

AUTRE MONDE

CAFE | SPIRITS



COLD PLATES

House Smoked Mackerel Pate,
Classic Garnish 10

Asparagus, Salsa Navarra 9

Hummus & Fava Bean Spreads, Pita 11

Burrata Cheese, Tomato Fondue 9

Spanish Charcuterie 12

HOT PLATES

Clams Amatriciana, Guanciale, Tomato
Fresno Chili & Basil, 12

Grilled Octopus L'Escala 15

Pecorino & Speck Croquetas 9

Moroccan Chicken Wings, Fresno Honey,
Cucumber - Mint Salad 9

Veg a la Plancha 9

Bacalao stuffed Piquillo Peppers 11

Pork Belly Pintxos, Radish Sprouts 7

LARGER PLATES

Spanish Merluza, poached in mussel broth
w/ rock shrimp & PEI mussels 18

Pork Porterhouse, Escarole, White Beans 22

Beef Entrecote, Rapini, Spicy Potatoes 25

Spring Cassoulet, Duck, Rabbit, Buitifarra,
Fresh Favas & Flagolet 22

Brick Roasted Chicken, Artichoke, Leeks &
Olives 16

PASTA

Goat Cheese Tortellacci, Black Truffle,
Brown Butter, Parmigiano 13

Free Form Lobster Ravioli, Chorizo, Orange,
Saffron Broth, Fresh Herbs 18

Tagliatelle, Ligurian Pesto &

Baby Zucchini Ribbons 14

HOUSEMADE FLATBREADS

Fontina & Wild Mushroom 13

Sweet Spring Onion, Stracciatella,
Watercress, Parmigiano 13

Pancetta, Rapini, Talleggio 13

&

Rapini, White Beans 6

Marinated Olives 4

Marcona Almonds w/ Sea Salt 4

Neevik 5

Italian Green Beans, Potato, Smoked Goat
Cheese 7

PARTNERS

Cakeridge Farms

Caputo's Cheese Market

Nichols Farm

Spence Farm

Pin Oak Farms

Slagel Farms

Heritage Farms

Stewards of the Land

"Raffy" (Our Greenhouse)

Chefs Beth Partridge & Dan Pancake

All pastas & flatbreads are made wholly in house and to order, wherever possible ingredients come from our own Greenhouse & Cakeridge Farms or are locally & sustainably sourced. Menu is seasonal and subject to change without notice

20% gratuity will be added to parties of 6 or more

6727 WEST ROOSEVELT ROAD BERWYN, ILLINOIS 60402 708-775-8122 WWW.AUTREMONDECAFE.NET

GLOSSARY

A La Minute: Literally made to order. . . .all of our dishes are made from scratch for each guest. No pre-made sauces, salads etc. . . .

A la Planxa (pron: Plancha): The first flat-top grills originated in Spain and are known as planchas or la plancha. Food that is cooked a la plancha means grilled on a metal plate. . . .can be used for a wide variety of foods from seafood to vegetable to meats.

Agrodolce: a traditional sweet and sour sauce in Italian cuisine. Its name comes from “agro” (sour) and “dolce” (sweet).

Autre Monde: French for “Another World” where we hope to take you in your dining experience.

Bacalao: Is the Spanish term for dried salt cod. The dried fish is white, delicate, and tender once it’s re-hydrated. . . .seen in other Med cuisines as well. . . .Italians call it Baccala.

Burrata: The name “burrata” means “battered” in Italian. The outer shell is solid mozzarella wrapped around a center of both mozzarella and cream, resulting in a luxurious spreadable cheese. Ours is served fresh and made locally at Caputo’s Cheese Market.

Charcuterie: Refers to the practice of Salting, Smoking and Curing meats. The western origins are in 15th century France & spread throughout Europe. Ours plate features Spanish style meats.

Chitarra: A pasta guitar (or Chitarra) is a frame strung with music wire, used to cut fresh pasta into strands. Chitarras originated in the Abruzzo region of Italy.

Croquetas: Creamy, luscious, savory, the very definition of lightness, cocooned in a crispy coating. Classic Spanish tapa, custard consistency filling of varying ingredients, breaded & flash fried to a golden brown.

Entrecôte: French term denoting a premium cut of beef used for steaks. A traditional entrecôte comes from the rib area.

Merluza: In the same family as Cod & Haddock. A fish very popular in Spanish cuisine, with a mild flavor and medium firmness.

Neevik (Neevick): Sautéed Spinach, with lemon, garlic, olive oil & chick peas.

Pancetta: Often called Italian bacon, but unlike American bacon, which is most often smoked, pancetta is unsmoked pork belly that is cured in salt and spices such as nutmeg, pepper and fennel, then dried for a few months.

Pintxos: Refers to a category of Basque - style Spanish tapas. In a true Pintxos bar you would select your own array of treats. Our rotating selection of skewers are inspired by authentic Pintxos which are often skewers. Our skewers of various composition that are finished on our wood grill.

Rapini: One of those super healthy greens. Common in Italian cuisine, The flavor of rapini has been described as nutty, bitter, and pungent and is mellowed by blanching.

Salsa Navarra: Basque Style salsa of hard boiled egg, red & yellow peppers, parsley emulsion.

Speck: Speck Ham is a lightly smoked raw ham. Aged for a minimum of 7 weeks Speck has an intense dry-cured flavor, slices like prosciutto but cooks like bacon.

Stracciatella di Bufala A fresh bufala milk cheese done in the pasta fileta or “stretched paste” style. This produces a light, creamy cheese that melts beautifully and has a rich yet mild flavor.

Tortellacci: Largest pasta in the torta family. A round edged, filled pasta with a “bishops” hat. Ours is filled with light, airy goat cheese and black truffle.