RAY & JOSÉPHINE

Café • Eatery

SAN ANTONIO, TEXAS

BREAKFAST *8:00-12:30pm*

Morning Bun **$8**
Egg patty, cheddar, aioli, back bacon (with or without)



Emmentaler **$13.50**
Emmental & ham sandwich, Mix greens, Avocado, Mustard Aioli

Toast Saumon Fumé **$14.80**
Open Sandwich, Smoked salmon, Harissa, soft egg

Pain & beurre d'Échiré **$9**
Bread & butter, jam

Quiche of the day



SUR LE POUCE *10:30-3:30pm*

Estivale Tomate **$13**
Open Sandwich, whipped Ricotta, heirloom tomato, persillade

Le Poivré **$14**
Burger, Beef patty, mix greens, cheddar, poivre vert aioli

Chicken Frit **$13**
Crispy chicken, cheddar, mix greens, aioli

Boeuf & Raifort **$14.80**
Shaved beef, horseradish, frisée, caramelized onions, cheddar

Flounder Orly **$14.30**
Beer battered, aioli, olives (Add Sturgeon Caviar +$35)

Cochon Cochonne **$16.80**
Jambon Cru & Mortadelle, confit tomatoes, arugula, whipped Ricotta

CRUDITÉS *10:30-3:30pm*

Verdure **$13**
Mix greens, champagne dressing, red onion, radish, apple, avocado

Betterave **$13.50**
Beet salad, greens, chickpea, orange, Feta

Add smoked salmon $12 · Crispy chicken $9 · Avocado $3.50

FRITURES *10:30-3:30pm*

Onion Frits **$8**
Onion rings, aioli

Pommes Frites **$8**



We use only organic flour, water, and fresh yeast, no glyphosate in our bread, a recipe from Joséphine she called Pistole.

ESPRESSO

Double Espresso **$3.50**

Noisette **$3.50**
Espresso with a touch of steamed milk

Cortado **$3.75**
Equally espresso & steamed milk

Cappuccino **$4.00**
Espresso with equally steamed milk & milk foam

Latte **$4.50**
Smooth milk forward espresso

Moka **$5.15**
Espresso with a touch of steamed milk

Americano **$3.50**
Espresso with water

CAFÉ

Café Filtre **$4.25**
Drip Coffee

Café au Lait **$4.25**
Evaporated milk & steamed milk

Café Viennois **$5.75**
Mountain of whipped cream & grated chocolate

TEA & CHOCOLAT

Chocolate Chaud **$4.75**
Belgian house-made hot chocolate & milk

Chai Latte **$4.75**

Hot Milk **$3.00**

Tea Selection **$3.50**
Black, green, mint, chai

SUPPLEMENT

Syrup **$0.50**
Vanilla / Caramel / Hazelnut / Chocolate / Almond / Lavender

Milk **$0.75**
Oat / Almond / Pistachio / Half & Half

Extra Espresso Shot **$1.00**

Food. Company. Memory.
The best meals are the ones we share.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any allergies.
We do not take reservations.

V8 August 2026

Boissons *(Awaiting Liquor License)*

MATCHA *Non-Alcoholic*

Oui, Mon Coeur.....**$6**
Pomegranate, pistachio milk, ginger ale, lime

Belle Poire **$6**
Pear, a touch of turmeric, Cream

Matcha Mémé **$6**
Apricot, lemon, soda water, Almond milk

REFRESHER *Non-Alcoholic*

Diabolo Menthe.....**$5**
Mint, Ginger Ale, Soda Water

Diabolo Grenadine **$5**
Pomegranate, Giger Ale, Soda Water

Diabolo Abricot **$5**
Apricot, Ginger Ale, Soda Water

Diabolo Poire **$5**
Pear, Pomegranate, Ginger Ale, Soda Water

IMPOSTER *Non-Alcoholic*

Espresso Martini **$9**

Mimosa.....**$9**

Khir Grenadine **$9**



CARAFE WINE *Sparkling · White · Rosé · Red*

Glass 6oz.....**$8**

½ Liter (17oz)..... **$19**

1 Liter (34oz) **$38**



Help Yourself…

LA CAVE *Wine / Beer / Cider*

Choose your bottle of wine yourself at the Superette. Bring it to the cashier, who will open it for you.

WINE 0% Alcohol

All $29

Luminara, Sparkling Chardonnay, ***Napa***

Pierre Chavin, Sparkling Rose, ***France***

Pierre Chavin, Spritz , ***France***

Pierre Chavin, Rose, ***France***

X Invivo, Sauvignon Blanc, ***New Zealand***

"Bois Sans Soif"

SODA & WATER *in the Fridge*

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