



*Das Europäische Kaffeehaus
Seit 1979*

CRÊPES

SAVORY CRÊPES

CRÊPE DE L'ÉTÉ Grilled chicken, zucchini and yellow squash served with a sweet and spicy honey beurre blanc	10 ⁵⁰
SHRIMP SCAMPI CRÊPE with spinach, diced tomatoes, and a white wine beurre blanc sauce	13 ⁵⁰
PORTABELLA FETA CRÊPE portabella mushroom, spinach, roasted red pepper, feta, rosemary cream sauce	9
CRÊPE MONTE CRISTO ham, Swiss cheese, and strawberry preserve, topped with powdered sugar	9
SPINACH-TOMATO BEURRE BLANC CRÊPE fresh spinach and diced tomatoes with a white wine beurre blanc sauce	8
CHICKEN DUXELLE grilled, diced chicken with sautéed onions and mushrooms, topped with an herbal cream sauce	10 ⁵⁰

SWEET CRÊPES

NUTELLA-STRAWBERRY CRÊPE Italian hazelnut-chocolate spread with strawberry	8
NUTELLA-BANANA CRÊPE Italian hazelnut-chocolate spread with banana	8

Breakfast

<i>Andouille Sausage added to any breakfast item</i>	3
Frühstück in Salzburg A warm croissant and a cup of fresh fruit	6⁵⁰
French Toast Challa bread soaked in a cinnamon rum batter, served with real Vermont maple syrup	10
French Toast with Fresh Strawberries	11
French Toast with Bananas and Walnuts	11
Croissant with Scrambled Eggs a split croissant stuffed with scrambled eggs, fresh tomatoes and cheddar cheese.	7

Omelettes

*Served with your choice of rosemary potatoes, fresh fruit, or toast
Choices of cheeses: Cheddar, Swiss, Provolone, Pepperjack, American(Smoked Gouda .75 additional)*

Intermezzo Omelette Spinach, onion, mushroom, tomato, and Swiss cheese.	11⁵⁰
Smoked Salmon & Cream Cheese Omelette	13⁵⁰
Greek Omelette Artichoke, spinach, olives and feta cheese	12
Portabello Mushroom, Spinach and Onion Omelette	10
Triple-Cheese & Fresh Herbs Omelette	10

Breakfast Crêpes

CRÊPES PETIT DÉJEUNER Black Forest ham, scrambled egg, cheddar cheese, real Vermont maple syrup	10
EGG AND CHEESE CRÊPE With a blend of cheeses	7
SALMON CRÊPE Salmon and scrambled egg with cream cheese and red onions	13⁵⁰
CROQUE MADAME croissant stuffed with spinach, mushroom, Swiss cheese, and an egg, topped with Parmesan cheese	7

SKETCHES OF SPAIN	10⁵⁰
three eggs scrambled with onions, diced bell peppers, jalapeños, grilled chicken and pepper-jack cheese stuffed into a flour tortilla, with a side of salsa, sour cream, scallions and a pepperoncini, served with potatoes	
Shrimp instead of Chicken	13
INTERMEZZO BENEDICT	11
poached eggs with smoked turkey on a toasted English muffin with hollandaise sauce; served with potatoes	
TRADITIONAL EGGS BENEDICT	11
poached eggs with Black Forest ham on a toasted English muffin with hollandaise sauce; served with potatoes	
SMOKED SALMON BENEDICT	13⁵⁰
poached eggs with smoked salmon on an English muffin with hollandaise sauce; served with potatoes	
EGGS FLORENTINE	10
poached eggs on a bed of sautéed spinach & mushrooms, served on a croissant with fresh tomato and hollandaise sauce; served with potatoes	

Breakfast Side Dishes

Croissant or Bagel	3⁵⁰
Andouille Sausage	3
Sliced Tomatoes	3
Sliced Strawberries	3⁵⁰
Order of toast: White, honey-wheat, marble rye	3

