana nut bread pudding, caramel sauce 5.8
- Meyer lemon bar, chocolate sauce 5.8
- Pecan fold, sweet cream..... 5.8

We proudly serve Semifreddi's bread



Sandwich Style



Grégoire salad style

Dinner Menu

Dinner is served from 4:30 pm to 9:00pm

(G) Entrée served with a garlic potato gratin

(SV)Entrée served with seasonal vegetables

- Fried Cajun spiced catfish, Creole sauce (G,SV).....16.8
- Grilled green garlic marinated chicken filet, Moroccan olive sauce (G,SV)16.8
- Sautéed beef bavette, Béarnaise style butter (G,SV).....24.8
- Pork belly over traditional baked beans (SV)18.8
- Grilled lemon rosemary marinated lamb T-bones, pickle onions & feta sauce (G,SV)24.8
- Roasted butternut squash lasagna with gorgonzola dolce & walnuts (SV)14.8



rien que du bon!

For all day items only

- Greengrade 1.50 (add mixed green salad)
- Puffgrade 2.00 (add 3 puffs & sauce to your sandwich)
- Frygrade 2.00 (add fries & sauce to your sandwich)
- Extra mayo or ketchup 0.75

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1. The more you visit the more free stuff you get!
2. The more you spend the more dollars off you get!

Here is how it works.

Visit 10 times and get any lunch item free!

Accumulate 100 points and get \$10 off (\$1=1 point)

Sign in with your phone number every time you buy something at Gregoire or online.

We will do the rest and let you know when it is time for your rewards!

**GRÉGOIRE'S RESTAURANT:
GOURMET FOOD MADE AFFORDABLE**

Everything I offer is meticulously prepared from the finest natural, organic and locally sourced ingredients. I change my menu every month to reflect seasonal specialties, bringing you an extensive repertoire of recipes I have created in highly-rated kitchens all over the world.

Making my customers happy with memorable and delicious food is what matters most to me. I think of the people that come to eat at Grégoire as my extended family, deserving the very best care.

That's why I prepare sophisticated meals at reasonable, carry-out prices so you can enjoy fine gourmet food in the comfort of your own home.

Welcome to the Gregoire family!



Grégoire



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Grégoire

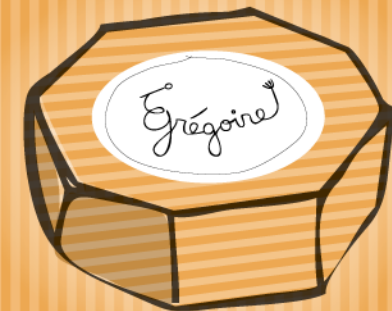
BAY AREA'S FINEST TAKE-OUT

BREAKFAST 7:00 AM TO 11 AM

LUNCH 11:00 AM TO 4:30 PM

DINNER 4:30 TO 9:00 PM

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