



# M E N U

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

<b>EGG, CHEDDAR &amp; AVOCADO BREAKFAST SANDWICH*</b> with tomato-pepper jam, served with a green salad 610 cal	12
• with bacon 790 cal	+3
<b>TOASTED HAM &amp; GRUYÈRE CROISSANT</b> served with a trio of mustard and a green salad 540 cal	12
• with an organic egg* 80 cal	+3
<b>SUNNY-SIDE BREAKFAST BOWL (N)</b> organic 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	15
<b>DUTCH MINI-PANCAKES</b> with banana, maple butter, powdered sugar 560 cal	12
<b>WARM BELGIAN WAFFLE</b> with fresh berries and whipped cream 500 cal	11

## Fresh Fruits & Yogurt

<b>YOGURT GRANOLA PARFAIT (N)</b> organic Greek yogurt, granola, fresh fruit 470 cal	11
<b>FRESH FRUIT SALAD (V)</b> selection of seasonal fruit 90 cal	7
<b>ORGANIC STEEL-CUT OATMEAL (V)</b> • with fresh berries and milk of choice 180-280 cal	9
• with honey walnuts, banana, maple syrup, and milk of choice (N) 320-420 cal	9
<b>CHIA SEED PUDDING (V) (N)</b> coconut milk, maple syrup, chia seeds, seasonal compote 590 cal	8.25

## Organic Eggs & Omelettes

Served with our artisanal bread (200 cal)

<b>ROASTED CAULIFLOWER &amp; CHEDDAR FRITTATA</b> oven-baked omelette, served with a small green salad 420 cal	15
<b>TWO SOFT-BOILED EGGS*</b> 160-890 cal	10.5
<b>SKILLET-BAKED EGGS*</b> • with avocado, tomato & feta 390 cal	13.5
• with bacon & scallions 290 cal	13.5
<b>THREE EGG SCRAMBLE</b> served with a small green salad 270 cal	12
<b>OMELETTES</b> served with a small green salad Substitute with egg whites 140 cal	+3
• with avocado & tomato 580 cal	15
• with smoked salmon* & Greek yogurt 580 cal	17
• with ham & Gruyère 430 cal	16.5
• with mushroom & goat cheese 400 cal	16

## Viennoiseries

<b>CLASSICS</b>	
<b>CROISSANT</b> 260 cal	4.25
<b>PAIN AU CHOCOLAT</b> 310 cal	4.75
<b>PAIN AUX RAISINS</b> 320 cal	4.75
<b>BUTTER BRIOCHE</b> 350 cal	4.75
<b>HAZELNUT FLÛTE (N)</b> 340 cal	4.75
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<b>SPECIALTY</b>	
<b>ALMOND CROISSANT (N)</b> 530 cal	5.25
<b>CHOCOLATE ALMOND CROISSANT (N)</b> 580 cal	5.5
<b>APPLE TURNOVER</b> 250 cal	4.75
<b>CHIA SEED MUFFIN</b> 450 cal	4.75
<b>BLUEBERRY MUFFIN (V)</b> 490 cal	4.75
<b>QUINOA SPELT SCONE</b> 500 cal	5

## Tartines

Signature open-faced sandwiches, made on our sourdough wheat  
Substitute with superseed bread 230 cal

<b>AVOCADO TOAST (V)</b> avocado mash, citrus-cumin salt, chia seeds, side of marinated kale 590 cal	14
• with an organic egg* 80 cal	+3
• with smoked salmon* 50 cal	+5
<b>CHICKEN &amp; MOZZARELLA MELT</b> fresh mozzarella, chicken, tomato-pepper jam, basil oil 730 cal	16
<b>TURKEY, BACON &amp; AVOCADO</b> turkey, bacon, tomato, avocado, arugula, herb aioli 590 cal	16
<b>CROQUE MONSIEUR</b> toasted ham & Gruyère tartine with sauce Mornay, served with a trio of mustard 960 cal	16.5
<b>SMOKED SALMON*</b> organic butter, scallion, dill, served with a side of herb aioli 540 cal	17

## Sandwiches

Served with a small green salad (90 cal)

<b>TOMATO &amp; MOZZARELLA</b> with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta 410 cal	13
<b>PROSCIUTTO &amp; MANCHEGO</b> with dried figs and mustard butter on a French roll 410 cal	15
<b>HAM &amp; GRUYÈRE</b> with mustard and cornichons on a French roll 430 cal	15

