

Breakfast

Two Eggs, Any Style

2 eggs cooked the way you like them served with hash browns and choice of bacon or sausage

Three Egg Omelet

Served with hash browns

Build Your Own Omelet

Choice of three: Bacon, sausage, tomatoes, spinach, mushrooms, cheddar cheese, Swiss cheese

Eggs Benedict

A classic! Two poached eggs on English muffins with Canadian bacon, topped with our homemade hollandaise sauce and served with hash browns

Eggs Florentine

A classic! Two poached eggs on English muffins with creamy spinach topped with our homemade Morney sauce and served with hash browns.

French Toast

Patrick's selection of bread dipped in batter, seared golden brown and served with maple syrup

Strawberry Yogurt Parfait

Strawberry yogurt with granola and fresh berries

Toast

Two slices with butter and jam

Mimosa - Champagne and Orange juice

Salad

Bistro Salad

Shredded chicken breast with blue cheese, Craisins®, walnuts and grape tomatoes on a bed of spring greens. Served with raspberry vinaigrette.

Salad Nicoise

Fresh tuna, black olives green beans, cucumbers, potato, hard-boiled eggs and cherry tomatoes on a bed of spring greens. Served with citrus vinaigrette.

Chicken Caesar Salad

Chicken breast with shredded Parmesan cheese and garlic croutons on a bed of Romaine lettuce. Served with Caesar dressing.

Caesar Salad

Fresh romaine lettuce and shredded Parmesan cheese. Served with Caesar dressing.

Vegetarian Salad

Black bean salsa and hummus on a bed of spring greens in a crispy tortilla shell. Served with citrus vinaigrette.

Pumpkin Bisque

Served with crème and a homemade pastry twist

Beef Brisket Salad

Beef Brisket, sautéed bacon, onions, potatoes, cherry tomatoes, and hard-boiled eggs, served with a balsamic vinaigrette dressing.

Steak Salad

Sliced sirloin, green pepper, roasted red pepper, red onions and tomatoes on a bed of spring greens. Served with sun dried tomato vinaigrette.

\$6.95

\$7.95

\$8.95

\$8.95

\$8.95

\$6.95

\$6.95

\$2.50

\$6.00

\$8.95

\$12.00

\$8.95

\$5.95

\$6.95

\$5.95

\$8.95

\$8.95

Quiches

Served warm accompanied by a side salad

Asparagus and Tomato

Quiche Lorraine

Sausage Quiche

Spinach Quiche

Chicken with Feta cheese and tomato

Four cheese Quiche

\$7.25

\$7.25

\$7.25

\$7.25

\$7.25

\$7.25

Sandwiches

Served warm with a side salad

Tomato Mozzarella Sandwich

Olive bread with garlic pesto, fresh buffalo mozzarella and fresh sliced tomatoes

Turkey Sandwich

Bacon cheese bread with cranberry relish, sliced turkey, Swiss cheese, lettuce and tomato

Roast Beef Sandwich

Roast Beef, onion bread, bistro sauce, roasted red pepper and American or swiss cheese.

California Chicken Strip Sandwich

Walnut raisin bread with breaded chicken strips marinated in honey Dijon mustard sauce, roasted red pepper and lettuce

Ham and Cheese Croissant Sandwich

Flaky croissant filled with sliced ham and Dijon mustard topped with béchamel sauce and shredded mozzarella

Chicken Ranch Wrap

Flour tortilla filled with chicken breast, creamy ranch sauce, lettuce and tomato

Patrick's Vegetarian Sandwich

Wheat bread with feta cream cheese spread, grilled portabella mushrooms marinated in Balsamic vinaigrette, roasted red peppers, red onion, and tomatoes

Croque Monsieur

White bread with ham, bechamel sauce and shredded mozzarella

Bouchee a la Reine

Flaky puff pastry filled with chicken, chives, mushrooms and dumplings in a creamy sauce

Hamburgers

All hamburgers served on a traditional bun

Bistro burger

Half pound hamburger served with French Fries

Cheese burger

Half pound hamburger with choice of Swiss or Cheddar served with French Fries

Patrick's burger

Half pound hamburger topped with sweet onion compote and Brie cheese served with French Fries

