

ALL DISHES  
MADE TO ORDER!

# Café Soulé

THE LITTLE GEM OF  
THE FRENCH QUARTER

A FUSION OF FRENCH AND LOUISIANA CUISINE

## French Toast

**Pain Perdu**  
French Toast made with  
New Orleans French bread with fruit  
**8.25**

## Waffles

**Bananas Foster Waffle**  
Golden brown Belgian waffle  
topped with Bananas Foster sauce  
- The sauce a unique 1951 French Quarter creation -  
includes whipped cream, brown sugar,  
banana liquor & bananas  
**10.00**

**Plain Waffle**  
Golden brown Belgian waffle  
served with whipped cream  
**6.50**

**Pecan Waffle**  
Golden brown Belgian waffle  
filled and topped with toasted pecans  
and a dusting of powdered sugar  
served with whipped cream  
**10.00**

**Strawberry Waffle**  
Golden brown Belgian waffle  
lightly dusted with powdered sugar then topped  
with strawberries and fresh whipped cream  
**8.50**

## Muffins

**Large Muffins**  
Banana, Blueberry, Chocolate, Du Jour  
**2.00**

## Créer Une Omelette

Create an Omelet

**Three Eggs**  
**6.50**

Oven Smoked Ham .....	2.25
Crawfish (Seasonal) .....	7.25
Shrimp .....	5.00
Pork Sausage .....	3.00
Bacon .....	3.50
Spinach .....	2.25
Bell Pepper .....	1.25
Onion .....	1.25
Tomato .....	1.00
Cheese .....	1.50
Mozzarella - Swiss - Blue Cheese	
American - Cheddar	

**Fresh Fruit**  
Side of seasonal fresh fruit  
**5.00**

## Beignets

**Beignets**  
Fresh beignets  
**4.75**

## Breakfast

# MENU

## Oeufs Poché

Poached Eggs

**Eggs Benedicte**  
Two poached eggs, hickory-smoked ham,  
on a buttermilk biscuit,  
sauced with hollandaise  
**12.85**

**Eggs Lafitte**  
Two poached eggs atop buttermilk biscuit  
sauced with a fresh crawfish hollandaise  
**14.75**

**Eggs Sardou**  
Two poached eggs atop of artichoke bottoms  
and creamed spinach sauced with hollandaise  
**15.50**

**Eggs Soulé**  
Two poached eggs on top of crab cakes  
and buttermilk biscuits  
with hollandaise poured over top  
**16.50**

Add Fried Green Tomatos  
on any Oeufs Poché  
**4.00**

## Breakfast Croissant Sandwiches

**Egg & Cheese Croissant**  
Scrambled eggs, choice of cheese,  
on a freshly baked croissant  
**6.50**

**Sausage & Egg Croissant**  
Baked pork sausage, scrambled eggs  
on a freshly baked croissant  
**8.25**

## Breakfast Cocktails

**OUR SIGNATURE DRINK**  
~House Special~  
**Soulé Cocktail..... 10.00**  
Champagne, St. Germain  
& a slice of orange  
**Mimosa ..... 5.00**  
**Bellini ..... 6.00**  
**French 75 ..... 8.00**  
**Bloody Mary ..... 8.00**

## Meal of the Morning

Creamy grits, two eggs scrambled or over easy,  
choice of pork sausage or applewood-smoked bacon,  
served with toast or biscuit  
**9.50**

## Quiche

Traditional spinach & bacon quiche:  
Applewood smoked bacon, fresh spinach, cheeses  
and eggs baked in an open-face pastry crust  
with spinach cream sauce  
**9.75**

## Crêpes

**Cheese & Egg Crêpe**  
Scrambled eggs, choice of cheese in a savory crêpe  
**7.25**

**Sausage, Cheese & Egg Crêpe**  
Cubed sausage, scrambled eggs and choice of cheese  
**8.75**

**Cheese:**  
Mozzarella - Swiss - Blue Cheese  
American - Cheddar

## Pancakes

Two traditional golden brown pancakes.  
**7.50**

## Sweet Crêpes

**Sweet Crêpes**  
Nutella ..... 6.25  
Chocolat ..... 7.00  
Strawberry ..... 7.25

## Beverages

**Café & Espresso**  
French Roast ..... 3.00  
Coffee & Chicory ..... 3.00  
Decaf ..... 3.00  
Espresso Single ..... 2.75  
Espresso Double ..... 3.75  
Cappuccino ..... 4.25  
Latte ..... 4.25

**Hot Tea 2.75**  
Ask your Server for Tea Varieties Available

**Iced Tea**  
Unsweetened ..... 2.00

**Juices**  
Orange Juice ..... 3.25

**Soft Drinks 1.75**  
Coke - Diet Coke - Sprite  
Barq's Root Beer - Dr. Pepper



720 Rue St. Louis | New Orleans, LA 70130 | 504.304.4636 | www.CafeSoule.com

HOURS: Monday, Wednesday, (Closed Tuesday), Thursday 9:00am to 9:00pm

HOURS: Friday, Saturday, Sunday 9:00am to 10:00pm