Appetizers

CAFÉ FLATBREADS

CHAMPIGNON ...with wild mushrooms, mozzarella, garlic and truffle oil	11
MARGHERITA ...traditional Italian, with fresh mozzarella, roma tomatoes, red onion, garlic and basil	8
MONTE CARLO ...scallops with caramelized leeks and pancetta	11
ARTISAN BREADBASKET A selection of premium breads with a rosemary and roasted garlic-infused olive oil	6
SPINACH-CHEESE DIP Spinach with parmesan and cream cheeses, with roasted red, cayenne, and black peppers, served with crackers and/or bread	7
SEAFOOD DIP Shrimp, scallops and crab with parmesan and cream cheeses, roasted red, cayenne, and black peppers, served with crackers and/or bread	10
CROSTINI Italian bread, toasted and topped with fresh basil, tomatoes, onions and mozzarella	6
ARTISINAL CHEESE PLATTER Three artisanal cheeses, served chilled, with an assortment of breads	16
FRUIT PLATTER fresh fruits of the season	11
BAKED BABY BRIE with almonds, served with raisin-walnut bread and apple slices	8
SPANISH CRABCAKES fresh crab, cilantro, jalapeños and scallions, served with a cilantro and avocado crema	11
CAMARONES DE ESPAÑA Spanish style shrimp cocktail made with tomatoes, onions and cilantro, served with crackers and Chalula hot sauce	9
HUMMUS PLATTERS <i>Served with your choice of pita bread or crackers, with Kalamata olives, pepperoncini, cucumber, and tomatoes</i>	
TRADITIONAL	9
SPICY	9
SPINACH ARTICHOKE	9
TRIO HUMMUS PLATTER <i>All three of the above</i>	11

GRILLED CHICKEN SATAY	8
Two grilled chicken skewers with Asian-style barbecue sauce	
MEDITERRANEAN CROSTINI	7
Artichoke hearts with feta cheese, topped with tomatoes, basil and red onions	
ROASTED PEPPER DUCHESSE POTATOES	6
Whipped potatoes with roasted peppers and basil, baked until crispy, with a chipotle mayo and basil aioli	
SCALLOP & SAUSAGE SKEWERS	9
grilled scallop and andouille sausage kabobs served in a chipotle butter sauce	

Petite Side Salads

PETITE SPINACH SALAD	5
spinach, red peppers, Kalamata olives, diced tomatoes, cucumbers	
ANTIPASTO SALAD	3
Hard salami, fresh mozzarella, kalamata olives, pepperoncini, sundried tomatoes and roasted red bell peppers, tossed in balsamic vinaigrette	
PETITE CAESAR SALAD	4
Romaine tossed with Caesar dressing and topped with Parmesan cheese and croutons	
ORZO PASTA SALAD	3
Orzo pasta with fresh vegetables and feta cheese, tossed in a red wine vinaigrette	
WATERMELON SALAD	3
A salad of savory watermelon with cilantro and red onions, lightly spiced with cayenne pepper	
MIXED GREENS	4
STEAMED VEGETABLES	3⁵⁰

Entrée Salads

Please choose from the following salad dressings: Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Creamy Italian, Thousand Island, Ranch, Honey-Mustard, Greek.

YOU MAY ADD TO ANY SALAD:

<i>CHICKEN</i>	3⁵⁰
<i>SHRIMP</i>	5
<i>GRILLED SALMON</i>	8
<i>SCALLOPS</i>	6
<i>TUNA SALAD</i>	3⁵⁰

SPINACH HOUSE SALAD **7**

spinach, red peppers, Kalamata olives, diced tomatoes, cucumbers

CRANBERRY-MANDARIN ORANGE SALAD **9**

mixed greens with cranberries, mandarin oranges, candied walnuts, and orange-vinaigrette dressing

TROPICAL BREEZE SALAD **13**

diced grilled chicken, mango, red grapes, sliced red onion, celery and sliced almonds, tossed with fresh mixed greens and raspberry vinaigrette

CAESAR SALAD **7**

Romaine tossed with Caesar dressing and topped with Parmesan cheese and croutons

ALMOND AVOCADO SALAD **9**

Avocados, mandarin oranges, diced cucumbers, red peppers and tossed almonds on mixed greens with orange vinaigrette dressing

GREEK SALAD **9**

Romaine hearts, tomatoes, Kalamata olives, red onions, red peppers, feta cheese

SPINACH PASTA SALAD **9**

Bowtie pasta, spinach, diced red pepper, dried apricots tossed with Balsamic vinaigrette dressing

Soups

SOUPS:

ROASTED EGGPLANT SOUP	5 ⁵⁰
Roasted eggplant and tomatoes with herbs and spices	
WHITE CHILE SOUP	5 ⁵⁰
Creamy white broth with chicken and cannellini beans, spiced with green chiles, herbs and spices	
SOUP DU JOUR SPECIAL	5 ⁵⁰

Half-Sandwich and Cup of Soup or Petite House Salad

Please choose white, wheat, or marble rye bread

TUNA SALAD SANDWICH	7
fresh homemade tuna salad served on your bread choice with lettuce & tomato	
WALDORF SALAD SANDWICH	8
Tender roasted chicken tossed with candied walnuts, dried cranberries, Granny Smith apples, with a creamy dressing on wheat bread	
TURKEY DELUXE	7
turkey, sliced apple, Swiss cheese, with basil aioli	
GRILLED CHEESE	7
with a blend of three cheeses	

