



Breakfast served from Open until 3.

Lunch Served from open until 4.

Lunch Menu

Starters

Bistro Meatballs 6 FOR \$16

Six of our house made meatballs topped with our sherry cream sauce and served with a lingonberry jam and toasted baguette slices.

Brussels Sprouts \$14

Fried brussels sprouts, sautéed with pork lardons and topped with Parmesan and house garlic aioli.

Baked Brie \$16

Brie wrapped in puff pastry and layered with caramelized pear and topped with a Frangelico reduction and Balsamic glaze. Served with toasted baguette.

Trempepette Aux Epinards et Artichauts \$16

Baked spinach, artichokes, garlic parmesan and cream cheese dip. Served with toasted baguette or veggies. (+\$3) For both. Add crab (+\$10)

Baked Gouda Mac \$18

Cavatappi pasta baked in a creamy béchamel and topped with Gouda Chapelure,



Salad

Niçoise \$22

Seared Ahi tuna crusted with sesame seeds, green beans, cherry tomatoes, niçoise olives, pickled red onions, seasoned fingerling potatoes and a soft boiled egg atop mixed greens served with house sherry vinaigrette.

Grilled Salmon \$22

Fresh grilled Pacific salmon filet, feta cheese, french lentils, cherry tomatoes, with fresh basil pesto atop mixed greens. Served with a sherry vinaigrette.

Mediterranean Chicken \$18

Grilled chicken, artichoke hearts, cherry tomatoes, cucumbers, pickled red onions, feta cheese and kalamata olives on a bed of mixed greens. Served with a creamy balsamic vinaigrette.

Roasted Beet \$16

Red and gold beets, Humboldt Fog goat cheese, cherry tomatoes atop mixed greens and local KIS micro greens. Served with a sherry vinaigrette.

House Salad \$12

Cucumber, cherry tomatoes, pickled red onion, shaved carrot, and garlic parmesan croutons atop mixed greens. With a choice of dressing (Ranch, Blue Cheese, French, Honey Mustard, Creamy Balsamic, and the house Sherry Vinaigrette.)

Bistro Steak Salad \$22

Bistro filet, cherry tomatoes, gorgonzola, cucumbers, pickled red onions on a bed of spring mix. Served with house sherry vinaigrette.



Soups

French Onion \$10

Caramelized sweet onions, Cognac, fresh local herbs cooked in our 12 hour beef stock reduction and topped with Gruyere cheese and a crostini.

Seasonal Crab Bisque - Available Friday thru Sunday \$13

Classic French preparation with premium Dungeness crab. Topped with chives.

Soup du Jour \$8

Inquire with your server.

Soup & Salad \$18

Choice of soup and a house salad.

Add (\$2) for Crab Bisque

Sandwiches

Served with a dill pickle spear and choice of pomme frites, potato salad, house salad, or choice of soup (+\$4).

Monte Cristo \$20

Egg battered Brioche, triple layered with smoked turkey, black forest ham and Gruyère served with house compote.

French Onion Dip \$19

Thinly sliced house smoked prime rib, caramelized onions, melted Gruyère and horseradish aioli on a toasted baguette served with house au jus.

TBA \$19

Smoked turkey, bacon, avocado, provolone cheese, red leaf lettuce, Roma tomato & garlic aioli on a house croissant.

Tuna Melt \$18

Albacore tuna salad with celery, dill and red onion, Roma tomato, red leaf lettuce, and melted provolone on house croissant.

Jardin \$16

Avocado, red onion, tomato, cucumber, red leaf lettuce, KIS micro greens, oil and balsamic vinegar with herbed cream cheese on a croissant.

Chicken Salad \$17

Fresh rotisserie chicken salad with mayo, dijon, sour cream, red onions, celery, brown sugar & dill served with red leaf lettuce on a croissant.

Bistro Burger \$20

Seared beef patty, bacon, brie, garlic aioli & caramelized onions on a Brioche bun.

GF Bun (+\$2)

Blueberry Prosciutto French Melt \$20

Melted Brie and white cheddar with prosciutto and blueberry compote served on sourdough bread topped with a balsamic glaze.

Grilled Chicken Club \$20

Grilled Chicken with garlic aioli, roasted tomato, sliced avocado, provolone and bacon on toasted sourdough.



Sides

Pomme Salad \$6

Yukon Gold potato, red onion, celery, egg and fresh dill.

Pomme Frites \$8

Salt & pepper, white truffle, cajun and sweet potato options.

