

RENDEZ-VOUS DES AMIS



CAFÉ · BAR À VIN

LE GAMIN COUNTRY

RESTAURANT



609 WARREN STREET · HUDSON · NEW YORK 12534
OPEN DAILY 9^{AM} - 5^{PM} (CLOSED WEDNESDAYS)

Les BIÈRES

Kronenbourg 1664 <i>France</i>	5.50
Heineken <i>Holland</i>	5.50
Red Stripe <i>Jamaica</i>	5.50
Stella Artois <i>Belgium</i>	5.50
Lefte <i>Belgium</i>	6.00
Blue Moon <i>Belgium</i>	5.50
Guinness <i>Ireland</i>	6.00
Dos Equis <i>Mexico</i>	5.50



Les VINS

Blanc "Maison" glass 5.75 bottle 19.
Pinot Grigio, Cadonini, Italy

Rouge "Maison" glass 5.75 bottle 19.
Syrah, Guelbenzu, Spain

Our wines are specially selected by
Hudson Wine Merchants and change often...

Please see blackboard for full list
of available wines.

Les APÉRITIF

Champagne	8.00
Mimosa	8.00
<i>champagne & fresh-squeezed orange juice</i>	
Bellini	8.00
<i>champagne & fresh-squeezed grapefruit juice</i>	
Champagne Rosé	8.00
Kir	8.00
<i>white wine & crème de cassis (blackcurrant liqueur)</i>	
Kir Royale	8.00
<i>champagne & crème de cassis</i>	

Les BOISSONS CHAUDES

Café au Lait <i>espresso with steamed milk</i>	3.75
Café Americain <i>American coffee</i>	1.25
Cappuccino, Petit Crème, Petit Mocha ...	3.25
<i>cappuccino or small café au lait or petit crème with cocoa</i>	
Double Cappuccino	3.75
Double Espresso	3.25
Chocolat Gamin™	7.00
<i>large hot chocolate with Grand Marnier</i>	
Thé <i>selected black & herbal teas</i>	2.00
Chocolat Chaud. sm 3.50 lg 4.50	
<i>pure Valhrona cocoa</i>	
Café Français <i>stretched espresso</i>	2.75
Grand Moka <i>café au lait with cocoa</i>	5.50
Citron Chaud	3.25
<i>fresh-squeezed lemon juice, honey, hot water</i>	
Rhum Lait Chaud	7.00
<i>spicy rum, honey, steamed milk</i>	
Grog	7.00
<i>fresh-squeezed lemon, spicy rum, hot water</i>	

* we use only whole milk



Les BOISSONS FRAÎCHES

Fruit Smoothie	4.75
<i>mixed fresh fruits, ice, fruit juice</i>	
Orange Pressée	3.75
<i>fresh-squeezed orange juice</i>	
Pamplemousse Pressée	4.50
<i>fresh-squeezed grapefruit juice</i>	
Chantaco	4.00
<i>mixed pineapple, orange & cranberry juices</i>	
Soda <i>coke, diet coke, sprite</i>	2.00
Orangina®	2.75
Chocolat Froid <i>cold chocolate</i>	4.50
Evian® or Perrier®	1/2 Ltr 3.50 1 Ltr 6.00
Jus de Fruits <i>cranberry, pineapple, apple</i>	2.75
Citron Pressé <i>fresh lemonade</i>	3.00
Thé ou Café Glacé <i>iced tea or coffee</i>	2.75
Cappuccino ou Café au Lait Glacé	4.00
<i>iced cappuccino or café au lait</i>	
Cidre Clos Normad Brut ... glass 5.00 bottle 15.00	
<i>cold apple cider</i>	

Les SALADES

Salade de Mesclun 5.75
mixed greens, cherry tomatoes, house-made dressing

La Salade de Chèvre aux Raisins et Noix 10.25
mixed greens, warm goat cheese, croutons, tomatoes, walnuts, grapes

La Salade Caesar, Poulet Grillé, Coupeaux de Parmesan 10.25
romaine salad with anchovy dressing, hard boiled eggs, cherry tomatoes, grilled chicken, shaved parmesan, croutons, anchovies

