

LE
FRENCHIE

CAKES
AND
PASTRIES



Le Frenchie Café was founded back in 2015 by Patrick and Jana. This place was created out of our love for good homie food and good cup of coffee.

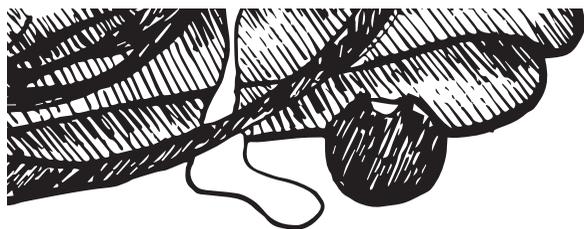
What once was just a dream became true back in 2015. After seeking culinary inspiration whilst working and travelling around the globe together for 10 years, we felt that Pilsen was missing a café scene that bridged the gap between specialty coffee, homie French patisserie and great brunch. Our wish is for you to feel like home while you enjoy a relaxing coffee & food experience.

At Le Frenchie café, we offer a large variety of homemade cakes, all prepared with Top quality ingredients. We value Fresh nutritious and honest food that never compromises on taste. All the cakes are made in our kitchen, from dough to decoration, according to the time-tested recipes from Patrick's family & friends in France. In our baking, we do not add any industrial preparations, stabilizers, food preservatives, additives or food coloring (except color for macarons). We reduce the use of gelatine and baking powder to the strict minimum to give our cakes a more natural taste and look... just like at home. We do use only top quality French butter, no low quality vegetable oils have place in our recipes! When it comes to chocolate, we do use only one of the world's finest, VALRHONA that is produced in Tain L'Hermitage, in France until today, only a few kilometers from Patrick's hometown. Choose between gâteau mousse au chocolat, tarte aux fruits, citron meringuée, tarte aux fraises, cheesecakes, and other sweets. Every single one of them is wonderfully unique, prepared daily with love by our amazing team. Ask your waiter for the current offer.

✂
LE FRENCHIE

café

00 2015



BREAKFAST MENU

(since opening - 2 p.m.)

THE RIGHT WAY TO START!!!

FRESHLY MADE ORANGE JUICE 25CL 65,-

BELINNI 95,-
peach nectar, French Mousseux

MIMOSA 95,-
fresh orange, French Mousseux

FRENCH MOUSSEUX 90,-
French sparkling wine

BLOODYMARY 95,-
spiced tomato juice, lemon juice and of course a touch of vodka

VIRGIN MARY 65,-
spiced tomatoe juice, lemon juice

LE FRENCHIE TARTINE

THE CLASSIC 139,-
our avocado mix, fresh herbs and cream cheese on freshly toasted bread

1 CHOOSE YOUR TOPPING
smoked salmon or goat cheese or farmer's ham & bacon or tempeh

2 CHOOSE FROM
whead or cereal bread

3 CHOOSE BETWEEN
scrambled or poached farmers eggs

THE SPECIAL ONE 139,-

FARMERS BREAKFAST 139,-
Not only a male thing
farmers ham, bacon and sausages, sunny side up free range eggs, baked beans, mushrooms and toasted bread

SHAKSUKA 139,-
a Brunch favorite
slowly cooked tomatoes with loads of fresh herbs, vegetables, free range eggs, creme fraiche and toasted bread

CROISSANT PERDU 139,-
French family weekend classic
pudding style baked croissant dough with chocolat chips, farmers plain yoghurt, loads of fresh fruits, BIO date sirup and roasted nuts

PANCAKES 139,-
Not so French, but definitely made for Brunch lovers.
Our recipe is based on fresh yeast for a more pronounced flavour

FRESH BLUE BERRIES, BIO Agave sirup, crème fraiche and roasted almonds

FRESH STRAWBERRIES & BIO COCONUT, BIO Agave sirup and crème fraiche

BANANA & BIO PEANUT BUTTER, BIO Date sirup, Crème fraîche and roasted hazelnuts

BANANA & NUTELLA, so wrong but so good! BIO Date sirup, crème fraiche and roasted hazelnuts

EXTRA - any ingredient from the menu 30,-

We could brunch all day long. If you are looking for an energy - boosting breakfast or just quick lunch you are in the right place.

The quality of our food is in the first place for us. We have built nice relationships with the farmers and local suppliers and so our meat comes from jatka Vojenice, our free range eggs from Šumava from farm Bezděkov u Klatov, cheese and yogurt from the Farmářský obchod.

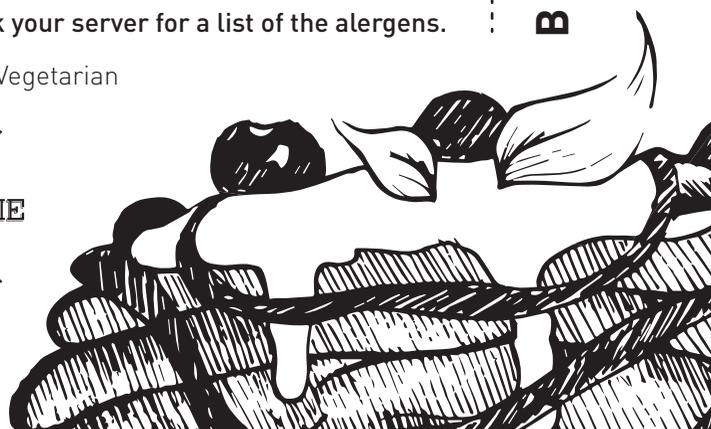
Every meal is prepared for you carefully and fresh. We thank you for your patience, if you have to wait for a bit.

Ask your server for a list of the alergens.

🍃 Vegetarian

BONE APPETIT

LE FRENCHIE



COFFEE



We found in **Doubleshot** the perfect partners, people passionate about coffee. Selected origins and farmers, they visit the farms and select the beans personally.

Our ultimate goal is to provide you with clean and sweet coffees rich in flavour. We want to ensure that all aroma and taste bearing substances create a sweet, fruity, fragrant and delicate drink when mixed with water. A cup of coffee that you will enjoy every sip of, again and again by **Doubleshot**

ESPRESSO	46,-
AMERICANO	59,-
BATCH BREW	59,-
DOUBLE ESPRESSO	65,-
FLAT WHITE	74,-
CAPPUCCINO	59,-
LATTE	64,-
CAPPUCCINO XXL	74,-
DARK / WHITE MOCCHA	84,-
DOUBLE CARAMEL LATTE	84,-
EXTRA MILK	5,-
SOY MILK	10,-
OAT MILK	17,-
LACTOSE-FREE MILK	15,-
EXTRA SHOT	24,-

SPECIAL COFFEES

HOT

IRISH COFFEE	99,-
Bushmills Irish whisky, coffee, homemade whipped cream	
IRISH CHOCOLAT	99,-
Baileys cream liqueur, coffee, Belgian dark chocolate 31%, homemade whipped cream	
GREEN MATCHA LATTE	79,-
Natural Green matcha Latte without caffeine	
BUTTERFLY PEA LATTE	79,-
Antioxidant blue Latte without caffeine	

ICED COFFEE

ICED BLACK	69,-
Hand shaken Double Espresso on ice	
COLD BREW	74,-
Iced Filtered Coffee	
CARAMEL ICED COFFEE	89,-
Double Espresso, Home made Caramel, Milk, sugar	
ESPRESSO TONIC	74,-
Double Espresso , Tonic water	
WHITE ICED COFFEE	79,-
Double espresso, milk and sugar mixed in Blender	
FLAT WHITE ON ICE	79,-
Double espresso with whipped milk on ice	

LE FRENCHIE

