

Beverages

Coffee, Decaf	1.85
Cappuccino or Latte	3.75
Add a Shot	1.25
Espresso	2.50
Café au Lait	2.50
Café Mocha	3.75
Hot Tea	1.85
Freshly Brewed Ice Tea	1.85
Hot Chocolate	2.75
Milk (Whole or Skim)	2.50
Fresh Squeezed Orange Juice	4.00
Freshly Squeezed Lemonade	2.50
Perrier	2.00
Snapple	2.00
Orangina	2.50
Coke, Diet Coke, Sprite, Orange, Root Beer	1.85
Fiji	2.00
Solar Rain	2.00

Desserts & Cakes

	(6-8p)	(10-16p)
Chocolate Mousse Cake	30.00	45.00
Hazelnut Mousse Cake	30.00	45.00
Lemon Mousse Cake	30.00	45.00
Black Forest Cake	32.00	45.00
Carrot Cake	25.00	45.00
Princess Cake	32.00	50.00
Ginger Pound Cake	Mini 3.50	Sm 15.00
Ginger Pound Cake	Medium 15.00	Lg 20.00
Apple Tart		25.00
Mixed Fruit Tart		25.00
Small Seasonal Fruit Pie		7.00
Vanilla Cheese Cake		25.00
Apple Caramel Cheese Cake		25.00
Chocolate Cheese Cake		25.00
Raspberry Cheese Cake		25.00
Dessert Slice		6.50

The Girard Gourmet Story

For 30 years, the Goedhuys family has welcomed customers with warm hospitality and great food. Children whose parents brought them to Girard Gourmet years ago delight in bringing their own children back for a greeting and a cookie! With their team of dedicated employees, they have helped generations of guests celebrate everything from baptisms to weddings with gourmet meals and unique desserts.

Francois is the chef who creates the genius recipes and delicious tastes of Girard Gourmet. Born in a rural Belgian village, Francois attended baking school at age 14. His artistic baking and pastry skills took him throughout Europe and later to Houston, Texas where he met his wife Diana. Diana was an entrepreneur in Houston where she founded an elementary school dedicated to providing an education geared to children's gifts and creating a caring community of parents, staff and students. Francois and Diana met through her school and were married in 1991.

Francois and Diana have combined their talents and interests at Girard Gourmet to serve nutritious, freshly made and tasty foods. In 2002, they purchased a small farm in the Pine Hills neighborhood of Julian* as part of their commitment to provide customers with fresh, organic food. Francois created one of the first farm to table efforts in San Diego. With a bountiful garden overlooking the mountains of Julian, which provides Girard Gourmet with fresh seasonal produce. Customers can come in and enjoy an organic salad with goat cheese, pies made with fresh picked fruit, heirloom tomatoes and a farm fresh egg.

Girard Gourmet remains a special place to find fresh food, friends and family; a place where the ingredients of garden fresh produce, inventive flavors and personal service come together with a meal, a pastry or a conversation. It is a place of community that nourishes body and soul.

***Search Corgi's Castle for more information.**

Girard Gourmet Catering

We specialize in catering the following events:

- Cocktail Parties • Dinner Parties • Wedding Receptions
- Birthday Parties • Baby & Bridal Showers
- Graduations • Memorial Services

GIRARD

GOURMET



**7837 Girard Avenue
La Jolla, CA 92037
(858) 454-3325**

**“FROM OUR GARDEN
TO YOUR PLATE
EAT FRESH FEEL GREAT”**

30 Years in La Jolla

European Bakery & Deli

Breakfast • Lunch • Dinner

Full Service Catering

Specialty Cookies for all Occasions

Hours:

Monday - Saturday 7:00 am - 8:00 pm

Sunday 7:00 am - 7:00 pm

Place your order at:

(858) 454-3325

Fax: (858) 454-2325

Email: girardgourmet0@gmail.com

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Bakery Items

Croissants

Almond	3.50
Apple	3.50
Apple Strudel	3.50
Butter	2.50
Chocolate	3.50
Cinnamon/Nut	3.50
Cinnamon/Raisin	3.50
Fruit Danish	4.50
Ham & Cheese	4.50
Spinach & Cheese	4.50

Breads

French/Italian (Loaf)	3.50
Eight Grain (Loaf)	4.75

Rugulach

Apricot	1.50
Chocolate Chip	1.50
Raspberry	1.50

Breakfast

Sandwiches

Egg & Cheese	5.50	Toast & Jam	2.00
Egg, Ham & Cheese	6.50	Egg	4.75
Egg, Bacon & Cheese	6.50	Granola Parfait	5.75
Egg, Turkey, Avo, Cheese	7.00	Continental	7.95
Special - Scrambled Eggs, Potato Pancake, Fruit Salad & Toast	8.95		
Add Bacon			1.00

Deli Sandwiches

With all sandwiches you may choose mayonnaise, mustard, lettuce, tomato or sprouts. Served on Eight Grain or Italian Bread.

