

Lunch

To Begin

Brie Brulee 12
Our house favorite! Brie covered with caramelized apples, served warm with toast points & seasonal fruits.

Chevre / Tomate 9
Baked Vermont goat cheese on toast points served with locally grown oven-roasted tomatoes & mixed greens.

Pate De Campagne 9
A lovely country-style terrine served with Dijon mustard, cornichons & baguette toast points.

Three Onion Tarte 12
Our delicate sweet crust filled with caramelized shallots, leeks, onions, fresh herbs, a bit of bacon & Gruyere custard. Served with mixed greens.

Soup Du Jour 6

Salads

Seafood Cobb Salad 15
Organic romaine, shrimp, crab, avocado, hard-boiled eggs & applewood bacon.

Poulet Chicken Salad 13
Organic mixed greens, roasted chicken breast, fresh strawberries, dried cranberries, sliced almonds in a lemon-lavender vinaigrette.

Fresh Fish Nicoise Salad 15
Organic mixed greens, roasted fresh fish, roasted potatoes, green beans, tomatoes & hard-boiled eggs tossed in a dijon vinaigrette.

Roquefort 12
Our divine combination of organic greens, roasted apples, warm toasted hazelnuts, dried figs & Premier Cru Roquefort - our signature salad. Add a roasted chicken breast for \$4.

Taleggio 11
Organic greens tossed with fresh raspberries, apples, red onions, sugared pecans in our homemade prickly pear vinaigrette. Topped with warm Taleggio cheese on toast points.

Sandwiches & More

Filet Mignon Tacos 15
Sautéed filet mignon served on corn tortillas with crème fraîche, cilantro, onion & chili-garlic sauce.

Chicken Cordon Blue 10
Lightly breaded all-natural chicken breast stuffed with Di Parma prosciutto & imported Gruyere cheese.

Turkey BLT Sandwich 9
Oven roasted turkey, lettuce, applewood bacon & avocado on cibatta bread.

Mediterranean Tuna Sandwich 10
Albacore tuna, sun-dried tomatoes, red & green onions on focaccia bread.

Brie & Ham Sandwich 9
Imported French brie, Black Forest ham served on a French baguette. Oui. Oui.

Moroccan Lamb Sandwich 10
100% natural grass fed Australian lamb coated in warm spices, chutney, Gruyere cheese & spinach. Served on cibatta bread.

French Dip Sandwich 12
Premium roast beef, savory au jus, provolone cheese served on a crusty French roll.

Veggie Sandwich 9
Roasted asparagus, tomatoes, eggplant & provolone cheese on focaccia bread.

Sandwiches served with salad or chips.



Beverages

Hildon

English still or sparkling water (1 Liter)

4

Minted Iced Tea

3

House Lemonade

3

Soft Drinks

Coke, Diet Coke or Sprite

3

Illy

Brewed Coffee (regular or decaffeinated) 3

Espresso 3 Cappuccino 4 Latte 5

Enhancements

Vanilla, Hazelnut, Chocolate or Caramel 1 Extra shot of espresso 1

Tea

Earl Grey, Chai, Green, Peppermint or Chamomile

3

Corking Fees

750ML bottle 9 1.5L (magnum) 12 375ML (split) 4

If you wish to open your wine or champagne, a corking fee will be charged.

However, we are not permitted to open or serve your wine for you. Hard alcohol is strictly prohibited.

Substitutions politely declined. \$3.50 split charge per entrée. Parties of six or more will have the inclusion of a 20% gratuity.

The State of Arizona requires us to inform you the consumption of raw or undercooked meat or seafood may increase your risk of foodborne illness.

The Restaurant

Coup Des Tartes was established in February 1997 and makes its home in a 1930's farmhouse on what was originally an artichoke and date farm. The wood floors, coved ceilings and evening candlelight contribute to the unique dining experience available to just 14 tables. Coup Des Tartes is open for lunch Monday through Friday, 11 a.m. to 2 p.m. and Sunday brunch from 10 a.m. to 2 p.m. in addition to its regular dinner hours, which are Tuesday through Saturday beginning at 5:00 p.m. Reservations are recommended and outdoor seating is available.

Rendez-Vous

The separate private dining room, Rendez-Vous, is located across a private courtyard. This room has a comfortable living room area which is perfect for relaxing over appetizers. Private dinner guests enjoy the intimate elegance of this space as they dine and entertain their guests. Rendez-Vous can accommodate approximately 38 guests for events ranging from rehearsal dinners and baby showers to corporate retreats and dinner meetings.

Menus

Coup Des Tartes/ Rendez-Vous menus are considered French-bistro style with an emphasis on the freshest ingredients. Natural meats, wild caught fish and local and organically grown produce make every dish delicious. Signature tarts are baked from scratch every day using only the purest butter, Belgian chocolate, finest cream and freshest fruits. The menu changes every 8-12 weeks and is designed to reflect the season and the availability of local ingredients.