

The French Coffee Shop

FRESH BAKED BREADS & PASTRIES SERVED DAILY!

BREADS

French Baguette	1.40€
Multi-Cereal baguette or Roll	1.95€
Xapata baguette	1.95€
<i>(Wide variety of International breads are also available ask in shop or call Carlos for more info)</i>	

PASTRIES

Croissants	1.30€
Chocolate Napolitana (Pan au Chocolate)	1.60€
Shnecken (Danish or Caracola)	1.75€
<i>All the above are also available in a Mini Format</i>	
Home-made Sausage Rolls	0.95€
Ham & Cheese pastry baskets	2.30€
Spinach pastry basket	2.30€

Can be delivered Baked Pre-baked or Frozen to your boat or house

HOMEMADE DOUGH & BAKING SUPPLIES

Sweet or Sour Dough frozen, unbaked, made from our original recipe, using only fresh eggs and top quality products

Sweet short-crust pastry (Sugar dough)	6.20€
Savoury short-crust pastry (for quiches or pasties)	6.20€
Sheets of puff pastry (for pies)	4.95€
Icing Sugar	5.90€/kg
Yeast (Dry or Fresh)	9.90€/kg
Sultanas	8.90€/kg
Walnuts (whole or halves)	16.90€/kg
Almonds (ground, sliced or crushed)	13.90€/kg

Small or large pastry shells or vol au vents are also available for individual servings or canapés
Additional top quality baking products are also available (coco powder, vanilla, etc...)

THE FRENCH COFFEE SHOP for the past 19 years has been assisting yachts with all their food and beverage needs. Some of the top yacht chefs on the island find our **homemade cooking and expertise** a blessing when it comes to catering for special guests, groups, or crew.

Attached you will find:

- A list of some of our daily made **products and dishes**.
- **Menus** created with the aid of yacht professionals to be enjoyed on short or long outings.
- Selection of **wines from around the world** can be bought in for you
- List of **equipment rentals** available or extra staff.
- **“HOW TO”** Helpful tips on using our **Frozen Pastries & Breads**.

Do not hesitate to ask to sample any of our products or require storage or cooking instructions.

The French Coffee Shop
Garcilaso de la Vega, 1 (Near Marineland)
07181 Costa d'en Blanes – Calvia
Tel.: 971 67 67 07 – Mobile: 678 37 14 19
www.thefrenchcoffeeshop.com

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TAKE AWAY MENU

HOMEMADE CAKES

All our Cakes are made from “The French Coffee Shop” original recipes, using only fresh and natural ingredients baked on premises.

Some of our cakes can be specially frozen for you to use at any time.

Cakes **can be stacked** for space saving storage on board and icings can be served separately.

VARIETY OF CAKES

CARROT CAKE and CHOCOLATE CAKE (HALF 15.50€)	26.50€
BANNOFEE PIE	20.00€
LEMON MERINGUE PIE	19.00€
CHEESE CAKE (blackcurrant, strawberry, or chocolate)	21.80€
TIRAMISU	18.00€
MUM'S APPLE PIE	18.50€

Birthday Cakes and Cakes for all occasions are available on request

FRESH FRUIT SALAD	small. 3.80	large 4.80
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SANDWICH SELECTION

(White/Multi Cereal Baguette* or sliced bread)

(With lettuce, tomato, mayonnaise, butter ...) 1/3 1/2

CHICKEN BREAST	3.45	4.45
BACON & TOMATO	3.45	4.45
CHEESE & TOMATO	3.45	4.45
HAM & PINEAPPLE	3.45	4.45
ROAST BEEF & HORSE RADISH	3.95	4.95
HAM AND CHEESE	3.95	4.95
PARMA HAM “JAMÓN SERRANO”	3.95	4.95
EGG & MAYONNAISE	3.45	4.45
TUNA FISH & TOMATOES	3.45	4.45
SMOKED SALMON & CREAM CHEESE	3.95	4.95
PHILADELPHIA, PINEAPPLE & TOMATOES	3.45	4.45
BRIE WITH CRANBERRY SAUCE	3.45	4.45
"CLUB" CHICKEN, BACON, LETTUCE, TOMATO		
GARLIC BREAD	2.20	
GARLIC BREAD WITH CHEESE	2.70	

(*0.30 extra)

COMBO SNACKS

SELECTION OF QUICHE OR TORTILLA WITH MIXED SALAD	6.30
LASAGNE AND MIXED SALAD	6.95
HALF A SPIT ROAST CHICKEN WITH SALAD	6.30
QUARTER SPIT ROAST CHICKEN AND SALAD	5.30
CHOICE OF FILLED JACKET POTATO WITH A SOFT DRINK	5.80

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TAKE AWAY MENU

SALAD BAR

GREEK SALAD

POTATO SALAD (TFCS TRADITIONAL!)

PASTA SALAD (TRI-COLOUR FUSILI, SPRING ONIONS, PEPPERS)

MOZZARELLA & TOMATO

SALADS: TUNA, CHICKEN, ROAST BEEF SALAD OR CREATE YOUR OWN!!!

