



Left Bank Café PHONE: 518-354-8166

36 Broadway Saranac Lake NY 12983

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## BREAKFAST & LUNCH

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When Jack Weissberg, an American WWII hero, returned from France he had in mind to bring back to the Adirondacks the spirit of the Paris Left Bank that enlightened the artistic and cultural scene from the 1930's to the 1960's.

Back then, the Left Bank of Paris was the hot spot! Hemingway, Picasso, Cole Porter, and so many other avant garde artists mingled in the bistros of Saint Germain des Prés and Montparnasse where they found their inspiration to create Modern Art.

His son Kenneth and daughter-in-law Noella have continued the legacy and in 1991 created the Sister City Association between Saranac Lake and the small town of Entrains in the vineyards of Burgundy. Their dream of reopening the Left Bank Café became a reality in 2010.

**BREAKFAST & LUNCH**  
**9am-3pm Everyday**  
**Special Brunch Menu every Sunday**

**AFTERNOON TEA & DRINKS**  
**3-5pm Tuesday-Saturday**

**DINNER & WINE BAR**  
**5-9pm Tuesday-Saturday**

**LBC Patisserie**  
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**Pastries & Coffee Take Out**  
**Right Next Door**  
Wednesday – Saturday 9am-3pm  
Sunday 8am-2pm

**Music events are announced on our website**

**WIFI available**  
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**Visa & Mastercard Accepted**  
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**Additional Parking**  
in back off of Church Street  
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**Dogs are warmly**  
welcomed on the porch

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<http://leftbankcafe36.com>



**MORNING DELIGHTS**

~ Served until 11am ~

**CHEESE OMELETTE 8.00**

*(egg whites available)*

**CROQUE MADAME 12.00**

*toasted ham & cheese tartine, two eggs*

**BREAKFAST CRÊPE 12.00**

*ham or bacon, gruyere, two eggs*

**BELGIAN WAFFLE 5.00**

**TOASTED BAGUETTE WITH BUTTER & JAM 3.00**

**GREEK YOGURT & FRUIT PARFAIT 5.00**

**BANANA & STRAWBERRY SMOOTHIE 4.00**

QUICHE DU JOUR 8.00

**SAVORY CRÊPES**

Served with field greens lightly dressed  
with LBC "Mostly Mustard" vinaigrette

CRÊPE GRUYÈRE CHEESE.....	8.00
HAM OR TURKEY & GRUYÈRE.....	10.00
SPINACH, ARTICHOKE & GRUYÈRE.....	10.00
TURKEY, MUSHROOM & GRUYÈRE.....	11.00
CHORIZO, CARAMELIZED ONIONS & GRUYÈRE.....	11.00
ASPARAGUS, MUSHROOM & GRUYÈRE.....	11.00

**SWEET CRÊPES**

CINNAMON OR VANILLA SUGAR.....	3.50
JAM .....	4.00
NUTELLA & BANANA .....	5.00
MAPLE SYRUP.....	5.00
KEY LIME CURD "MAISON" .....	5.00
RHUBARB COMPOTE "MAISON".....	5.00
CHESTNUT PUREE & WHIPPED CREAM.....	5.00
SCOOP VANILLA ICE CREAM.....	1.00
WHIPPED CREAM.....	0.50

**LBC CROISSANTS**

**CROISSANTS 3.00**

*with Jam or Nutella*

**PAIN AU CHOCOLAT 3.00**

**SPIRALED "SNAIL" DU JOUR 3.00**

**ALMOND CROISSANT 5.00**

**CHOICE OF JAMS**

for Croissants,  
Baguette & Crêpes

**STRAWBERRY, RASPBERRY, APRICOT,  
ORANGE, APPLE BUTTER, RHUBARB**

*The Left Bank Café is proud to serve the  
products of Asgaard Dairy, Black Rooster  
Maple Syrup, Crown Point Bread,  
Fledgling Crow, Saratoga Olive Oil*

**LBC PATISSERIE NEXT DOOR**

Take Home LBC Pastries,  
Croissants, Eclairs, & More



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## TARTINES

~ Served after 11am ~

toasted artisan bread from Crown Point Bakery garnished with homemade toppings, served with greens

<b>LA TARTINE CHAVIGNOL</b> .....	<b>10.00</b>
<i>Fresh Chèvre, Shallots, Tomatoes, Oregano</i>	
<b>LA TARTINE OcéANE</b> .....	<b>11.00</b>
<i>Smoked Salmon, Avocado, Dill, Lime</i>	
<b>LA TARTINE INDIENNE</b> .....	<b>10.00</b>
<i>Turkey, Curry, Apple, Raisins, Lemon</i>	
<b>LE CROQUE MONSIEUR</b> .....	<b>10.00</b>
<i>Toasted Gruyère &amp; Ham, Cornichons</i>	
<b>LA TARTINE NICOISE</b> .....	<b>12.00</b>
<i>Tuna, Basil, Garlic, Peppers, Olives</i>	
<b>LA TARTINE MEDITERRANEAN</b> .....	<b>9.00</b>
<i>Hummus, Zucchini, Peppers</i>	
<b>LA TARTINE SAVOYARDE</b> .....	<b>10.00</b>
<i>Toasted Morbier, Prosciutto, Tomato</i>	
<b>LA TARTINE NORMANDE</b> .....	<b>10.00</b>
<i>Camembert, Apples, Walnuts</i>	

