[Breakfast Menu]

Chef de Cuisine – Carla Heiert
Pastry Chef – Jean Phillipe Solnom

Manager – David Kunkemoeller
General Manager – Megan Kelly

FRENCH CRUST Cafe

Coffee & Pastries
served all day

Bon Appétit!

Le Petite Dejeuner

Omelette du Jour ..... Priced daily
Fresh Fruit Salad 5.5
Eggs Benedict homemade brioche, two poached eggs, roasted tomatoes, wilted spinach 9.5
Crunchy Swiss Granola Snowville yogurt, fruit salad, coulis 7.25
Buttermilk Pancakes maple butter, seasonal fruit 8.25
Tarte Fine mushroom, tomatoes, fried egg, bacon, sausage or goetta 9.5
Puff Pastry with Local Goetta poached egg, hollandaise, piperade 9.5
French Croissant Perdu cinnamon and honey, served with seasonal fruit 7.5
Croque Monsieur – one fried egg 10
Scrambled Egg Sandwich goat cheese, confit tomatoes and asparagus on a croissant 9.5

Bacon/Sausage/Goetta .....3.5 | **Eggs Any Style** .....2.75 each

Viennoiserie & Pastries

Croissant 1.95
Almond Croissant 2.95
Chocolate Almond Croissant 3.25
Pain au Chocolate 3.1
*Pain Raisin 3.15
Scones 2.75
*Sticky Buns 3

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Chocolate Éclair 2.9
Chocolate Mousse 4.5
Lemon Tart 3.75
Crème Brulée 3.75
Pot de Crème 3.75

** Friday and Saturday Only*

Coffee & Beverages

Coffee/Decaf ..... 1.75 | 2.5
French Press Coffee 4
Espresso 2.25
Double Espresso 2.95
Latte 2.5
Cappuccino 2.5
Hot Tea (Variety) 3
Iced Tea 1.95
Soda 1.25
Perrier 1.95
Orangina 1.95
Milk 1.95
Orange Juice 2.5