



M E N U

SPRING 2022
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ISSUE 01

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

EGG, CHEDDAR & AVOCADO BREAKFAST SANDWICH* with tomato-pepper jam, served with a green salad 610 cal	11
• with bacon 790 cal	+2.5
TOASTED HAM & GRUYÈRE CROISSANT served with a trio of mustard and a green salad 540 cal	11
• with an egg* 80 cal	+3
SUNNY-SIDE BREAKFAST BOWL (N) sunny-side egg*, avocado, caramelized onion, roasted Brussels sprouts and sweet potato, farro, massaged kale, citrus-cumin salt, pistachio dukkah, served with our artisanal bread 590 cal	13.5
DUTCH MINI-PANCAKES with banana, maple butter, powdered sugar 560 cal	10
WARM BELGIAN WAFFLE with fresh berries and whipped cream 500 cal	10

Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (N) organic Greek yogurt, granola, fresh fruit 470 cal	10
FRESH FRUIT SALAD (V) selection of seasonal fruit 90 cal	6.5
ORGANIC STEEL-CUT OATMEAL (V) 150-250 cal	5.5
• with fresh berries and milk of choice 280-330 cal	+2.5
• with honey walnuts, banana, maple syrup, and milk of choice (N) 320-420 cal	+2
CHIA SEED PUDDING (V) (N) coconut milk, maple syrup, chia seeds, seasonal compote 590 cal	7.5

Eggs & Omelettes

Served with our artisanal bread (200 cal)

ROASTED CAULIFLOWER & CHEDDAR FRITTATA oven-baked omelette, served with a small green salad 420 cal	13
TWO SOFT-BOILED EGGS* 160-890 cal	9.5
SKILLET-BAKED EGGS*	
• with avocado, tomato & feta 390 cal	12.5
• with bacon & scallions 290 cal	12.5
THREE EGG SCRAMBLE served with a small green salad 270 cal	11
OMELETTES served with a small green salad	
• with avocado & tomato 580 cal	13.5
• with smoked salmon* & Greek yogurt 580 cal	16
• with ham & Gruyère 430 cal	15.5
• with mushroom & goat cheese 400 cal	15

Viennoiseries

CLASSICS	
CROISSANT 260 cal	4
PAIN AU CHOCOLAT 310 cal	4.5
PAIN AUX RAISINS 320 cal	4.5
BUTTER BRIOCHE 350 cal	4.5
HAZELNUT FLÛTE (N) 340 cal	4.5
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SPECIALTY	
ALMOND CROISSANT (N) 530 cal	4.75
CHOCOLATE ALMOND CROISSANT (N) 580 cal	5
APPLE TURNOVER 250 cal	4.5
CHIA SEED MUFFIN 450 cal	4.5
BLUEBERRY MUFFIN (V) 490 cal	4.5

Tartines

Signature open-faced sandwiches,
made on our sourdough wheat

AVOCADO TOAST (V) avocado mash, citrus-cumin salt, chia seeds, side of marinated kale 590 cal	13
• with an egg* 80 cal	+3
• with smoked salmon* 50 cal	+5
CHICKEN & MOZZARELLA MELT fresh mozzarella, chicken, tomato-pepper jam, basil oil 730 cal	14.75
TURKEY, BACON & AVOCADO turkey, bacon, tomato, avocado, arugula, herb aioli 590 cal	14.75
CROQUE MONSIEUR toasted ham & Gruyère tartine with sauce Mornay, served with a trio of mustard 960 cal	16
SMOKED SALMON* organic butter, scallion, dill, served with a side of herb aioli 540 cal	16

Sandwiches

Served with a small green salad (90 cal)

TOMATO & MOZZARELLA with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta 410 cal	11.5
PROSCIUTTO & MANCHEGO with dried figs and mustard butter on a French roll 410 cal	13.5
HAM & GRUYÈRE with mustard and cornichons on a French roll 430 cal	13.5

Soup

Served with our artisanal bread (200 cal)

GAZPACHO (V) topped with mango, cucumber, radish, basil 190-370 cal	6 / 8
CHICKEN SOUP with vegetables, farro, spicy harissa 170-280 cal	7 / 9
ORGANIC LENTIL SOUP (V) 230-460 cal	6 / 8
SOUP OF THE DAY 60-420 cal	6 / 8

Salads & Quiches

GRILLED CHICKEN COBB chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread 610 cal	17.5
WARM GRAIN BOWL (N) warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread 680 cal	14.5
• with grilled chicken 60 cal	+4
BLACK LENTIL BOWL (V) (N) balsamic beets, hummus, lentils, grape tomatoes, mixed greens, vinaigrette, spicy tahini, served with our artisanal bread 480 cal	14.5
• with smoked salmon* 50 cal	+5
MEDITERRANEAN CAESAR grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug 570 cal	16.5
QUINOA & AVOCADO (V) organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, house basil vinaigrette 640 cal	14.5
QUICHE LORRAINE buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad 540 cal	14
MUSHROOM & GRUYÈRE QUICHE buttery crust filled with savory custard, roasted cremini and shiitake mushrooms, served with a small green salad 590 cal	14

Desserts

CHOCOLATE CHIP COOKIE 710 cal	5
DOUBLE CHOCOLATE CHIP COOKIE 450 cal	3.5
BELGIAN CHOCOLATE BROWNIE 580 cal	5
MINI BROWNIE 170 cal	3
MINI APRICOT CAKE (N) 140 cal	3
MINI BANANA CHOCOLATE CAKE (N) 160 cal	3
COCONUT MACARON (N) 230 cal	3
MOUSSE CAKE (N) 470 cal	6.5
LEMON TART 460 cal	6.5
MIXED BERRY TART (N) 430 cal	8
PASSIONFRUIT TART 520 cal	6.5

Hot Beverages

Includes whole & non-fat dairy milk.

• with oat milk or almond milk	+0.9
• add vanilla syrup 30 cal • 0mg s	+0.75

CLASSICS	
COFFEE 0 cal	4.25
CAPPUCCINO 60-130 cal	4.75 / 5.25
LATTE 60-140 cal	4.75 / 5.25
CAFÉ AU LAIT 40-110 cal	4.25 / 4.75
ESPRESSO 0 cal	3 / 3.5
AMERICANO 0 cal	4 / 4.5
MACCHIATO 20-160 cal	3.5 / 4
TEA 0 cal	3.75
Ask your server about our tea selection	
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SPECIALTY	
BELGIAN MOCHA 170-300 cal	5 / 5.5
BELGIAN HOT CHOCOLATE 180-320 cal	4.75 / 5.25
MATCHA LATTE 60-140 cal	5 / 5.5
HONEY LEMON GINGER 90-200 cal	4.75 / 5.25
TURMERIC LATTE 90-290 cal	5 / 5.5
CHAI LATTE 80-380 cal	5 / 5.5

Cold Beverages

COLD BREW COFFEE 0 cal	5
ICED LATTE 30-110 cal	5
ICED MATCHA LATTE 60-140 cal	5
ICED TEA 0 cal	4
ICED GREEN TEA 0 cal	4
ORANGE JUICE 120 cal	5
APPLE JUICE 150 cal	5
STILL OR SPARKLING WATER 0 cal	3

Homemade Lemonades

LEMONADE 60 cal	4
LEMONADE ICED TEA 40 cal	4
MINT LEMONADE 60 cal	4.25

*Consuming raw or undercooked ingredients may increase your risk of foodborne illnesses.

2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information upon request.

Food Allergens: If you have a food allergy, please speak to the manager or your server. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH & SHELLFISH.

(V) Vegan (N) Contains Nuts