



PETIT DEJEUNER / BREAKFAST

HAM & CHEESE CROISSANT Jambon de Paris, Comte cheese in a butter croissant	14	CROQUE MADAME Ham, comte cheese, béchamel with a sunny side up eggs on sourdough bread	23
SCRAMBLED EGGS HAM & CHEESE CROISSANT Scrambled eggs ham & comte cheese in a croissant	21	TRUFFLE CROQUE Ham, Comte cheese, béchamel on sourdough bread topped with Urbani sliced black truffle	28
OMELETTE PARISIENNE Omelette ham, Comte cheese, served with baguette butter and jam	21	EGGS BENEDICT SMOKED SALMON* Poached eggs, hollandaise sauce, smoked salmon on a croissant	22
SPINACH & BRIE OMELETTE Omelette spinach and brie served with baguette butter and jam	20	EGGS BENEDICT HAM Poached eggs, hollandaise sauce, jambon de Paris on a croissant	20
TRUFFLE OMELETTE Omelette topped with slice black truffle served with baguette butter and jam	29	EGGS BENEDICT SPINACH Poached eggs, hollandaise sauce, spinach on a croissant	19
MUSHROOM FONTINA OMELETTE Omelette, mushrooms, fontina cheese served with baguette butter and jam	22	EGG BENEDICT PROSCIUTTO Poached eggs, hollandaise sauce, prosciutto on a croissant	22
GRANOLA BOWL Granola, fromage blanc, honey and berries	9	SCRAMBLED EGGS TARTINE Scrambled eggs ham or bacon, comte cheese on sourdough	19
TARTINE COMME A LA MAISON Half Baguette served with butter and jam	9	SOURDOUGH BAGEL WITH CREAM CHEESE +\$.50 for sesame or onion or everything bagel	5
QUICHE LORRAINE Ham and cheese Quiche come with a side salad	18	TRUFFLE CREAM CHEESE BAGEL Tuffle cream cheese, slice truffle on sourdough bagel	17
SPINACH AND BRIE QUICHE Spinach and Brie Quiche come with a side salad	18	BAGEL & LOX * Cream cheese, smoked salmon , tomato, capers, red onions, cucumber, radish, alfalfa sprout +\$.50 for sesame or onion or everything bagel	20
CROQUE MONSIEUR Ham, Comte cheese, béchamel on sourdough bread	20		
CREATE YOUR OWN EGGS Choose between Omelette, scrambled or Sunny side up. Come with butter jam and baguette tradition	13	Add Turkey 2.5, Add Ham 3, Add Bacon 2.5, Add Comte 3, Add Truffle Brie 4.5, Add Brie 3, Add Spinach 2,	

VIENNOISERIE

All our viennoiserie are made with French Butter AOP Issigny from Normandie France

CROISSANT	7
CHOCOLATE CROISSANT	7
ALMOND CROISSANT	7.5
CHOCOLATE ALMOND CROISSANT	8
CREAM CHEESE JALAPENO CROISSANT	7.5
HAZELNUT PRALINE CROISSANT	7.5
NUTELLA BANANA CROISSANT	8
CHOCOLATE NY ROLL	8
RAISINS CROISSANT	7
CINNAMON ROLL	7
DANISH Choice of apricot, pear, or cream cheese	7
KOUIGN-AMANN	7
PAIN SUISSE	8
VERO BREAD PUDDING	8

LES PAINS TRADITIONS

BAGUETTE TRADITION – 300GR	7
SESAME BAGUETTE	7.5
SOURDOUGH LOAF – 1KG	14
SPELT SOURDOUGH – 1KG	15
MULTIGRAIN LOAF – 1KG	15
WHITE COUNTRY LOAF 1KG	14
SOURDOUGH CROUTONS	8
SOURDOUGH BAGEL +\$.50 for sesame or onion or everything bagel	4
BUTTER BRIOCHE – 600GR	14
CHOCOLATE BABKA – 600GR	14
CHOCOLATE BAGUETTE	8
FOCACCIA	12
MINI FRENCH BLINIS – X16	16

LES TARTINES

AVOCADO TOAST Avocado, olive oil , cilantro, lemon, roasted sesame, balsamic glaze, radish, alfalfa sprout on sourdough Add egg 3	21	PROSCIUTTO BURRATA TARTINE Prosciutto Parma 24 month aged, burrata, balsamic glaze, basil, on sourdough	22	FIG PROSCIUTTO TARTINE Prosciutto, fig spread , blue cheese and honey on sourdough	23
SMOKED SALMON TARTINE* Smoked salmon, goat cheese , dill, alfalfa sprout on sourdough	23	TARTINE SAVOYARDE Bresaola, Raclette du livarot, cornichons, dijon mustard, choice of sourdough or multigrain	23	HAM BRIE BUTTER TARTINE Butter, jambon de Paris, brie, cornichons, choice of sourdough or multigrain	20
ROASTBEEF TARTINE Roastbeef, mustard sauce & cornichons on sourdough	21	CAPRESE TARTINE Marinated cherry tomatoes, red onions, parsley, cilantro, balsamic glaze, burrata on sourdough Add prosciutto +6	19	TARTINE GORGONZOLA GRILLED ARTICHOKEs Gorgonzola, grilled artichokes, honey on sourdough	20



