

FALL 2019

All Day Menu

Lunch is served from 11am to 9pm.

(H) Served hot (V) Vegetarian

(Ve) Vegan (Gf) Gluten Free

- Tempura fried butternut squash with onion chutney on pantofolina (H) (V)..... 10 8..... 12.8
- Oven roasted tomato and onions with Manchego cheese and greens (H)..... 11.8
- Baked rock cod with anchovies & Castelvetrano olive salad on grilled lavash..... 13.8..... 15.8 (Gf)
- Fried buttermilk chicken filet with spicy cole slaw on French roll (H)..... 12.8..... 14.8
- Grilled chicken breast with goat cheese & fresh cranberry on franchise bread..... 13.8..... 15.8 (Gf)
- Grilled marinated flank steak with Anaheim pepper cream & tomato on French roll..... 14.8..... 16.8 (Gf)
- Pulled lamb & chipotle with grilled chayote on ciabatta (H)..... 14.8..... 16.8 (Gf)

Grégoire salad with choice of dressing: truffle-Parmesan dressing, balsamic dressing, cilantro dressing or lemon-feta dressing

- Organic mixed green salad with roasted butternut squash, cauliflower & onion, grilled broccoli, pickled carrots..... 9.8
- with grilled chicken..... 13.8
- with baked shrimp..... 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

- Pumpkin bread pudding, cream cheese frosting..... 5.8
- Pear mousse, dark chocolate sauce 5.8
- Chestnut cream fold, crème fraiche..... 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

- PEI mussels & garlic cream over linguini (SV) 16.8
- Roasted half Fulton farms chicken with chestnut stuffing, rich gravy (G,SV).... 18.8
- Grilled beef New-York steak, chimichurri sauce (G,SV) 26.8
- Provençale lamb cheeks with olives & garlic over polenta (SV) 20.8
- Grilled “herbes de Provence” marinated lamb T-bones, lemon goat
 cheese sauce (G,SV)..... 24.8
- Baked cheesy risotto cake with mushroom Mornay (SV)..... 14.8



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, dressing or ketchup 0.75

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**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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