Sandwiches

Served á la carte

Please choose white, honey wheat, marble rye, poppyseed, or focaccia bread

Cheese choices: Swiss, provolone, cheddar, American, Pepperjack (Smoked Gouda .75)

<i>ADD A CUP OF SOUP OR A PETITE MIXED GREEN SALAD TO ANY SANDWICH</i>	3⁵⁰
TURKEY SPINACH WRAP	9
in a spinach tortilla, with ranch dressing, alfalfa sprouts, avocado, and roma tomatoes	
BLACK BEAN BURGER	7⁵⁰
vegetarian black bean patty grilled and served on a poppyseed bun with lettuce, tomato and chipotle mayonnaise	
TUNA SALAD SANDWICH	8
fresh homemade tuna salad served on your bread choice with lettuce & tomato	
TUNA MELT with Swiss cheese	8
GRILLED CHICKEN SANDWICH	9
marinated breast of chicken grilled with sautéed mushrooms & Swiss cheese, served on a poppyseed bun with Creole mayonnaise, lettuce & tomato	
WALDORF SALAD SANDWICH	10
Tender roasted chicken tossed with candied walnuts, dried cranberries, and Granny Smith apples, with a creamy dressing on wheat bread	
TURKEY DELUXE	8
turkey, sliced apple, Swiss cheese, with basil aioli on a croissant	
TURKEY BURGER	8
served on a poppyseed bun with lettuce, tomato and Wasabi mayonnaise	
GRILLED CHEESE SANDWICH	6⁵⁰
cheddar, Monterey jack, and smoked gouda cheeses on your choice of bread	
CROQUE MONSIEUR	9
Crusty white bread with Black Forest ham, imported Swiss cheese, topped with a savory mornay sauce	

Entrées

YOU MAY ADD, TO ANY ENTRÉE:

<i>CHICKEN</i>	3 ⁵⁰
<i>SHRIMP</i>	5
<i>GRILLED SALMON</i>	8
<i>SCALLOPS</i>	6

LOX, CREAM CHEESE AND BAGEL PLATTER 12

Nova lox, toasted bagel, cream cheese, red onions, capers, cucumber, tomato

LINGUINI TOMATO-BASIL 10

linguini pasta sautéed with olive oil, basil, garlic, onions and diced tomatoes in a white wine sauce

PESTO FARFALLE 11

Farfalle ("bowtie") pasta with roasted red peppers and garlic in a freshly-ground pesto sauce

LASAGNE 12

layers of lean beef and four Italian cheeses in a rich tomato-basil sauce

SPICY TORTELLINI ALFREDO 10

cheese-stuffed tortellini with creamy Alfredo spiced with a variety of herbs, ala Page Olson

LINGUINI ALFREDO 10

Linguini ("little tongues") tossed in a creamy lemon-pepper Parmesan sauce

GRILLED WILD ALASKAN SALMON FILLET 16

A 6-ounce fillet, marinated in balsamic and fresh herbs, served with sundried tomato-and-corn risotto

ITALIAN GNOCCHI 12

potato-semolina dumplings with mushrooms and tomatoes in a lemon-rosemary cream sauce, topped with parmesan cheese

GNOCCHI MARINARA 12

potato-semolina dumplings with mushrooms in a spicy marinara sauce, topped with parmesan cheese

GRILLED CHICKEN QUESADILLA 13

Cilantro and lime-marinated grilled chicken with sautéed peppers, onions, authentic Mexican cheese...served with house-made chipotle salsa and avocado sour cream

SHRIMP QUESADILLA 15

PASTA PRIMAVERA	11
Farfalle ("bowtie") pasta with zucchini, sundried tomatoes, squash, and garlic in a white wine sauce	
FARFALLE PASTA	10
with mushrooms in a tomato basil cream sauce and parmesan cheese	
CHICKEN COQ AU-VIN	15
Baked marinated breast of chicken served with fingerling potatoes on a bed of spinach: <i>a classic French recipe.</i>	
SEAFOOD RISOTTO	17
Traditional Italian Arborio rice dish prepared with shrimp and scallops, topped with Parmesan cheese	

*Depending upon the recipe, substitutions of ingredients may or may not be possible.
The chef will determine this. Thank you for your understanding.*



*Das Europäische Kaffeehaus
Seit 1979*

Café Intermezzo takes pleasure in seating you at Brookwood from 10 am daily until 2 am Sunday through Thursday and until 3am Friday and Saturday; and Dunwoody from 10am every day until 1am Sunday through Thursday, and until 2am Friday and Saturday.

**Café Intermezzo is open to serve you
every day and night of the year,
including all holidays.**

Café Intermezzo

4505 Ashford-Dunwoody Road
Dunwoody, Georgia 30346

1845 Peachtree Road
Atlanta, Georgia 30309