

Sainte Cecile lived in the third century. She suffered martyrdom for her Christian faith. (Her husband suffered for her vow of virginity). According to legend, an angel fell in love with her because of her musical skills. However, we do know that she eventually was named the patron saint of music.

If you like any item on your table and want to take it home, please pay the cashier as you leave.
Remember, Sainte Cecile is watching over all of us.

CAFÉ SAINTE CECILE
French Market
New Orleans, La. 70116



Avant, Après et Entre

Potages

Soupe à l'Oignon Gratinée au Porto...laced with wine and cheese and served with our own hot, crusty, freshly baked French bread. \$2.50

Jumbo's Gumbo File...Al Hirt's own special recipe—full of oysters, shrimp, crabmeat, chicken and andouille—served with our French bread \$3.00

Poissons

Fresh Seafood...the finest available from the waters around New Orleans—boiled, chilled, and served on ice and accompanied by a piquant Creole sauce. From \$4.00

Fromages

An extraordinary selection of imported cheese...served on individual boards with fresh fruit and our French bread. From \$2.50

Desserts

Glace...our own authentic French ice cream (Vanilla, Chocolate and Strawberry) topped with fresh fruit or your choice of liqueur From \$1.25

Pâtisserie...an irresistible assortment of pastries—made with natural ingredients in our own bakery by our French pastry-chef From \$1.25



Our chef uses only the purest ingredients (real cream, butter, sugar, and flavorings) to make all his confections the most memorable you've ever tasted!



Vive le chef!

Les Vins

An outstanding selection of fine French wines and champagnes
(Ask your waiter for prices)

Cocktails and Mixed Drinks

\$2.00

Les Booze Balls

Delectable combinations of liqueurs and liquors over scoops of crushed ice

\$2.50

Banana Puddin'

(Creme de Banana and White Creme de Cacao)

Cotton Candy

(Parfait Amour and Creme de Noyaux)

Depravity

(Peppermint Schnapps and Cherry Brandy)

Java

(Kahlua and Bourbon)

Honey in the Horn

(Galliano and Drambuie)

Raw Sugar

(Vodka, Bourbon and Simple Syrup)

Sugar Lips

(Cherry Brandy and Creme de Noyaux)

Sweet Sauce

(Curacao and Orgeat Syrup)

Improvisation

(Name your own combination and make your own kind of music)

New Orleans Snow Balls

(non-alcoholic)

\$1.00

Spearmint, Orange, Grape, Cherry, Strawberry, Blueberry, Nectar, Chocolate, Bubble Gum, Coconut, Ice Cream

Café et Thé

Café Acadienne 50¢
(dark roast pure)

Thé 50¢

Café Orleans 50¢
(dark roast with chicory)

Café Sainte Cecile \$2.00
(dark roast laced with Cognac and Anisette)