



## BAKERY MENU

### VIENNOISERIE

CROISSANT - ALMOND	\$ 4.50
CROISSANT - ALMOND & CHOCOLATE	\$ 5.00
CROISSANT - BUTTER	\$ 2.65
CROISSANT - CHOCOLATE	\$ 3.50
DANISH - CREAM CHEESE	\$ 4.00
DANISH - FLAKY APPLE	\$ 4.00
DANISH - GUAVA & CREAM CHEESE	\$ 4.50
DANISH - RAISIN SWIRL	\$ 4.95
FRENCH DONUT**	\$ 5.00
KOUIGN AMANN**	\$ 4.50
MUFFIN - BLUEBERRY	\$ 2.95
MUFFIN - CARROT	\$ 2.95
MUFFIN - CINNAMON CREAM CHEESE	\$ 2.95
SCONES - LEMON OR BLUEBERRY	\$ 2.95
TURNOVER - RICOTTA & ORANGE ZEST	\$ 2.95

### GOURMANDISE

CANNELÉ	\$ 1.50
CAKE POP	\$ 2.50
CAKE SLICES	\$ 4.75
COCONUT MACARON	\$ 1.50
COOKIES - SUGAR 3"	\$ 3.00
CUPCAKE - SMALL	\$ 2.50
FRENCH MACARON	\$ 2.50
FRENCH POUND CAKE	\$ 5.95
MADELEINE (3)	\$ 2.75
MERINGUE	\$ 3.50

### BEVERAGES

BAI	\$ 2.95
BOTTLED WATER	\$ 1.00
ORANGINA	\$ 1.95
SAN PELLEGRINO - BOTTLES	\$ 2.25
SAN PELLEGRINO - CANS	\$ 2.50
SNAPPLE - ICED TEAS & FRUIT JUICES	\$ 2.75

### PÂTISSERIE

BREAD PUDDING	\$ 4.75
CHARLOTTE BAVAROIS	\$ 5.00
CHEESECAKE - FRENCH	\$ 5.00
CHOCOLATE BROWNIE BOMBE	\$ 5.50
CHOCOLATE MOUSSE	\$ 5.00
CREAM PUFF	\$ 2.00
CRÈME BRÛLÉE	\$ 4.95
DACQUOISE	\$ 5.50
ÉCLAIR - CHOCOLATE, COFFEE, VANILLA	\$ 4.50
ÉCLAIR - SEASONAL	\$ 5.00
FLAN - FRENCH	\$ 5.00
FRAISIER	\$ 5.25
GÂTEAU BASQUE	\$ 5.50
LE RELIGIEUSE	\$ 5.95
LEMON BOMBE	\$ 5.50
MACARON, LARGE - RASPBERRY & LYCHEE	\$ 6.50
NAPOLÉON - TRADITIONAL	\$ 5.00
OPERA	\$ 5.75
SACHER TORTE	\$ 5.50
ST. HONORE	\$ 7.95
TARTS - ASSORTED FRUIT	\$ 5.00
TART - CHOCOLATE	\$ 5.50
TART - PECAN*	\$ 5.50
TIRAMISU	\$ 5.50
TROPÉZIENNE*	\$ 5.00

### BOULANGERIE

BAGUETTE	\$ 3.95
BRIOCHE LOAF - BUTTER	\$ 7.50
CROUTONS	\$ 2.50
FRENCH COUNTRY LOAF	\$ 7.50
PROVENÇALE ROSEMARY LOAF	\$ 7.00
RAISIN PECAN LOAF*	\$ 9.95
SOUR DOUGH BOULE	\$ 8.75

