

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

HONEY PEACH DANISH / 7.50

with fresh summer peaches, honey peach jam, and lime almond frangipane

LEMON HONEY RIZ AU LAIT CUBE / 6.75

with homemade lemon curd and creamy honey-infused arborio rice pudding

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

MAPLE BACON SWIRL / 6.50

a laminated brioche swirl with smoked bacon, finished with maple glaze

BRIOCHE BRESSANE / 9.50

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

CANNELÉ DE BORDEAUX / 3.75

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

CHEF'S CROQUE MONSIEUR / 13.00

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

with sliced ham, melted Gruyère, and bechamel on homemade sourdough

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

MEDITERRANEAN ROASTED VEGETABLE

& RICOTTA (VEGETARIAN) / 13.00

roasted zucchini, eggplant, red bell pepper, and onion, olive tapenade, ricotta

SMOKED SALMON &

CRÈME FRAÎCHE / 12.50

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

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 (extra shot 2.00)

AMERICANO / 4.50 (S) / 5.00 (L)

MACCHIATO / 4.50 (S) / 5.00 (L)

CAFÉ LATTE / 5.25 (S) / 5.50 (L)

FLAT WHITE / 5.25 (S, ONE SIZE)

CAPPUCCINO / 5.25 (S) / 5.50 (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 / 5.50 (S) / 6.00 (L)

CHEF'S HOT CHOCOLATE / 6.75 (S) / 7.00 (L)

LAVENDER EARL GREY LONDON FOG / 5.75 (S) / 6.00 (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)

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

orange juice, Seven Acre Farms milk

FIJI WATER / 4.00

SAN PELLEGRINO / 4.00

COKE, DIET COKE / 4.00