La Salade GAMIN™ 10.25
mixed greens, cold roasted chicken, grilled vegetables, potato, ratatouille, tomato

La Salade Niçoise 11.50
tuna, hard-boiled egg, roasted pepper, potatoes, string beans, black olives, anchovies

Endives au Roquefort et Pommes Vinaigrette à la Lavande 11.50
endive salad with roquefort cheese, apples, walnuts and lavender dressing

La Salade Nordique au Portobello et Vieux Vinaigre 12.75
mixed greens, smoked salmon, cucumber, hard-boiled egg, tomato, grapefruit, portobello mushroom



Les SANDWICHES

.. served with mesclun salad

Le Croque Monsieur 8.75
country white bread toasted with ham and Swiss cheese

Le Croque Madame 9.25
country white bread toasted with ham and Swiss cheese, topped with a sunnyside-up egg

Le Poulet Ratatouille *toasted ciabatta bread with roasted chicken and ratatouille* 9.75

Le Saumon Fumé *toasted ciabatta bread with smoked salmon, egg, mesclun, mayonnaise, tomato, basil* 11.25

L'Oeuf Dur Crudités *hard-boiled egg, tomato, mesclun, cucumber, mayonnaise* 8.25

Le Jambon Beurre *toasted ciabatta bread with ham, butter, cornichons* 8.25

Le Saucisson Beurre *toasted ciabatta bread with sweet sausage, butter, cornichons* 8.25

Le Tomate-Mozzarella-Prosciutto *toasted ciabatta bread with tomato, mozzarella, prosciutto, basil* 11.75

Le Merguez à la Moutarde Forte 11.75
toasted ciabatta bread with warm, spicy lamb sausage, roasted red pepper, dijon mustard

Légumes Grillées, Fromage de Chèvre *toasted ciabatta bread with grilled vegetables and goat cheese* 10.75

Les CRÊPES SALÉES

.. served with organic mesclun salad ..

“Mixte” Jambon-Fromage	8.50
<i>ham and Swiss cheese</i>	
Saucisson	8.00
<i>sweet sausage</i>	
Fromage de Chèvre	9.00
<i>goat cheese</i>	
Poulet aux Légumes	9.50
<i>chicken, ratatouille</i>	
Champignons	8.50
<i>mushrooms</i>	
Crêpe GAMIN™	9.75
<i>choice of 3 fillings: chicken, Swiss cheese, goat cheese, ham, egg, sausage, ratatouille, mushrooms</i>	
<i>each additional filling.....</i>	
	1.25
Complète	9.50
<i>ham, Swiss cheese, egg</i>	
Saucisse Pimentée	8.00
<i>spicy sausage</i>	
Poireaux-Fromage de Chèvre	9.75
<i>leeks, goat cheese</i>	
Dinde, Légumes et Fromage de Chèvre ...	10.50
<i>turkey breast, ratatouille, goat cheese</i>	
Ratatouille “Maison”	9.00
<i>house made ratatouille</i>	
Saumon Fumé, Crème au Basilic	12.50
<i>smoked salmon, grilled vegetables, fresh basil cream</i>	

Les CRÊPES SUCRÉES

Beurre Sucre <i>fresh butter & sugar</i>	5.00
Citron Sucre <i>lemon & sugar</i>	5.50
Confiture: fraise, framboise, orange, abricot	5.50
<i>jams: strawberry, raspberry, orange or apricot</i>	
Chocolat	7.00
<i>house-made chocolate sauce</i>	
Chocolat Banane ..	8.50
<i>house-made chocolate sauce, banana</i>	