\* SEASONAL

\*\* WEEKENDS ONLY

SELECTION MAY VARY FROM WEEK TO WEEK

ALL PRICES SUBJECT TO CHANGE



# CAFÉ MENU

## SANDWICHES

<b>CROISSANT - APPLE, BRIE &amp; BACON</b>	\$	9.50
<b>CROISSANT - APPLE, BRIE &amp; BACON - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	12.00
<b>CROISSANT - HAM &amp; CHEESE</b>	\$	9.00
<b>CROISSANT - HAM &amp; CHEESE - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	11.50
<b>CROISSANT - SCRAMBLED EGG &amp; CHEESE</b>	\$	8.00
<b>CROISSANT - SCRAMBLED EGG &amp; CHEESE - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	10.50
<b>CROQUE MONSIEUR</b> - PARISIEN HAM & SWISS CHEESE WITH BÉCHAMEL SAUCE	\$	9.50
<b>CROQUE MONSIEUR - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	12.00
<b>CROQUE MADAME</b> - PARISIEN HAM, SWISS CHEESE & A SUNNY SIDE UP EGG WITH BÉCHAMEL SAUCE	\$	10.50
<b>CROQUE MADAME - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	13.00
<b>TURKEY &amp; SWISS SANDWICH</b> - OVEN-ROASTED TURKEY, LETTUCE, SLICED RED ONIONS, SWISS CHEESE, MAYO AND DIJON MUSTARD, SERVED WITH CRANBERRY RELISH ON A DEMI-BAGUETTE.	\$	9.50
<b>TURKEY &amp; SWISS - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	12.00
<b>AVOCADO TOAST</b> - AVOCADO ON YOUR CHOICE OF BAGUETTE OR SOURDOUGH BREAD WITH LIME JUICE, , OLIVE OIL AND CILANTRO. ADD BACON OR EGG	\$	10.95 BACON - \$5 EGG - \$2.50
<b>CHEF'S GRILLED CHEESE</b> - CHEDDAR, MUENSTER AND SWISS ON SOURDOUGH BREAD	\$	7.95
<b>CHEF'S GRILLED CHEESE MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	10.45

## SOUPS & STEWS

	CUP	BOWL
FARMERS MARKET TOMATO	\$ 3.00	\$ 5.00
FRENCH ONION	\$ 3.50	\$ 5.50
RATATOUILLE	\$ 3.00	\$ 5.00
CAULIFLOWER BISQUE	\$ 3.50	\$ 5.50
LOBSTER CLAM CHOWDER	\$ 4.95	\$ 7.50

## LES FORMULES/SPECIALS

<b>LOIRE</b> - CHOICE OF BAGUETTE OR BUTTER CROISSANT, SMALL COFFEE OR ESPRESSO AND BUTTER AND JAM	\$	3.75
<b>CHEF'S POWER OMELETTE</b>	\$	11.95
YOUR CHOICE OF EGGS OR JUST EGG WHITES. SELECT 3 FILLINGS FROM THE FOLLOWING PARISIEN HAM, BACON, TURKEY, CHEDDAR, MOZZARELLA, FETA, SWISS CHEESE, TOMATOES, GREEN ONIONS, SPINACH, OR BELL PEPPERS	EGG WHITE	\$ 13.95
	ADD'L ITEM	\$ 3.00

## QUICHE SLICES

<b>FLORENTINE</b> - SPINACH, SWISS & FETA	\$	6.45
<b>FLORENTINE - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	8.95
<b>LORRAINE</b> - HAM, BACON & SWISS	\$	7.45
<b>LORRAINE - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	9.95
<b>PROVENÇALE</b> - ROASTED VEGETABLES	\$	6.45
<b>PROVENÇALE - MEAL</b> - CHOICE OF FRIES, SALAD OR RATATOUILLE	\$	8.95

## SALADES

ADD CHICKEN, TURKEY, HAM OR BACON \$5, SHRIMP \$7	
<b>SALADE CAESAR</b> - ROMAINE, PARMESAN CHEESE AND BRIOCHE CROUTONS WITH HOUSE-MADE CAESAR DRESSING	\$ 10.00
<b>SALADE MÉDITERRANÉE</b> - MIXED GREENS, FETA, CUCUMBERS, TOMATOES, BLACK OLIVES, BELL PEPPERS WITH DIJONNAISE DRESSING	\$ 10.00
<b>SALADE RACLETTE</b> - MIXED GREENS, RACLETTE CHEESE, PARISIEN HAM, AVOCADO AND BABY POTATOES WITH DIJONNAISE DRESSING	\$ 13.00
<b>SALADE MIXTE</b> - MIXED GREENS	\$ 6.00

