

WHITE WINE/ROSÉ/SPARKLING

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| Riesling , Madroña Vineyards, Dry Riesling, El Dorado, California, 2018... | \$10/\$29 |
| Viognier , Cedarville Vineyard, El Dorado, California, 2018..... | \$11/\$32 |
| Chardonnay , Joseph Drouhin, Macon Villages, France, 2018..... | \$10/\$29 |
| Rosé , Château Campuget, Cotes De Provence, France, 2018..... | \$9/\$26 |
| Grenache Blanc , El16, El Dorado, California, 2018..... | \$11/\$32 |
| Sauvignon Blanc , Dourthe, Bordeaux, France, 2017..... | \$10/\$28 |
| Sparkling , Roederer NV Brut, Mendocino, California..... | \$38 |
| Blanc de Blancs, France 185ml..... | \$9 |
| Drappier, Champagne, France, NV, 375ml..... | \$24 |

RED WINE

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| Grenache Noir , Holly's Hill Vineyards Eldorado, California, 2018..... | \$11/\$32 |
| Pinot Noir , Banshee, Sonoma, CA, 2018..... | \$12/\$35 |
| Rhône Blend/Cotes Du Rhône , Cotes Du Rhône, France, House Selection..... | \$10/\$29 |
| Dunamis, Narrow Gate, El Dorado, CA, 2014..... | \$36 |
| Barbera , Boeger, El Dorado, CA, 2017..... | \$10/\$29 |
| Gigondas , Le Mas des Flauzières. FR 2014..... | \$37 |
| Chateaufeuf du Pape , Vieux Lazaret, Cuvee Tradition, FR 2015 | \$48 |
| Zinfandel , Cedarville Vineyards, El Dorado, California, 2015 | \$12/\$34 |
| Malbec , Madroña Vineyards, El Dorado, California, 2016..... | \$13/\$35 |
| Cabernet Sauvignon , Cedarville Vinyards, El Dorado, CA, 2016..... | \$1/\$41 |
| The Cache , Rucksack Cellars, El Dorado, CA, 2015..... | \$10/\$26 |

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Corkage Fee \$15.00

BEER & ALES

Domestic and Import Bottle Beer...\$3.00
Saison Dupont, Belgian Farmhouse Ale 375ml/750ml....\$9/\$15

Non-Alcoholic

Saratoga Waters Sparkling & Still....\$1.75
Republic of Tea assorted Bottles of Cold Tea 12oz....\$3.00
Fentamen's Botanical Sodas (ask for selection).....\$2.50
Hank's Gourmet Sodas (ask for selection).....\$2.50

Le Café

French Press: Small \$5.00 Large \$9.00

ALLEZ!

GOOD FOOD ON THE GO

4242 Fowler Lane
Suite 101

Diamond Springs, California, 95619
(530) 621-1160

Hours:
Tuesday-Saturday
11am-8pm

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LES BAGUETTES (SANDWICHES) \$9.00

Chicken and Apple wood Bacon:

Dijon, Caesar dressing lettuce and tomato

✓ **La Veg:** Roast vegetables, French Feta, Balsamic vinaigrette and Aioli

Niçoise: Albacore tuna, green beans, tapenade, hard boiled egg, red onion, garlic herb dressing, tomatoes and lettuce

Crab Cake or ✓ Black Bean Cake: Aioli, lettuce and tomato

Tri Tip: Dijon, caramelized onions

House Made Sausage : with Dijon and braised cabbage

House Made Pâté: Dijon and cornichons

LUNCH BOX - \$15.00

INCLUDES CHOICE OF SANDWICH, CHOICE OF POTATO GREEN BEAN OR MEDITERRANEAN PASTA SALAD, BRIE CHEESE, CHOCOLATE CHIP COOKIE AND CHOICE OF FRUIT, LEMON, OR CHOCOLATE/NUT TART

LES SALADES

gf* Caesar \$11.00 (side \$5.50)

Romaine Lettuce, herbed croutons, Parmesan, Caesar dressing

✓ **gf Maison \$11.00 (side 5.50)***Vegan*****

*Mesclun greens, roasted vegetables, Provence dressing Vinaigrette, (add Feta *no charge*)

gf Niçoise \$16.00 (side \$8.00)

Romaine lettuce, hard boiled egg, green beans, red potatoes, red onion, tomatoes, albacore tuna, Niçoise olives

gf* Salade Chèvre Chaud \$16.00 (side \$8.00)

Mesclun greens, baked goat cheese toasts, pancetta, and toasted walnuts, with a shallot vinaigrette

Add Chicken \$3.00 Add Salmon \$5.00 Add Anchovies \$2.00

Soupe du Jour—Bowl \$6.00/Cup \$4.00

POUR COMMENCER

gf* Escargot a la Bourguignonne (6) In garlic herb butter \$13.00

✓ **Roasted Garlic with Tapenade \$11.00**

✓ **Black Bean Cakes (6) \$10.00 Crab Cakes (4) \$10.00**

Spicy Prawns 6/\$13.00

Le Plat de Charcuterie: House made Selection \$18.00

✓ **Le Plat des Fromages: a selection of AOC French Cheeses \$18.00**

Le Plat des Fromage and Charcuterie \$28.00

Demi Baguette with Butter \$2.00

Split Plate Charge \$2.00

✓=vegetarian gf=gluten free gf*=option of

Crêpes

✓ **Vegetarian \$11.00** **Chicken Florentine \$16.00** **Seafood \$19.00**

STEWES

Coq au Vin \$22.00

Traditional "Chicken in Red Wine"

With carrots, pearl onions, And Mushrooms, Choice Of Side

Boeuf Bourguignon \$22.00

With Carrots, Pearl Onions, And Mushrooms, Choice Of Side

LES PLÂTS

gf Trio De Saucisses Maison \$22.00

Homemade Sausages with Braised Cabbage and Garlic Mash Potatoes

✓ **Vegetarian Pasta \$18.00**

Mixed Vegetables, in a Sherry Wine Cream Sauce

gf* Chicken Piccata \$22.00

Scaloppini of chicken breast, sautéed with lemon butter and capers over pasta

Chicken Florentine Pasta \$22.00

Chicken, mushroom and spinach

gf Half Roast Chicken \$23.00

Choice of side

gf Tri Tip \$23.00

Served with caramelized onion, cabernet sauce , choice of side

gf Prawns Martiniquais \$22.00

9 Prawns in a Spicy Ginger Cream Sauce, served with Saffron Rice

gf Paella \$21.00

Chicken, spicy sausage, prawns, and roasted vegetables all in saffron rice

gf Seafood Paella \$27.00 (Today's Catch)

With Mixed Vegetables and a side of Garlic Aioli

gf* Cassoulet Maison \$23.00

Lamb, duck, house made sausage, and salt pork in French white beans

gf* Rack of Lamb \$34.00 *after 3:00 p.m.*****

Dijon mustard, garlic crust, and served with French white beans

gf Pork Tenderloin \$24.00*after 3:00 p.m.*****

With a garlic, rosemary, honey, cream sauce, choice of side

Choice Of Sides \$3.50ea.

Roasted Red Potatoes, Garlic Mash Potatoes,

Saffron Rice, Garlic Butter Green Beans,

Mixed Roasted Vegetables