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LES SALADES

SALADE DE CHÈVRE CHAUD	22	SALADE GOURMANDE*	22
Frisée, walnut, tomato, goat cheese on sourdough with honey and Lemon vinaigrette		Mixed Greens, smoked salmon, avocado, grilled artichokes, red onions, tomatoes, radish	
LA NICOISE*	21	QUINOA SALAD	22
Mixed greens, hard boiled eggs, white anchovies , red pepper, tomatoes, nicoise olives, haricot vert, radish, tuna, balsamic vinaigrette		Arugula , quinoa, goat cheese, roasted hazelnut , cilantro, avocado , pomegranate vinaigrette	
ENDIVE SALAD	21	GREEK SALAD	19
Belgium endives, apple, Comte, prosciutto cotto , candied pecan , honey agrodolce vinaigrette		Tomatoes, cucumber, red onions, mediterranean olives and feta cheese	

POUR COMMENCER or STARTER

CHARCUTERIE & CHEESE	30
Assorted imported cold cut and cheese plate served with baguette tradition and nuts	

SANDWICHES

Add a bag of Truffle or Jamon iberico chips for \$4.00

LE WEHO	18	LE PARISIEN “Enzo’s Favorite”	19	LE THON	19
Tomato, burrata, balsamic glaze, basil on baguette		Jambon de Paris, brie, butter on baguette		Lettuce , tomato, tuna salad on baguette	
LE LYONNAIS	19	LE VEGGIE	19	CROQUE MONSIEUR	19
Saucisson, butter, cornichons on baguette		Lettuce, tomato, red peppers, red onions, avocado, salted cucumber & Radish on baguette		Ham, Comte cheese, béchamel on sourdough bread	
PATE BAGUETTE	22	LE PARMA AFFAIR	21	CROQUE MADAME	22
Country black pepper pate, cornichons on a baguette		Prosciutto di Parma 24 month aged, burrata, balsamic glaze, basil on baguette		Ham, comte cheese, béchamel with a sunny side up eggs on sourdough bread	
LE LAURA	22	LE MEDITERRANÉEN *	22	TRUFFLE CROQUE	26
Grilled chicken, labneh, cilantro, mushrooms, garlic, avocado red pepper flakes & fontina cheese on baguette		Smoked salmon, goat cheese, dill, salted cucumber, avocado, alfalfa sprout on baguette		Ham, Comte cheese, béchamel on sourdough bread topped with Urbani sliced black truffle	
LA TRUFFE	23	LE CLUB SANDWICH	20	WAGYU PASTRAMI	23
Truffle Brie, butter on Baguette		Lettuce, tomato, mayo, dijon mustard, roasted turkey, avocado, comte cheese on sourdough		Dijon mustard, slaw , honey mustard pickles on multigrain	
LE BLT	18	GRILLED CHEESE	18	ITALIANO	22
Lettuce, tomato, comte cheese, bacon, mayo on multigrain		Brie, comte cheese, cheddar, butter on sourdough		Grilled chicken breast, pesto sauce, mayo, prosciutto, melted mozzarella, multigrain sourdough	

CREATE YOUR OWN SANDWICH!

PROTEINS			
Jambon De Paris	16	Smoked Salmon*	18
Saucisson	16	Tuna Salad	18
Prosciutto	17	Bresaola	17
Roasted Turkey	15	Pastrami	17
ADDONS			
Lettuce	1	Salted Radish	1.5
Tomato	1	Raclette	3
Camembert	4	Cheddar	2
Urbani Fresh Truffle	6	Comte Cheese	3
Red Peppers	1.5	Truffle Brie	4.5
Cornichons	1.5	Burrata	3
Avocado	3	Brie	3
Cucumber	1.5	Goat Cheese	2.5

DRINKS

NESPRESSO COFFEE		BEVERAGES	
Capuccino 12oz	6	Evian Water 500ml	5
Double espresso	4.5	Perrier 330ml	4
Espresso	4	Lemonade 330ml	6
Iced latte	6	Coca Cola Classic 500ml	5
Americano 12oz	4.5	Diet Coke 237ml	4
Café au lait 12oz	6	Sprite 355ml	4
Macchiatto	4	Freshly Squeezed Orange Juice 12oz	6.5
Iced americano	5	Apple Juice 250ml	7
Vanilla latte 12oz	6	Apricot Juice 250ml	7
		Peach Juice 250ml	7
		Mango Juice 250ml	7
HOT TEA		Kollo Black Iced Tea 375ml	8
Chamomile	5	Kollo Oolong Iced Tea 375ml	8
Earl grey	5	Blood Orange Soda	6
English breakfast	5	Virgin Mimosa	6
Tumeric Ginger	5	Virgin Belini	6
Matcha	5	Virgin Sprtiz	6
Masala Chai	5	Orangina	6
Green tea	5		
Peppermint	5		



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.