Chicken burger

Chicken with lettuce, onions and tomato choice of Mayonnaise or Ranch dressing served with French Fries

French fry cornet

Served with choice of two condiments, Ketchup, Mayonnaise

\$6.95

\$6.95

\$7.50

\$6.95

\$6.95

\$8.95

\$7.95

\$7.95

\$7.95

\$8.95

\$9.95

\$12.00

\$8.95

\$5.00



Exclusive Patou line Hamburgers

All Patou burgers are served on our baguette bread baked fresh every day

Served with choice of condiments: Ketchup, Mustard, Mayonnaise

Forestier burger

Hamburger topped with caramelized onions, mushrooms and bits of bacon served with French Fries

Californian burger

Hamburger topped with shredded mozzarella and our special Californian sauce served with French Fries

Merguez burger

Spicy lamb sausage served with French Fries

Chicken burger

Chicken with lettuce, onions and tomato choice of Mayonnaise or Ranch dressing served with French Fries

Barbecue Beef Brisket Burger

Barbecue sauce and caramelized onions served with French Fries

Traditional burger

Hamburger with choice of condiments

Specialty Entree

Rack of Lamb

Parsley and garlic encrusted Rack of Lamb "au Jus" served with mashed sweet potatoes

Coq au Vin

Cornish hen served whole "Coq au Vin" style with potatoes gratin

Steak Frites

New York Strip Steak served with Peppercorn Sauce and French Fries

Beef Bourguignon

Beef stew in Red Wine Sauce atop Fettuccine Pasta

Escargot

French escargots in garlic butter

Duo of Crab Cakes

Crab Cakes with a Bistro Remoulade on a bed of Spring Greens

Seared or Grilled Salmon

(guest choice) with leek sabayon sauce served with Green Pea Risotto

Scallops Risotto

sautéed Scallops accompanied with mascarpone risotto and wild mushroom sauce

Shrimp Eiffel

Sauteed Shrimp with pancetta atop a homemade leek tart with balsamic reduction

Friday & Saturday Only:

Mussels in Cream Sauce

Mussels cooked in a White Wine Cream Sauce with Shallots, Parsley, Garlic, served with French Fries and Baguette

Mussel Marinieres

Mussels cooked in a White Wine Sauce with Shallots, Parsley, Garlic, served with French Fries and Baguette

\$9.95

\$9.95

\$9.95

\$8.95

\$9.95

\$8.95

\$16.95

\$15.95

\$16.95

\$15.95

\$10.00

\$12.95

\$15.95

\$16.95

\$16.95

\$15.00

\$15.00

Soup

Daily Soups
Chili
French Onion Soup
Soup du jour

Cup **\$3.55**
Bowl **\$5.55**

Kids Menu

Patrick's Mac & Cheese (with rotini pasta)	\$5.95
Chicken Strip served with French fries	\$5.95
Duo of mini burgers served with French fries	\$5.95
Turkey Croissant served with French fries	\$5.95
Grilled Cheese served with French Fries	\$5.95

Beverages

Soda	\$1.90	Azita's Berry Iced Tea	\$3.95
Juice	\$2.25	Mendota Springs	\$1.90
Apple		Plain	
Orange		Lemon	
CranApple Raspberry		Lime	
Grapefruit		Evian	\$2.45
Fresh Squeezed Orange & Grapefruit Juice	\$2.95	Dasani	\$1.90
		Mimosa - Champagne and Orange juice	\$6.00

Patrick's Favorite Diabolo Flavored French Lemonade **\$4.25**

Creme de Menthe	Blueberry	Lemon	Peach
Licorice	Strawberry	Blackberry	
Cherry	Raspberry	Mango	
Pomegranate	Blood orange	Banana	

Beer

Kronenbourg 1664	\$5.00	Negra Modelo	\$5.00
Newcastle	\$5.00	Coors Light	\$5.00
Samuel Adams Lager	\$5.00		

Wines

Glass \$6, Bottle \$24

Vins Blanc

Sauvignon Blanc, Chateau Recougne, Bordeaux
Roussanne, with Viognier, Chateau L'Ermitage, Costieres de Nimes
Muscadet, Hautes Noelles, Muscadet
Ugni Blanc and Columbard, Pierre Laplace "Aramis", Gascogne

