



Les Desserts

Gâteau au Chocolat \$7.50
Flourless Chocolate Cake

Parfait de Mousse au Chocolat \$6.50
Layered Dark and White Chocolate Mousse

Tarte aux Amandes et Fruits de Saison \$6.50
Seasonal Fruits on Almond Shortbread

Tartelette avec Sabayon au Citron et Crème de Cassis \$7.50
Lemon Sabayon Tart with Black Currant Sauce

Glace au Chocolat \$7.00
Chocolate Ice Cream

Glace à la Vanille \$7.00
Vanilla Ice Cream

Sorbet de Framboise \$7.50
Raspberry Sorbet

*Provence accepts Visa, Mastercard,
American Express, Discover and Novus
Menu prices and availability are subject to change.*

Stuyvesant Plaza Albany, NY 12203 — Phone 689-7777 Fax 689-7780



PROVENCE



PROVENCE

To Go Menu

Lunch



Traditional Southern
French and Mediterranean
Cuisine with a
Contemporary Touch

Lunch

Monday-Saturday 11AM to 3PM

Dinner

Sunday 4:30 PM to 8:30 PM

Monday 5PM to 9PM

Tuesday-Thursday 5PM to 10PM

Friday-Saturday 5PM to 10:30PM

Phone: 518-689-7777

Fax: 518-689-7780

www.provence-restaurant.net

Soupe

French Onion \$6.95
Provençal Seafood Chowder \$6.50
Soupe du Jour \$5.95

SLIDERS

Select any Combination of 3:
\$12.00

- Herbed Meatball
 - Crab Cake
- with Remoulade Sauce
- Grilled Shrimp Club

KOBE SLIDERS \$ 14.00
3 Grilled Kobe Beef
with your Choice of Cheese

Salades

Salade Maison \$7.50/ \$9.95
Grande ou Petite, Traditional Mixed Green Salad

Salade Niçoise \$15.50
Fresh Grilled Tuna, Peppers, Tomato, Potato, Egg,
Romaine with House Vinaigrette

Poulet Ravigote \$12.95
Sliced Grilled Chicken Breast,
Steamed Vegetables, Baby Lettuce, Tarragon &
Capers with Lemon Vinaigrette

Salade Caprice \$12.50
Fresh Mozzarella, Tomatoes, Roasted Red Peppers,
Onions, Mixed Greens and Basil Vinaigrette

Quiche du Jour (Priced Daily)
Individual Quiche Served with Mixed Green
Salad and House Vinaigrette

Saumon Grillé \$15.50
Grilled Salmon with Lentil Salad, Lemon, Capers and
Mesclun in Chive Vinaigrette

Caesar Salad \$9.95
With Shrimp \$14.95 With Chicken \$12.95

Crab à la Nouvelle Orleans \$13.95
New Orleans Style Crab Cakes
with Mixed Greens and Remoulade

Sandwiches Grillées

Croque-Monsieur \$10.95
Grilled Ham, Gruyere and Tomato on Country White with
Whole Grain Mustard

Portobello à la Mozzarella \$10.95
Fresh Mozzarella, Pesto, Arugula and
Portobello Mushrooms on Herb Focaccia

Provence \$11.75
Grilled Chicken on Wheat with Spinach,
Roasted Red Peppers, Tomato and Chevre

Reuben Panini \$10.95
Corned Beef, Homemade Sauerkraut and Swiss
on Rye Bread with Russian Dressing

KOBE HAMBURGER \$ 13.00
Grilled Kobe Beef Burger served with Lettuce,
Tomato, Onion, Garlic Aioli and choice of Cheese

FOIE GRAS KOBE HAMBURGER \$ 25.00
Grilled Kobe Beef Burger and Pan Seared Foie Gras
with Truffle Oil and Caramelized Onions

Sandwiches

Poulet \$11.95
Basil Chicken Salad, Lettuce and Tomato on Croissant

Boursin \$11.95
Roast Beef or Grilled Chicken, Boursin Cheese,
Caramelized Onion, Lettuce and Tomato on Country White

Américain \$10.95
Traditional Deli Style Sandwich with Choice of
Chicken Breast, Tuna Salad, Turkey, Ham or Roast Beef,
Choice of Cheese and Homemade Bread

Falafel Wrap \$10.50
Warmed Falafel, Hummus, Tzatziki Sauce, Onion,
Tomato and Bean Sprouts in a Tomato Basil Wrap

Grilled Chicken Wrap \$11.95
Sliced Grilled Chicken, Brie, Tomato and
Roasted Red Pepper Mayonnaise in a Tomato Basil Wrap

Jambon et Baguette \$11.95
Prosciutto, Ham, Garlic Sausage, Gruyere with Marinated
Tomatoes, Peppers and Onions on a Baguette

Les Pâtes

Moules Marinières \$11.95
Steamed Mussels, Light Cream, Herb Pesto and
White Wine over Angel Hair

Fruits de Mer à la Provençale \$16.95
Shrimp, Scallops and Littleneck Clams with
Kalamata Olives, Tomatoes, Shallots, Lemon and
Capers over Linguine

Poulet Rigatoni \$12.95
Sliced Grilled Chicken Breast, Leeks, Mushrooms, Sun
Dried Tomatoes finished with Broth and White Wine
over Red Pepper Rigatoni

Légumes Roti \$11.75
Grilled Vegetables and Baby Spinach Tossed With Basil
Infused Olive Oil over Fettucine

Spécialités de la Maison

Steak Frites \$17.50
Grilled Hanger Steak with Bordelaise Sauce
Served with Pommes Frites

Poulet à la Provence \$13.75
Boneless Free Range Chicken in a Sauce of Tomatoes,
Mushrooms, Olives, Peppers and Cannellini Beans
with Rosemary Chicken Broth

Petite Bouillabaisse \$16.95
Traditional Seafood Stew with Shrimp, Mussels, Clams,
and Monkfish in a Pernod, Saffron And Fennel Sauce

Eggs Benedict \$11.95
Poached Eggs and Black Forest Ham served over
Buttered Brioche with Hollandaise Sauce

Omelette du Jour (Priced Daily)
Three Egg Omelet Daily Special

Risotto du Jour (Priced Daily)
Provisions Determined Daily by Chef