

# RENÉ

## AT TLAQUEPAQUE

### TODAY'S LUNCH FEATURES

#### SANDWICHES

served with tossed baby greens vinaigrette- add a side of duck fat fries 6-

**MONTE CRISTO SANDWICH** — shaved chicken and boars head smoked ham, swiss cheese, dijon mustard, lightly battered and grilled- finished with powdered sugar- blackcurrant jam on the side for dipping 24

**GRILLED CHICKEN PANINI** — crusty bread, organic chicken breast, lemon aioli, pickled banana peppers, red chili relish, bacon, avocado and gruyere cheese 22

**CROQUE MONSIEUR** — delicious french ham and cheese sandwich made with emmenthaler cheese, parmesan, and a simple béchamel sauce, toasted in the oven 24

**\*RÉNE KOBE BURGER** — toasted brioche bun, mayonnaise with mustard seed, grilled onion, pickled banana peppers, white cheddar, lettuce & tomato 24

**\*BUILD YOUR OWN BURGER** — includes lettuce, tomato and mayonnaise, salt and pepper 22  
- each additional ingredient \$2 each

Bacon- Cheese- Jalapeño- Dill Pickles- Truffle Spread- Avocado- Banana Peppers- Grilled Onion- Fried Egg

ALL SANDWICH SUBSTITUTIONS AND/OR ALTERATIONS RESPECTFULLY DECLINED.

\*SEDONA HEALTH DEPARTMENT SUGGESTS BURGERS TO BE COOKED TO 155 DEGREES INTERNAL TEMPERATURE



#### BRUSCHETTA BOARD

-Gluten free bread available-

Choose any two or three 18.50 / 27.75

**BAKED APPLES & FOIE GRAS MOUSSE** —  
pomegranate & fig jam

**HOUSE SMOKED SALMON** — spanish onions,  
preserved lemon, mascarpone cheese

**CLASSIC TUSCAN** — tomato-olive relish, garlic,  
aged balsamic, fresh basil, feta cheese

**SPANISH IBERICO HAM & TRIPLE CREAM BRIE**  
— apple chutney



\*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE RISK OF FOODBORNE ILLNESS. INCLUDING BEEF, BURGERS, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS