

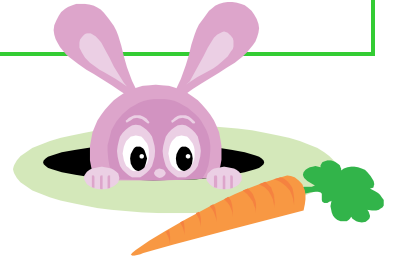


# Cafe Pyrenees

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## URGENT NEWS

# Open Easter Sunday!



**Chef Jean-Marc  
will be preparing  
Delicious Easter Specials  
For lunch and dinner,  
Sunday, April 4, 2010**

12:00-8:00 p.m.

*Our Regular Dinner Menu will also be available*



**Children's Menu available**  
Easter egg prize for each child



**Make your reservations today!**



Cafe Pyrenees 1762 N. Milwaukee Ave. Libertyville, IL 60048  
1-847-362-CAFE (2233) [www.cafepyrenees.com](http://www.cafepyrenees.com)



# Café Pyrenees



## Easter Lunch Specials

Available Easter Sunday 12:00-3:00p.m.

**Ratatouille or Ham & Cheese Omelet: \$6.50**

Fresh vegetables with the finest farm fresh ingredients served with fruit salad

**Feuillete of Mushrooms: \$9.00**

A puff pastry is filled with wild mushrooms & brie cheese, then baked & served with a merlot infused parmesan sauce

**Grilled Ahi Tuna Salad: \$14.00**

6oz. Ahi Tuna over mesclun greens, julienne of jicama, grilled asparagus tossed in a ginger tarragon vinaigrette

**Smoked Salmon Nicoise: \$13.00**

Placed on a field of greens mixed with dill vinaigrette & garnished with crisp haricot vert, olives, eggs, red onion & potato

**Crab Cake Sandwich: \$10.00**

Served on a whole wheat bun with a shredded lettuce & chipotle mayo, served with your choice of fresh fruit salad or potato chips

**Grilled Chicken Sandwich: \$9.00**

Grilled Chicken breast served warm with caramelized onions, sautéed peppers & brie cheese on tomato focaccia bread. Served with your choice of fruit salad or potato chips

**Walnut Encrusted Tilapia: \$14.00**

On a bed of angel hair pasta with a champagne sauce

**Grilled Hanger Steak: \$14.00**

Served with pomme frites, roasted shallot sauce





# Café Pyrenees

## Easter Dinner Specials

**Available Easter Sunday 3:00-8:00p.m.**

### Soup du Jour:

Asparagus \$4  
Cold Gazpacho with parmesan chips \$4.5

### APPETIZERS

#### **Pan Seared Skate Wing: \$10.00**

Grenobloise (capers, lemon, croutons)

*Mari suggests Domaine Abelanet Pouilly Fuisse, Burgundy, France \$4.5 2 oz. glass \$12 glass*

#### **BBQ Pork Cannelloni: \$10.00**

Slowly braised BBQ Pork, diced vegetables & ricotta cheese filled cannelloni with apple cider sauce

*Mari suggests Hahn Syrah, Monterey, California \$3 2 oz. glass \$8 glass*

#### **Seafood Risotto: \$12.00**

Main Lobster, Shrimp, Bay Scallops & Crayfish, lobster sauce

*Mari suggests Domaine Prieur, Sancerre, Loire, France \$4 2 oz. glass \$10 glass*

### ENTREES

#### **Dover Sole: \$29.00**

On a bed of spinach, garnished with tomato confit, pomme Anna potatoes, au jus

*Mari suggests Domaine Prieur, Sancerre, Loire, France \$4 2 oz. glass \$10 glass*

#### **Roasted Halibut & Grilled Salmon: \$26.00**

Over a medley of beans, cilantro sauce

*Mari suggests E. Guigal, Cotes du Rhone, France \$3 2 oz. glass \$8 glass*

#### **Roasted Rack of Lamb: \$29.00**

Served with au gratin potatoes, tomato Provencal, thyme reduction

*Mari suggests Arrowood Cabernet \$5.5 2 oz. glass \$13.5 glass*

#### **Tenderloin Trio: \$28.00**

Veal, Beef & Pork served with pomme duchesse potatoes, grilled asparagus, Madeira sauce

*Mari suggests Seghesio, "Sonoma" Zinfandel \$4.5 2 oz. glass \$11.5 glass*

