

CROISSANTS

CROISSANT / 4.75

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

OLIVE OIL CROISSANT / 5.00

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

PAIN AU CHOCOLAT / 6.00

with three batons of chocolate

ALMOND CROISSANT / 6.25

HAM & CHEESE CROISSANT / 6.00

with black forest ham and Gruyère

BROWN SUGAR DKA (DOMINIQUE'S KOUIGN AMANN) / 6.00

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

AND MORE

STRAWBERRY LEMON VERBENA DANISH / 7.00

with strawberry compote, lemon verbena mousse, almond frangipane, and fresh strawberries

RHUBARB ROSE PISTACHIO RIZ AU LAIT CUBE / 6.75

with vanilla arborio rice pudding with pistachio cream and rhubarb rose jam

COFFEE CRÈME BRÛLÉE PULL APART BUN / 7.00

with coffee cream, almond frangipane, and vanilla crème brûlée

GIANDUJA CHOCOLATE PLIÉ / 7.50

with Gianduja chocolate pastry cream and caramelized hazelnuts

CINNAMON RAISIN SWIRL / 6.50

with cinnamon almond frangipane and rum-soaked sultana raisins

BRIOCHE BRESSANE / 9.50

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

CANNELÉ DE BORDEAUX / 3.50

COOKIES / 4.50

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

MORTADELLA & BURRATA / \$13.00

pistachio mortadella, fresh burrata, sundried tomatoes, olive tapenade

TRIPLE MELTED CHEESE & APPLE / \$12.50

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

DOMINIQUE ANSEL
Workshop

HOT DRINKS

we proudly serve La Colombe coffee & Palais des Thés teas

HOUSE BLEND / 4.00 (S) / 4.25 (L)

CAFÉ AU LAIT / 4.50 (S) / 5.00 (L)

ESPRESSO / 4.00

DOUBLE ESPRESSO / 4.50

AMERICANO / 4.50 (S) / 5.00 (L)

MACCHIATO / 4.50 (S) / 5.00 (L)

CAFÉ LATTE / 5.25 (S) / 5.50 (L)

CAPPUCCINO / 5.00 (S) / 5.25 (L)

CAFÉ MOCHA / 5.50 (S) / 5.75 (L)

CHAI LATTE / 5.75 (S) / 6.00 (L)

MATCHA LATTE / 5.50 (S) / 6.00 (L)

HOT APPLE CIDER / 4.75 (S) / 5.25 (L)

TEA / 4.50 (S) / 5.00 (L)

Chamomile, English Breakfast, Earl Grey, Green Mint

ICED DRINKS

COLD BREW / 5.25 (S) / 6.00 (L)

ICED COFFEE / 4.00 (S) / 4.25 (L)

ICED TEA / 4.00 (S) / 4.25 (L)

made with Palais des Thés signature Yunnan Black Iced

ICED MATCHA LATTÉ / 5.50 (S) / 6.00 (L)

LEMONADE / 4.50 (S) / 5.25 (L)

ARNOLD PALMER / 4.25 (S) / 4.75 (L)

JUICE OR MILK / 4.50 (S) / 5.00 (L)

orange juice, Five Acre Farms milk

FIJI WATER / 4.00

SAN PELLEGRINO / 4.00

COKE, DIET COKE / 4.00