Vins Rose

Grenache, with Syrah, Perrin "La Vieille Ferme" Rosé, Rhone

Vins Rouge

Cabernet and Tannat, Pierre Laplace "Aramis", Gascogne
Piont Noir, Lurton "Les Salices", Languedoc
Grenache, with Cariganan, Domaine la Tour Penedesses, Languedoc
Merlto, with Cabernet, Chateau Tours de Gendres, Bergerac

Coffee Drinks

Also Available Decaffeinated Or Iced

Single Espresso	\$1.70	Small Mocha	\$3.25
Double Espresso	\$2.05	Large Mocha	\$3.75
Small Café Latte	\$2.75	Small White Mocha	\$3.25
Large Café Latte	\$3.25	Large White Mocha	\$3.75
Small Cappuccino	\$2.75	Additional shot of Espresso	\$0.50
Large Cappuccino	\$3.25	Small Coffee	\$1.50
Flavor Shots	\$0.50	Large Coffee	\$1.75
		Tea	\$1.85

Our Story

Originally born in Paris, France, Patrick Bernet moved to the Eastern French province of Alsace at a young age. Renowned worldwide for its sophisticated pastries and fine restaurants Alsace is where he began his apprenticeship when he was only 13. Studying under a master Chef, as is the custom there, his apprenticeship lasted 5 long years and often required 12 hour days, 7 days a week. There he learned the fundamentals of pastries, bread-making, handmade chocolates, artistic cakes and showpieces.

At the end of the fourth year Patrick obtained his degree of Brevet of Compagnons and his C.A.P. (Certificate of Professional Aptitude). Patrick also earned the title of Best Apprentice" in Alsace and was near the top of his field in all of France at the tender age of 18.

Soon after, Patrick joined the prestigious Pierre Meyers School in Kingersheim, Alsace to specialize in the field of sugar artistry. Sugar can be heated, then blown with a straw to create all kinds of beautiful menagerie figurines, such as doves, swans, flowers, etc.

After completing the Pierre Meyers School Patrick joined the military and immediately introduced his General some of his specialties. The General quickly promoted him to Pastry Chef at the Officers Restaurant where he catered all official and dignitary events.

After the Army, an opportunity arose to work as Pastry Chef at the Meridian Hotel in Newport Beach, CA. Then on to such 5-star restaurants as Antoine and the Southampton Princess Hotel in Bermuda and on to Hotel Sofitel on the French Riviera as pastry consultant.

Patrick has also had once in a lifetime opportunities to work with the world-famous chefs such as Jacques Chibois at the Hotel Gray D'Albion on the Riviera and Christian Viller at the famous 5-star Martinez Hotel in Cannes. While in Cannes Patrick became part of the Cannes Film Festival where he was once asked to prepare a lemon light cake for Bill Cosby.

Patrick's next years were spent working at the famous Royal Hotel Casino on the French Riveira where his reputation and experience continued to grow. He was asked to become the pastry instructor in Paris at the prestigious Cordon Bleu, one of the most renown cooking and baking schools in the world. It is there that Patrick met his future wife, Azita. She had obtained her Grand Diploma in pastry, cuisine, sugar and chocolate. But why Minnesota? Patrick accepted a position as a Pastry Chef at Hotel Sofitel in Bloomington, MN and it has long been both their dream to own and operate their very own bakery, pastry and chocolate shop. Their ambition now is to make Patrick's Bakery and Cafe the best French bakery and pastry shop in the Twin Cities.

Bon Appetite!

Patrick's



Breakfast Lunch Dinner Sunday Brunch Menu

Southdale Square
2928 West 66th Street
Sun-Wed 7a - 9p Thur-Sat 7a - 10p
p: 612-861-7570
f: 612-861-7583

at Bachman's
6010 Lyndale Avenue
Call for hours
p: 612-861-9277
f: 612-861-9276

Please visit our website at
www.patricksbakerycafe.com
to see our new holiday gallery and
download holiday coupons.

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"What's New" section!