## SIDES

POMMES FRITES - FRENCH FRIES	\$	2.95
EGGS - 2	\$	5.00
BACON - CHOPPED	\$	5.00
AVOCADO	\$	4.00



# CAFÉ DRINKS

## ESPRESSO BAR

<b>ESPRESSO</b>	\$ 2.00		
SINGLE SHOT OF OUR RICH MADRIGAL BLEND BY FORTE LEGATO ROASTERY			
<b>DOPPIO</b>	\$ 2.75		
DOUBLE SHOT OF OUR RICH MADRIGAL BLEND BY FORTE LEGATO ROASTERY			
<b>ESPRESSO MACCHIATO</b>	\$ 3.00		
ESPRESSO TOPPED WITH A DOLLOP OF FROTHED MILK			
<b>ESPRESSO MACCHIATO DOPPIO</b>	\$ 3.50		
DOUBLE SHOT OF ESPRESSO TOPPED WITH A DOLLOP OF FROTHED MILK			
	<b>HOT OR ICED</b>	<b>SMALL</b>	<b>MEDIUM</b> <b>LARGE</b>
<b>LATTE</b>		\$ 3.25	\$ 4.00 \$ 4.50
ESPRESSO WITH STEAMED MILK, FINISHED WITH A LIGHT LAYER OF FOAMED MILK			
<b>CAPPUCCINO</b>		\$ 3.25	\$ 4.00 \$ 4.50
ESPRESSO WITH STEAMED MILK, FINISHED WITH A HEAVY LAYER OF FOAMED MILK			
<b>MOCHA</b>		\$ 3.25	\$ 4.00 \$ 4.50
ESPRESSO AND STEAMED MILK MIXED WITH CHOCOLATE SAUCE AND TOPPED WITH WHIPPED CREAM			
<b>AMERICANO</b>		\$ 2.25	\$ 2.75 \$ 3.25
SINGLE SHOT OF OUR RICH CICOLARE BY FORTE LEGATO ROASTERY WITH HOT WATER			
<b>RED EYE</b>		\$ 2.75	\$ 3.25 \$ 3.75
SINGLE SHOT OF OUR RICH CICOLARE BY FORTE LEGATO ROASTERY WITH BREWED COFFEE ADDED			
<b>BLACK EYE ( 2 SHOTS)</b>		\$ 3.50	\$ 4.00 \$ 4.50
<b>CHAI LATTE</b>		\$ 3.25	\$ 4.00 \$ 4.50
<b>FLAT WHITE</b>		\$ 3.25	\$ 4.00 \$ 4.50

## MILK SELECTION

WHOLE MILK, 2%, FAT FREE/SKIM	INCLUDED
COCONUT, SOY OR ALMOND	\$ 0.95

## TEA SELECTION - DAMMANN FRÈRES

ANACHAI	BREAKFAST	CHAMOMILE
DARJEELING	EARL GREY	CEYLON DECAF
CEYLON ORANGE PEKOE	NUIT D'ÉTÉ - HERBAL	
L'ORIENTAL GREEN	GUNPOWDER GREEN	