Crêpe à L'Orange, Sauce Caramel	7.50
<i>filled with fresh oranges, house-made caramel sauce</i>	
Flambé: Calvados, Grand Marnier ou Rhum	8.50
<i>flambée with either calvados, grand marnier or rum</i>	
Nutella <i>chocolate hazelnut spread</i>	7.00
Nutella-Banane	8.50
<i>chocolate hazelnut spread, bananas</i>	
Miel <i>honey</i>	6.50
Sucre et Glace <i>butter, sugar, ice cream</i>	6.25
Fruits Frais <i>filled with mixed fresh fruit</i>	7.50
Crème de Marrons, Glace Vanille	8.00
<i>chestnut cream, vanilla ice cream</i>	
Supplement Sauce Chocolat ou Glace	1.50
<i>extra serving of chocolate sauce or ice cream</i>	

Les DESSERTS

Tarte Tatin Maison Pommes et Bananes	7.00
<i>house-made apple & banana tart served with ice cream</i>	
Mousse au Chocolat Maison <i>house-made chocolate mousse</i>	6.00
Panaché de 3 Glaces ou Sorbets	6.25
<i>choice of 3 ice creams or sorbets:</i>	
<i>ice creams: vanilla, chocolate, strawberry, coffee sorbets: raspberry, lemon, mango</i>	
Ice Cream Cone	2.00
Banana Split	8.50
<i>banana with vanilla, chocolate & strawberry ice creams, hot chocolate sauce, chantilly, roasted almonds</i>	
Café Liègeois <i>coffee ice cream, espresso, chantilly</i>	7.50
Chocolat Liègeois <i>chocolate ice cream, chocolate sauce, chantilly</i>	7.50
Crème Brulée au Citron <i>classic crème brûlée with lemon</i>	6.50
Gateau au Chocolat Chaud Maison <i>molten chocolate cake</i>	7.50



Le PETIT DÉJEUNER

Tartine 3.75
toasted ciabatta, butter & country jam

Croissant ... 2.00



Croissant Beurre et Confiture 2.50
croissant with butter and jam

Croissant au Chocolat 2.50
chocolate croissant

Céréales avec Lait ou Yaourt, Fruits Frais .. 6.25
muesli with milk or yogurt and fresh fruit

Salade de Fruits Frais 6.00
mixed fresh fruit salad

Pain Perdu 9.75
French toast made with thick sliced, country French bread
served with fresh roasted pineapple and ham

L'Omelette - Choix de Trois 9.25
omelet with choice of 3 fillings served with fruit salad & mesclun
fillings: ham, bacon, chicken, smoked salmon, mushrooms,
red pepper, tomatoes, onions, ratatouille, swiss cheese, goat cheese

Additional items each 1.25

Les Oeufs Brouiller 8.25
scrambled eggs served with fruit salad and mesclun

Les Oeufs Benedict au Jambon 9.50
poached eggs, house-made hollandaise sauce with ham,
on toasted English muffin, served with mesclun & mashed potatoes

Les Oeufs Benedict
au Saumon Fumé ou Bacon 10.50
poached eggs, house-made hollandaise sauce,
with smoked salmon or bacon on toasted English muffin,
served with mesclun & mashed potatoes

Side of Bacon or Merguez 4.50

Mini Fruit Salad 2.50



Les CLASSIQUES

L'Oeuf Dur Mayonnaise 6.50
2 hard boiled eggs, tomato, mesclun, mayonnaise

La Quiche Lorraine Maison 8.25
house-made ham, bacon & Swiss cheese quiche with mesclun salad

Les Escargots en Demi-Douzaine 6.50
half dozen snails with garlic butter



Les GARNITURES

Le Gratin Dauphinois 5.50
layered potatoes in a creamy swiss cheese sauce

Purée de Pommes de Terre 5.00
mashed potatoes

Ratatouille 5.50
vegetables confit

Les SOUPES MAISON

Soupe du Jour cup 3.75 bowl 6.00
house-made soup of the day

Gratinée à L'Oignon 6.50
house-made classic French onion soup

OPEN DAILY 9^{AM} - 5^{PM}
(CLOSED WEDNESDAY)

*

LE GAMIN COUNTRY

609 WARREN STREET · HUDSON, NY 12534

TEL: 518.828.2885

*

Available for special occasions,
private parties and as a shoot location

*

All antiques & signage
available as prop rentals