### CHEESE PLATE 20.00

*Asgaard Chèvre, Morbier, Camembert*

### CHARCUTERIE PLATE 20.00

*Smoked Duck, Prosciutto, Pâté*

### SALADS

	Fiel greens tossed lightly with LBC « Mostly Mustard » vinaigrette
<b>SMALL SALAD</b> .....	<b>3.00</b>
<b>SALADE COMPOSÉE</b> .....	<b>8.00</b>
<i>Greens with Artichokes &amp; Celeri Remoulade</i>	
<b>TOASTED ASGAARD « BARKEATER BÛCHE »</b> .....	<b>12.00</b>
<i>Chevre, Greens, Walnuts, Beets</i>	
<b>SMOKED TROUT</b> .....	<b>10.00</b>
<i>Greens, Artichokes, Lemon, Dill</i>	
<b>SALADE NICOISE</b> .....	<b>12.00</b>
<i>Greens, Tuna, Egg, Potatoes, Olives, Tomatoes</i>	
<b>SMOKED DUCK</b> .....	<b>12.00</b>
<i>Lentils, Celeri Remoulade</i>	
<b>ROASTED CARROTS AND FENNEL</b> .....	<b>8.00</b>

### SOUPS

<b>FRENCH ONION SOUP</b> .....	<b>6.00</b>
<b>SOUP DU JOUR CUP/BOWL</b> .....	<b>3.00/5.00</b>

### DESSERTS

<b>VANILLA BEAN CRÈME BRULÉE</b> .....	<b>5.00</b>
<b>MOUSSE AU CHOCOLAT À L'ORANGE</b> .....	<b>5.00</b>
<b>PÂTISSERIE DU JOUR</b> .....	<b>5.00</b>
<b>GELATO</b> .....	<b>5.00</b>
<i>Vanilla, Dark Chocolate, Capuccino</i>	
<b>SORBET</b> .....	<b>5.00</b>
<i>Citron, Mango, Raspberry</i>	

  
**HOT BEVERAGES**

**COFFEES**  
 DARK ROAST SUMATRA.....2.50  
 VIENNESE DECAF.....2.50  
 CAFÉ AU LAIT.....3.00  
*brewed coffee with steamed milk*

NESPRESSO COFFEES  
*available in decaf*  
 ESPRESSO.....2.00  
 DOUBLE ESPRESSO.....3.50  
 CAPPUCINO.....3.50  
 LATTE.....3.75  
*with more milk*  
 ADD MONIN SYRUP .50

**POT OF TEA.....3.00**  
 COMPTOIR RICHARD FROM PARIS  
*Herbal Chamomile, Verveine, Tilleul  
 Green Mint, Citrus, Sencha, Jasmine  
 Black Early Grey, Darjeeling, English  
 Breakfast, Lapsong Suchong*

  
**COLD BEVERAGES**

PELLEGRINO SPARKLING WATER...3.25  
 WITH MONIN SYRUP.....3.75  
 FRESH BREWED ICED TEA  
 OR ICED COFFEE.....2.00  
 APPLE JUICE, CRANBERRY JUICE,  
 ORANGE JUICE .....3.00  
 ORANGINA.....3.00

**Q SODAS ~**  
 AGAVE SWEETENED, NATURAL FLAVORS  
 KOLA, GINGERALE, LEMONADE.....3.00

FRENCH CIDRE BOUCHÉ .....5.00  
*Alc.4% 750ml*

  
**CRAFT BEERS**

KRONENBOURG 1664.....5.00  
*French Pilsner*  
 TROEGS TRIPLE IPA.....6.00  
*Imperial Pale Ale from PA*  
 KWAK.....8.00  
*Belgian Amber Ale*  
 FIN DU MONDE.....15.00  
*Canadian Golden Ale 750ml*  
 MAUDITE.....7.00  
*Canadian Spicy Amber Ale*  
 ALLAGASH BLACK STOUT.....7.00  
*Belgian style from Maine*

**ADD A FLAVOR WITH MONIN SYRUPS .50**

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**FOR SPARKLING WATER, ICED TEA, SPARKLING WINE**  
*Lemon, Orange, Peach, Raspberry, Passion Fruit, Rose, Violet, Cassis*

**SPARKLING MONIN SPRITZER DU JOUR 4.00**

**FOR COFFEE — Vanilla, Chocolate, Almond, Hazelnut**

  
**WINES**

**LBC features wines from the Loire Valley & Burgundy**  
**inspired by Saranac Lake's Sister City - Entrains sur Nohain in Central France**  
 KL indicates wines selected by importer Kermit Lynch, well known for finding « hidden treasures »

<b>KIR</b>	<i>Sparkling Wine with Cassis, Raspberry or Peach or « nature »</i>	<b>5</b>
<b>WHITE</b>		
Bistro White	Chardonnay	7/NA
Riesling	Riesling                      Alsace	8/30
Pinot Grigio	Pinot Grigio                    Veneto	8/30
Rosé Les Gardettes	Grenache                       Rhône	7/26
Côtes du Rhône Blanc	Viognier blend               Rhône	8/30
Petit Chablis	Chardonnay                    Burgundy	10/37
Pouilly Fumé	Sauvignon Blanc              Loire	12/45
Rully	Chardonnay                    Burgundy	12/45
Puligny Montrachet	Chardonnay                    Burgundy	NA/70
<b>RED</b>		
Bistro Red	Pinot Noir	7/NA
Bourgogne Passetoutgrain	Pinot Noir/Gamay            Burgundy	8/30
Carcassone	Cabernet Franc               Languedoc	7/26
Côtes du Rhône	Grenache, Syrah              Rhône	8/30
Castelluccio Le More	Sangiovese                    Emilia Romagna	9/33
Corbieres	Carignan, Grenache       Languedoc	9/33
Cahors	Malbec, Merlot               Bordeaux	10/37
Châteauneuf du Pape	<i>13 varietals</i> Rhône	NA/70
Savigny les Beaune	Pinot noir                       Burgundy	NA/60