## Soup

Served with our artisanal bread (200 cal)

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

## Salads & Quiches

<b>GRILLED CHICKEN COBB</b> chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread 610 cal	18.5
<b>WARM GRAIN BOWL (N)</b> warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread 680 cal	16
• with grilled chicken 60 cal	+5
<b>BLACK LENTIL BOWL (V) (N)</b> balsamic beets, hummus, lentils, grape tomatoes, mixed greens, vinaigrette, spicy tahini, served with our artisanal bread 480 cal	16
• with smoked salmon* 50 cal	+5
<b>MEDITERRANEAN CAESAR</b> grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug 570 cal	18
<b>QUINOA &amp; AVOCADO (V)</b> organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, house basil vinaigrette 640 cal	16
<b>QUICHE LORRAINE</b> buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad 540 cal	16
<b>MUSHROOM &amp; GRUYÈRE QUICHE</b> buttery crust filled with savory custard, mushrooms, served with a small green salad 590 cal	16

## Sides

<b>BREAD</b> sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin 110-650 cal	5
<b>AVOCADO MASH</b> 370 cal	6.5
<b>HUMMUS</b> 390 cal	6.5
<b>BACON</b> 150 cal	6
<b>PROSCIUTTO</b> 110 cal	6.5
<b>HAM &amp; GRUYÈRE</b> 320 cal	8

## Desserts

<b>CHOCOLATE CHIP COOKIE</b> 710 cal	5.5
<b>DOUBLE CHOCOLATE CHIP COOKIE</b> 450 cal	4
<b>BELGIAN CHOCOLATE BROWNIE</b> 580 cal	5.5
<b>MINI BROWNIE</b> 170 cal	3
<b>MINI APRICOT CAKE (N)</b> 140 cal	3
<b>MINI CARROT CAKE (V)</b> 150 cal	3
<b>MINI BANANA CHOCOLATE CAKE (N)</b> 160 cal	3
<b>COCONUT MACARON (N)</b> 230 cal	3
<b>CHOCOLATE MOUSSE CAKE (N)</b> 470 cal	7.5
<b>LEMON TART</b> 460 cal	7.5
<b>MIXED BERRY TART (N)</b> 430 cal	8.5
<b>PASSIONFRUIT TART</b> 520 cal	7.5

## Hot Beverages

Includes whole & non-fat dairy milk.

• with oat milk or almond milk	+1
• add vanilla syrup 30 cal • 0mg s	+1

### CLASSICS

<b>COFFEE</b> 0 cal	4.5
<b>CAPPUCCINO</b> 60-130 cal	5.25 / 6.25
<b>LATTE</b> 60-140 cal	5.25 / 6.25
<b>CAFÉ AU LAIT</b> 40-110 cal	4.5 / 5.5
<b>ESPRESSO</b> 0 cal	3.5 / 4.5
<b>AMERICANO</b> 0 cal	3.5 / 4.5
<b>MACCHIATO</b> 20-160 cal	3.75 / 4.75
<b>TEA</b> 0 cal	4.25
Ask your server about our tea selection	
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### SPECIALTY

<b>BELGIAN MOCHA</b> 170-300 cal	5.75 / 6.75
<b>BELGIAN HOT CHOCOLATE</b> 180-320 cal	5 / 6
<b>MATCHA LATTE</b> 60-140 cal	6 / 7
<b>HONEY LEMON GINGER</b> 90-200 cal	5 / 6
<b>TURMERIC LATTE</b> 90-290 cal	6 / 7
<b>CHAI LATTE</b> 80-380 cal	6 / 7

## Cold Beverages

<b>COLD BREW COFFEE</b> 0 cal	5
<b>ICED LATTE</b> 30-110 cal	5.5
<b>ICED MATCHA LATTE</b> 60-140 cal	6
<b>ICED TEA</b> 0 cal	4.5
<b>ICED GREEN TEA</b> 0 cal	4.5
<b>ORANGE JUICE</b> 120 cal	5
<b>APPLE JUICE</b> 150 cal	5
<b>STILL OR SPARKLING WATER</b> 0 cal	3.25

## Homemade Lemonades

<b>LEMONADE</b> 60 cal	4.5
<b>LEMONADE ICED TEA</b> 40 cal	4.5
<b>MINT LEMONADE</b> 60 cal	4.75

\*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 & SESAME.

(V) Vegan (N) Contains Nuts