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**CAFE CLAUDE**  
7 Claude Lane  
San Francisco, California  
94108

p: 415.392.3515  
f: 415.392.2226

[www.cafeclaude.com](http://www.cafeclaude.com)



## charcuterie and pates

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**CHARCUTERIE PLATE 14.**

prosciutto, garlic saucisson, smoked duck,  
and choice of 2 pates

**PATE PLATE 13.**

choice of 3 pates

**FARMER'S PATE 5.**

rabbit, pork, and duck

**RILLETTE DE CANARD 5.**

duck rilette

**PEPPERCORN MOUSSE 5.**

chicken and duck mousse with peppercorn

**PATE DE CAMPAGNE WITH BLACK PEPPER 5.**

pork, lemon, carrot, and bay leaf

## fromages

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**CHEESE PLATE 14.**

choice of three cheeses with seasonal fruits

**BRIE 5.**

cow's milk, soft, "the Queen of Cheeses"

**CROTTIN DE CHAVIGNOL 6.**

goat's milk. fresh, it has a creamy, nutty taste

**BLEU D'AUVERGNE 6.**

cow's milk, firm texture

**TETE DE MOINE 6.**

cow's milk, semi-hard, sweet & tangy

**PETIT PONT L'EVEQUE 6.**

cow's milk, creamy, savoury flavor and  
rustic aroma

**HUMBOLDT FOG 6.**

goat's milk. central layer and outer covering of ash,  
soft white exterior mold

**PETIT BASQUE 6.**

sheep's milk, semi-hard, full-flavored

**FROMAGE DU CHEF A.Q.**

## desserts

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**DESSERT DU JOUR A.Q.**

**MOUSSE 6.**

dark chocolate mousse,  
whipped cream, hazelnut praline

**CREME 6.**

creme brulee

**CHAUSSON AU CHOCOLAT 7.**

milk chocolate, banana, walnut, fromage  
blanc ice cream

**CUPCAKE 7.**

warm chocolate cupcake, frangelico,  
mascarpone cream

**FONDUE FOR TWO 8.**

chocolate fondue, vanilla  
pound cake and fresh fruit

carte du dejeuner

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