

CROISSANTS

CROISSANT / 4.50

with Beurre d'Isigny French butter and Les Grands Moulins de Paris flour

OLIVE OIL CROISSANT / 4.75

with cold-pressed extra virgin olive oil, rosemary, garlic, and coarse sea salt

PAIN AU CHOCOLAT / 5.75

with three batons of chocolate

ALMOND CROISSANT / 6.00

HAM & CHEESE CROISSANT / 5.75

with black forest ham and Gruyère

BROWN SUGAR DKA (DOMINIQUE'S KOUIGN AMANN) / 5.75

our signature pastry, similar to a caramelized croissant with dark brown sugar

AND MORE

CARAMELIZED APPLE DANISH / 5.75

with Honeycrisp apple, sage almond frangipane, and crème fraîche

HUCKLEBERRY & VANILLA RIZ AU LAIT CUBE / 6.00

with homemade huckleberry jam and arborio rice pudding

SALTED CARAMEL PECAN PULL APART BUN / 6.00

with a liquid caramel center, Maldon sea salt, and roasted pecans

HAZELNUT PRALINÉ COFFEE TRIANGLE / 5.75

with La Colombe Nizza Coffee crèmeux and hazelnut almond cake

BRIOCHE BRESSANE / 9.50

with crème fraîche, orange blossom water, and a sprinkling of pearl sugar and star anise (serves 1-2)

SEASONAL WEEKEND SPECIAL / MP

available Friday-Sunday, our seasonal fresh fruit pastry

SAVORIES

LE BREAKFAST SANDWICH / 12.50

(AVAILABLE ALL DAY, SERVED WARM, PLEASE ALLOW 5-7 MINUTES)

your choice of plain or olive oil croissant, and a perfect French omelet filled with Boursin (French cream cheese with herbs and chives)

CRISPY MOLTEN COMTÉ GOUGÈRE / 5.00

(AVAILABLE ALL DAY, SERVED WARM, PLEASE ALLOW 5-7 MINUTES)

with melted Comté and mozzarella, and a dash of Worcestershire

LAMINATED FICELLE SANDWICHES

(available starting 10AM MON-FRI, 9AM SAT-SUN)

served on our homemade laminated ficelle bread (a thin French baguette made with flaky laminated dough)

HAM, BRIE, & CORNICHON / \$12.50

sliced ham, French Brie, cornichons, Dijon

SMOKED SALMON & CRÈME FRAÎCHE / \$12.50

smoked salmon, crème fraîche, capers, red onion, lemon zest, chives

TRIPLE MELTED CHEESE & APPLE / \$12.50

melted mozzarella, Gruyère, and Fontina, sliced Gala apples, honey
(served warm, please allow 5-7 minutes)

RICOTTA & FIG / \$12.00

ricotta, fig jam, balsamic glaze, pinenuts, arugula, black pepper

DOMINIQUE ANSEL
Workshop

HOT DRINKS

we proudly serve La Colombe coffee & Palais des Thés teas

HOUSE BLEND / 3.50 (S) / 4.00 (L)

CAFÉ AU LAIT / 4.00 (S) / 4.50 (L)

ESPRESSO / 3.50

DOUBLE ESPRESSO / 4.25

AMERICANO / 4.00 (S) / 4.50 (L)

MACCHIATO / 3.75 (S) / 4.50 (L)

CAFÉ LATTE / 4.25 (S) / 4.75 (L)

CAPPUCCINO / 4.25 (S) / 4.75 (L)

CAFÉ MOCHA / 4.75 (S) / 5.25 (L)

CHAI LATTE / 4.75 (S) / 5.25 (L)

MATCHA LATTE / 5.00 (S) / 5.50 (L)

HOT APPLE CIDER / 4.00 (S) / 4.75 (L)

CHEF'S HOT CHOCOLATE / 5.50 (S) / 6.00 (L)

TEA / 4.25 (S) / 4.75 (L)

Chamomile, English Breakfast, Earl Grey, Green Mint

ICED DRINKS

ICED COFFEE / 3.50 (S) / 4.00 (L)

COLD BREW / 4.75 (S) / 5.50 (L)

ICED TEA / 3.75 (S) / 4.00 (L)

made with Palais des Thés signature Yunnan Black Iced

ICED MATCHA LATTÉ / 5.25 (S) / 5.75 (L)

JUICE OR MILK / 4.00 (S) / 6.00 (L)

orange juice, Swede Farm milk

COKE, DIET COKE, FIJI WATER / 3.50

SAN PELLEGRINO, LIMONATA, ARANCIATA / 3.50