

Fresh ingredients. Locally sourced.
Bon Appétit!



HAND-CRAFTED COFFEE & ESPRESSO

Our coffee beverages are brewed with authentic French roast coffee beans. Most drinks can be served hot or iced. Dine-in drinks are prepared in only one size.

	Petit (12 oz.)	Moyen (16 oz.)
Cappuccino	3.60	4.05
Vanilla latte	4.15	4.45
Caramel latte	4.20	4.55
Golden latte	4.40	4.70
Americano	3.30	3.60
Café au Lait	3.80	4.10
Coffee of the day	2.90	3.30
Coffee Latte	4.00	4.30
Machiato	3.00	3.30
Matcha Latte	4.20	4.55
Espresso	2.40	
Mocha	4.45	4.75
Extra shot	1.20	2.00
Coffee refill	1.00	1.40

COFFEE ALTERNATIVES

	Petit (12 oz.)	Moyen (16 oz.)
Hot chocolate	3.40	4.00
Chai latte	4.00	4.3
London Fog	4.15	4.45
Ice Tea	4.00	4.20
Hot tea Selection	4.00	4.20

SMOOTHIES & JUICES

Endless Summer: Strawberry, apple, mango, mint | 9

Classic: Strawberry and banana with a base of your choice | 9

Green Machine: Coconut milk, apple, pineapple, mint, lime, cilantro | 9

Fresh Orange Juice \$5

ARTISANAL PASTRIES & BAKED TREATS

Perfectly hand-crafted, quintessential, French bakery selection. Our authentic *viennoiseries* are made with care by the in-house baker, Arnaud Brochard. Ask about his seasonal creations and custom pastry orders. *All our breads are made with organic flour.*

Croissant | 3.50

So simple, but a true breakfast necessity

Pain au Chocolat | 3.90

Flaky, scrumptious croissant with French chocolate

Palmier | 3.80

Delicious laminated dough and butter french pastry coated with sugar

Croissant aux Amandes | 4.50

Delicious croissant baked with fragrant homemade almond crème

Pain au Chocolat aux Amandes | 4.50

Sinfully decadent croissant baked with homemade almond crème and chocolate

Pain à la Pistache | 4.50

Sumptuous pastry with flavorful pistachio pastry cream and caramelized pistachios

Pain aux Raisins | 4.00

Sumptuous pastry with homemade pastry cream and rum soaked raisins

Apple Croissant (Chausson aux Pommes) | 4.95

Ever so slightly sweet, buttery French bread

Chocolat Twist | 3.80

Homemade pastry cream and chocolate chips gently folded into brioche dough

Baguette | 3.50

French apple tart with flaky pastry crust and homemade almond crème.

Special Bread | 5.50 Mini specials | 1.50

White flour bread filled with roasted sunflower seeds

Whole wheat flour bread with nuts and honey

White flour bread with cranberries and dark raisins

Rye flour bread with golden raisins

Chocolat or Café liégeois

Homemade chocolate cream topped with delicious crème Chantilly

Macaron (assorted flavors) | 2.50 each | 14.25 six pieces | 27.00 dozen

Cute, colorful, gluten-free

Seasonal French Tart | 6.20 & Éclair | \$4.50