Side Salad \$7

Small house salad with your choice of dressing.

Extra Baguette \$4



Add - Ons

Add any protein to any sandwich or salad.

Grilled Chicken \$8

Steak \$10

Grilled Salmon \$9

Seared Ahi \$10

Prawns \$9



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Breakfast served from Open until 3.

Lunch Served from open until 4.

Breakfast Menu

For the Table

Breakfast Board S \$30 / L \$40

A smorgasbord breakfast featuring delicious baked Brie, bacon, sausage, mixed fruit, heart-shaped pancakes, and Beignets served with whipped butter, jam and syrup.

Beignets 4 FOR \$7 OR 6 FOR \$10

House made and dusted with powdered sugar, served with jam.



Benedicts

Served on a croissant with a choice of home fries or au gratin potatoes.

Classic \$18

Poached eggs and ham served with hollandaise and chives.

Jardin \$17

Poached eggs, spinach, grilled tomato, asparagus, and avocado served with hollandaise and chives.

BATS Benedict - Camille's Favorite \$18

2 poached eggs, bacon, avocado, spinach and fresh tomato served with hollandaise.

Crabcake \$25

House made crab cakes fried to perfection, poached eggs, grilled tomato and avocado served with Old Bay hollandaise and chives.



Omelets

Served with home fries or au gratin potatoes and a choice of toast.

Napoleon \$20

House sausage, bacon, ham, red peppers, onions, mushrooms and cheddar cheese.

Jardin \$17

Spinach, red peppers, mushrooms, asparagus with Gruyère and white cheddar cheese topped with avocado.

Steak \$20

Bistro filet, caramelized onions, spinach and gorgonzola cheese.

(Try it with mushrooms for +\$1)



Add - Ons & Sides

Single Egg \$2

Avocado \$3

Protein \$5

Applewood smoked bacon, House sausage patties, Aidell's chicken and apple sausage, Morningstar veggies sausage, thick cut ham.

Home fries or Au gratin potatoes \$6

Toast \$2

Sourdough, Wheat, Rye, English Muffin, Gluten Free, Croissant or Bagel (+\$2)

Cup Cottage Cheese \$4



10% discount for Active Military and Veterans

Parties of 6 or more - 18% automatic gratuity/1 check (6+)

Crepes

Berry \$16

Berry mascarpone filled crepe topped with seasonal berries, whipped cream, Frangelico liqueur reduction and a dusting of powdered sugar.

Chocolate Hazelnut \$16

Nutella, Cream Cheese, & Mascarpone filling. Topped with Nutella drizzle, powdered sugar and whipped cream.

Crab & Shrimp \$26

Warm crab, bay shrimp and cream cheese wrapped in a baked crepe, topped with smoked salmon, béchamel sauce and fresh chives.



The Classics

Parfait \$13

Fresh yogurt topped with berries, honey and house made granola.

Seasonal Tartine \$14

Inquire with your server. Add 2 poached eggs +\$3.

Basique Breakfast \$17

Bacon, ham or sausage served with 2 eggs your way. Choice of home fries or au gratin potatoes and a choice of toast (Wheat, Sourdough, Rye, English Muffin or Croissant for +\$2). Substitute grilled steak for +\$6!

Croque Monsieur \$17

Black Forest ham and melted Gruyere on fresh toasted French bread, topped with creamy béchamel sauce.

Madame Style add 1 Egg (+\$2)

Seasonal Quiche \$16

Ask your server for chefs choice. Served with a choice of potatoes, fruit, house salad or a cup of soup for (\$4).

Interested in a special ordered quiche to pick up? Just let us know!

Breakfast Burrito \$18

Bacon, sausage, ham, eggs, red peppers, onions, home fries and cheddar cheese scrambled and wrapped in a flour tortilla. Served with sour cream, pico de gallo and side of fresh fruit.

French Toast \$18

French brioche dipped in egg with cinnamon, sugar and vanilla. Accompanied by an assortment of berries and a wild berry coulis with whipped cream.

Creme Brule Oatmeal \$10

Maple cream oatmeal with a creme brule crust and topped with fresh berries.

Dried fruit and a peanut butter powder on the side.



Camille Romania - Le Proprietress

Matt Case - Executive Chef

Jason Devroux - Executive Chef

Devyn Norman - General Manager

Aaron Day - Operations Manager



210 First Ave. NW, Albany, OR 97321 (541)-984-2639 camilles-bistro.com