SALAD PRICES:

Vegetable/Green salad	small 3.90	large 4.95
With Meat/Cheese	small 4.60	large 5.95

JACKET POTATOES FILLED WITH.....: 4.95

CHILLI CON CARNE, TUNA AND SWEETCORN, CHEESE AND BACON,
CHEESE AND BEANS, COTTAGE CHEESE AND PINEAPPLE, CURRY

SPANISH TORTILLA (10pc)	2.75	18.00
LASAGNE VEG or MEAT (8pc)	4.95	29.00
SELECTION OF QUICHE (10pc)	3.75	20.50
CURRY/CHILLI WITH RICE	5.80	
COTTAGE PIE	4.95	28.00
CHICKEN & MUSHROOM PIE	5.30	31.00
STEAK & KIDNEY PIE	5.30	31.00
CORNED BEEF PIE	4.30	25.00
SCOTCH EGG	3.40	
VARIETY OF CANAPÉS per dozen		14.00
CHICKEN WINGS (per kilo)		14.00
SPIT ROAST CHICKEN		8.80
ROAST SUCKLING PIG (48 hours notice)	market price	
SHOULDER OF LAMB (48 hours notice)	market price	

PLATTERS (min 4 pax.)

CHEESE BOARD SELECTION WITH BREAD AND CRACKERS	4.80/pax.
SELECTION OF SEASONAL FRUITS	4.50/pax.
COLD MEAT PLATTER, CONDIMENTS AND CHOICE OF BREADS	5.80/pax.

If you would like us to prepare something special, or you have dietary needs, please call in advance to avoid disappointment: **971 67 67 07**

**DON'T FORGET WE ALSO CATER FOR PRIVATE PARTIES,
MEETINGS AND CELEBRATIONS WHETHER THEY ARE IN
YOUR HOME, OFFICE OR YACHT!**

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SHORT OR LONG OUTING MENUS

The French Coffee Shops menus are made using only fresh, **quality products** and prepared as close to pick-up time as possible to guaranty freshness and service. Our entire **ready to serve** menus are presented on sturdy disposable platters; they also come with napkins and in **easy to transport** boxes and bags. They are created for a minimum of 4 people and **can be changed to meet all your needs.**

MENU n°1

Selection of freshly baked bread
Tomato & Mozzarella with basil and olive oil
Cajun chicken pasta salad
Selection of quiche or tortilla
Cold meat platter (Chicken, Roast Beef, Ham, Cheese)
Seasonal Fruit platter

17.90€ per person

MENU n°2

Traditional Greek salad
Russian potato salad
Selection of freshly baked quiche
Variety of filled baguettes (Chicken, Roast Beef, Ham, Cheese)
Seasonal Fruit platter

17.50€ per person

MENU n°3

Selection of freshly baked bread
Mixed green salad
Traditional TFCS Pasta salad
Spit roast chicken (cut into bite size pieces)
Fruit & Cheese platter

15.90€ per person

MENU n°4

Selection of freshly baked bread
Tomato & Mozzarella salad or Greek salad
Selection of quiche
Seafood platter (salmon, mussels, shrimp, crab salad)
Fruit & Cheese platter

20.30€ per person

MENU n°5

Sausage Rolls
Bite-size tortilla
Platter of filled baguettes (Chicken, Roast Beef, Ham, Cheese)
Bite-size carrot and chocolate cake

12.95€ per person

Selection of cold beverages to accompany Menus

White Wine: Torres Viña Sol	7.95€	Rosé Wine: Torres De Casta	7.20€
Red Wine: Rioja Crianza	9.50€	Cava: Segura Viudas	8.95€
Still Water: 0.5 Litre	1.20€	Soft Drinks: Variety canned drinks	2.00€
Selection of Cold cans of beer	2.00€	Still Water: 1.5 Litre	2.00€
		San Pellegrino 750ml.	3.50€

The French Coffee Shop

Cutlery, glassware to silver service for Rent

Silver ware, cutlery, glassware, show plates, or dinner plates can be rented for you. Chairs, chair covers, tables and tablecloths, napkins, parasols, refrigerators, or any kind of complimentary items can be found for you.

HOW TO proof and bake our croissants and pastry

Because our pastries are produced with top quality products, you will get a wonderful product from freezer to oven, to table.

Proofing

- ❖ From the number of guests, decide how many pasties you require to remove from the freezer.
- ❖ Line your baking tray and set the pastries giving them enough space between them to proof.
- ❖ Place tray in the cooler or at room temperature.
- ❖ Let pasties rise overnight, or for a few hours, depending on the room temperature and humidity level.

Baking

- ❖ Preheat your convection oven at 400F / 200C
- ❖ Brush gently the top of the pastries with egg wash
- ❖ Put tray in the oven, lower oven temperature to 360F / 180C, bake for about 15 to 18 minutes or a nice golden colour.

A few professional tips

- ❖ *If you forgot to remove pastries from the freezer. Find a reasonably warm area to speed up the proofing process (cover with plastic wrap) Avoid high temperature as butter will leak out from the croissants*
- ❖ *If you forgot the egg wash on the pastries, mix some sugar and water and brush when removing from the oven for a nice shine.*

For more help, call or visit us for assistance.

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