Cheese	7.00
Tuna Salad	8.95
Ham and Cheese	8.95
Bacon, Lettuce and Tomato	8.95
Chicken Salad	8.95
Pastrami and Cheese	8.95
Roast Beef	8.95
Salami and Cheese	8.95
Turkey, Cheese & Avocado	8.95
Half Gourmet Sandwich	6.00
Half Deli Sandwich	5.50
<i>All extras: avocado, bacon, cheese, meat and red peppers</i>	1.00

Gourmet Sandwiches

Grilled Roast Beef, Cheese & Red Peppers	9.50
Girard Gourmet Special - Grilled turkey, swiss cheese, bacon, avocado, roasted red peppers, peppercini & onions grilled on Italian bread	9.50
Grilled Eggplant - cheese, pesto & red peppers	9.50
Grilled Turkey - pesto, provolone, onion, tomato & lettuce	9.50
Italian Sub - ham, salami, provolone, red peppers & peppercini	9.50
Vegetarian - Eggplant, pesto, cheese, tabbouleh, red peppers, cucumber, lettuce, tomato and sprouts.	9.50
Chicken Curry - beets, homemade chutney & almonds	9.50
Pate - cornichon, Dijon mustard & lettuce	9.50
Smoked Salmon - cream cheese, capers, cucumbers & tomato	9.50

Salad Plates

Served on a bed of greens with a side of bread.

Chicken Salad - Tomato, cucumber & lettuce	9.50
Chicken Curry Salad - Beets, almonds and chutney	9.50
Tuna Salad - Tomato and lettuce	9.50
Combination - Your choice of a scoop of any 3 salads on a bed of lettuce and tomato	9.50
Spinach Salad - Toasted almonds, mandarin oranges, red onion	9.50
Greek Salad - Lettuce, tomatoes, cucumber, feta cheese red onions and kalamata olives	9.50
Chef Salad - Strips of turkey, ham, swiss, cheddar and egg on a bed of lettuce with tomatoes & dressing	9.50
Cobb Salad - Turkey, avocado, blue cheese, bacon, egg cucumber, tomato & dressing	9.50
Pear Cambazola - Toasted pecans, strawberries, poached pears, cambazola cheese, raspberry dressing	9.50
Beet Salad - Beets, toasted walnuts, goat cheese, balsamic vinaigrette dressing	9.50
Organic Salad - cranberries, walnuts, organic greens, blue cheese and orange dressing	9.50
Add Chicken	2.75
Add Salmon	6.50

Salad By The Pound

	Cup	Pint	Qt.
Fruit Bowl	3.50	6.50	10.75
Coleslaw	3.50	6.50	10.75
Orzo	3.50	6.50	10.75
Tabbouleh	3.50	6.50	10.75
Quinoa	4.00	7.00	12.75
Potato Dill	3.50	6.50	12.75
Pasta Primavera	3.50	6.50	12.75
Cucumber & Tomato	3.50	6.75	13.50
Tuna Salad	5.25	9.75	18.00
Roasted Beets	5.00	9.75	19.50
Roasted Peppers	5.75	9.75	19.50
Chicken Salad	5.75	10.95	20.00
Chicken Cornucopia	5.75	10.95	20.00
Chicken Curry Salad	5.75	10.95	21.00
Mediterranean Salad	5.75	10.95	21.00

Hot Speciality Entrees

*All Hot Specialties are available To Go & for Catering and are served with **Girard Gourmet Bread**. Ask about our daily specials.*

Soup of the Day (with bread)	cup 3.70	bowl 5.79
Cup of Soup & 1/2 Sandwich	8.50	Gourmet Sandwich 9.50
Beef Burgundy with Rice		11.95
Lamb Stew with German Potatoes		13.95
Turkey Stuffed with Broccoli		9.50
Salmon Plate with Rice & Vegetables		11.95
Spaghetti		9.50
Chicken Fajitas with rice, avocado & tortillas		10.95
Lasagna (Meat or Vegetable)		8.50
Salmon & Goat Cheese Quiche		8.50
Ham & Cheese Quiche		7.00
Spinach & Mushroom Quiche		7.00
Add fruit or cucumber salad to any Quiche or Pot Pie		2.00
Cowboy Quiche - bacon, ham, potatoes, red pepper & greens		8.50
Chicken Pot Pie		8.50
Shepherd's Pie - ground lamb & beef, mashed potatoes with leeks		8.50
Roasted Chicken w/potatoes & carrots	1/4 8.95	1/2 13.95
Eggplant stuffed w/spinach & ricotta cheese		7.00
Roasted Duck w/rice & choice of vegetables		11.95
Parmesan Chicken Plate w/rice & choice of vegetables		9.95
Salmon Penne Pasta		10.95
Stuffed Salmon w/rice & choice of vegetables		12.95

On The Side

	Cup	Bowl
Macaroni & Cheese	3.75	6.50
Steamed or Roasted Vegetables	4.00	6.50
German Potatoes (served warm)	3.75	6.50
Gingered Green Beans	4.00	6.50
Rice	3.00	5.25
Chips	Small 1.50	Large 4.00
Extra Bread & Butter	.75	
Potato Pancake with sour cream		3.75

*Prices effective March 14, 2018
Subject to change without notice*