## COFFEE, TEA & MORE

	<b>HOT OR ICED</b>	<b>SMALL</b>	<b>MEDIUM</b>	<b>LARGE</b>
<b>BREWED COFFEE</b>		\$ 1.75	\$ 2.25	\$ 2.75
ENJOY OUR HOUSE BLEND, INTERMEZZO, A SMOOTH DARK ROAST BY FORTE LEGATO ROASTERY				
<b>CAFÉ AU LAIT</b>		\$ 3.00	\$ 3.75	\$ 4.25
FRESH BREWED COFFEE WITH HEATED MILK				
<b>FRENCH PRESS</b>				\$ 6.00
COARSE GROUND COFFEE THAT STEEPS AT YOUR TABLE FOR 4 MINUTES, AND THEN YOU PRESS TO ENJOY				
<b>CHOCOLAT CHAUD/ HOT CHOCOLATE</b>		\$ 3.50	\$ 4.00	\$ 4.75
CREAMY CHOCOLATE WITH STEAMED MILK				
<b>THE/ TEA</b>		\$ 2.00	\$ 2.50	\$ 3.50
YOUR CHOICE OF OUR FRENCH DAMMANN FRÈRES TEA				
<b>POT DE THE/ POT OF TEA</b>				\$ 7.50
<b>LONDON FOG</b>		\$ 2.75	\$ 3.25	\$ 4.75
EARL GREY OR ENGLISH BREAKFAST TEA MIXED WITH STEAMED MILK				
<b>LIMONADE/ LEMONADE</b>			\$ 2.50	\$ 3.50
<b>LIMONADE CASSIS</b>			\$ 3.25	\$ 4.00
LEMONADE WITH BLACKCURRANT SYRUP				
<b>THE FROID/ ICED TEA</b>		\$ 2.00	\$ 2.50	\$ 3.50
ENJOY UNSWEETENED OR SWEET				
<b>JUS D'ORANGE/ ORANGE JUICE</b>		\$ 2.00	\$ 2.50	\$ 3.50
<b>LAIT/MILK</b>		\$ 1.75	\$ 2.00	\$ 3.00

## SYRUP SELECTION

FRENCH VANILLA	CARAMEL	BUTTER PECAN
HAZELNUT	LAVENDER	CASSIS
DARK CHOCOLATE	BROWN BUTTER TOFFEE	
PRALINE	PEPPERMINT	
S/F CHOCOLATE	S/F VANILLA	S/F CARAMEL
PUMPKIN*	GINGERBREAD*	* SEASONAL

## CATERING

<b>1 GALLON OF COFFEE TO GO</b>	\$	17.95
WITH CUPS, LIDS, SUGARS AND MILKS		



## MONTHLY CAFÉ SPECIALS

### ÉCLAIR OF THE MONTH

STRAWBERRIES & CREAM ÉCLAIR

*A LIGHT CHOUX PASTRY FILLED WITH FRESH STRAWBERRIES AND WHIPPED CREAM. A PERFECT TREAT FOR ANY TIME OF THE DAY.*

**\$5.00**

### SOUP OF THE MONTH

CAULIFLOWER BISQUE

*CHEF'S BISQUE IS LUSCIOUSLY CREAMY, YET CREAM-LESS. THICK AND SATISFYING, CAULIFLOWER BISQUE IS THE PERFECT COMFORTING, VEGETARIAN AND NATURALLY GLUTEN FREE WINTER SOUP.*

**CUP \$3.50    BOWL \$5.50**

### ENTREE OF THE MONTH

CHICKEN VOL-AU-VENT

*SO RICH AND DELICIOUS! YOU WILL FEEL LIKE YOU'RE BACK IN PARIS. VOL-AU-VENT IS SAID TO HAVE BEEN CREATED BY THE FAMOUS FRENCH CHEF CARÊME. A VOL-AU-VENT IS A SMALL HOLLOW CASE OF PUFF PASTRY SHELL, WHICH IS FILLED WITH CHICKEN, MUSHROOMS AND PETIT POIS (GREEN PEAS), IN A CREAMY VELOUTÉ AND SHERRY-KICKED SAUCE.*

**\$13.95**

### SPECIAL OF THE MONTH

SOUP AND SALAD COMBO

*ENJOY A CUP OF ANY OF OUR SOUPS AND PAIR IT WITH A SALAD FROM OUR MENU FOR A HEALTHY COMBINATION.*

**\$11.50    ADD \$2.50 FOR THE LOBSTER CHOWDER**

### DESSERT OF THE MONTH

MERVEILLEUX

*THE MERVEILLEUX (MARVELOUS) IS A SMALL DESSERT THAT ORIGINATED IN BELGIUM. IT CONSISTS OF A MERINGUE CENTER WITH WHIPPED MASCARPONE CREAM AND DUSTED WITH SPRINKLES, NUTS OR SHAVINGS. AVAILABLE IN CHOCOLATE, PISTACHIO, COFFEE OR COCONUT.*

**\$4.50**