

## CROISSANTS

### CROISSANT / 6.00

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

### OLIVE OIL CROISSANT / 6.25

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

### PAIN AU CHOCOLAT / 7.50

with three batons of chocolate

### ALMOND CROISSANT / 7.50

### HAM & CHEESE CROISSANT / 7.25

with black forest ham and Gruyère

### BROWN SUGAR DKA (DOMINIQUE'S KOUIGN AMANN) / 6.50

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

## AND MORE

### ORANGE BLOSSOM CHANTILLY BRIOCHE / 9.00

brioche studded with confit orange, orange blossom Chantilly cream, crunchy pearl sugar, candied orange peel

### STRAWBERRIES & CREAM PUFF / 9.50

fresh strawberry compote, vanilla bean pastry cream, vanilla Chantilly

### BLUEBERRY CRUMBLE TWIST / 9.50

soft brioche, blueberry violet jam, crumble topping, fresh blueberries

### RASPBERRY JASMINE DANISH / 9.50

fresh raspberries, homemade raspberry jam, jasmine cream

### PISTACHIO & CHOCOLATE PLIÉ / 9.50

goey pistachio praliné, pistachio pastry cream, chocolate chips

### COFFEE & TONKA BEAN SPIRAL / 9.50

laminated brioche swirled up with brown sugar and La Colombe espresso butter, tonka bean ganache

### CANNELÉ DE BORDEAUX / 4.50

### COOKIES / 5.50

Chocolate Chunk, Snickerdoodle,  
Flourless Chocolate Pecan (GF),  
Blueberry Oatmeal

## SAVORIES

### LE BREAKFAST SANDWICH / 13.75

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

### TARTE FLAMBÉE / 8.25

a French classic from Alsace with bacon lardons, onions, crème fraîche, and Maldon sea salt on a cracker-thin crust (served warm)

### SPINACH & GRUYÈRE QUICHE / 11.00

garlic-sautéed spinach & Gruyère in a flaky pastry crust (served warm)

### TRIPLE GRILLED CHEESE / 12.00

Mozzarella, Fontina, & Gruyère, rosemary butter, grilled brioche (served warm)

### JAMBON BEURRE SANDWICH / 14.00

French ham, Gruyère, French butter, fresh-baked brioche

### TURKEY BLT CLUB SANDWICH / 14.00

sliced turkey breast, bacon, Bibb lettuce, tomato, honey dijon, fresh-baked brioche

### PROSCIUTTO, PESTO, & RICOTTA SANDWICH / 14.00

prosciutto, basil pinenut pesto, ricotta, arugula, roasted red peppers, balsamic drizzle, fresh-baked brioche

### SANDWICH + COOKIE + DRINK SET / 21.00

**1 sandwich +**

**1 cookie** (Chocolate Chunk, Flourless Chocolate Pecan (GF),  
Blueberry Oatmeal, or Snickerdoodle) +

**1 bottled soft drink** (Fiji, San Pellegrino, Coke, or Diet Coke)

## HOT DRINKS

we proudly serve La Colombe coffee & Palais des Thés teas

HOUSE BLEND / 4.75 (S) / 5.25 (L)

CAFÉ AU LAIT / 4.75 (S) / 5.50 (L)

ESPRESSO / 4.00

DOUBLE ESPRESSO / 4.50 (extra shot 2.50)

AMERICANO / 4.75 (S) / 5.50 (L)

MACCHIATO / 5.00 (S) / 5.50 (L)

CAFÉ LATTE / 6.50 (S) / 6.75 (L)

FLAT WHITE / 5.50 (S, ONE SIZE)

CAPPUCCINO / 6.50 (S) / 6.75 (L)

CAFÉ MOCHA / 7.50 (S) / 7.75 (L)

CHAI LATTE / 6.50 (S) / 6.75 (L)

MATCHA LATTE / 7.50 (S) / 7.75 (L)

TEA / 5.00 (S) / 5.50 (L)

Chamomile, English Breakfast, Earl Grey, Green Mint

HOT MULLED APPLE CIDER / 6.50 (S) / 7.00 (L)

CHEF'S HOT CHOCOLATE / 9.00 (S) / 10.00 (L)

BLOSSOMING HOT CHOCOLATE™ / 11.00 (L, ONE SIZE)

A marshmallow flower that "blossoms" when it's placed into a cup of our Chef's Hot Chocolate. Watch the flower bloom before your eyes!

## ICED DRINKS

ICED AMERICANO / 4.75 (S) / 5.50 (L)

ICED COFFEE / 5.25 (S) / 5.75 (L)

ICED LATTE / 6.50 (S) / 6.75 (L)

LA COLOMBE COLD BREW / 6.50 (S) / 6.75 (L)

ICED VANILLA BEAN LATTE / 7.50 (S) / 7.75 (L)

ICED MATCHA LATTE / 7.50 (S) / 7.75 (L)

ICED MOCHA LATTE / 7.50 (S) / 7.75 (L)

ICED TEA / 5.00 (S) / 5.50 (L)

made with Palais des Thés signature Yunnan Black Iced

MILK / 5.50 (S) / 6.00 (L)

Seven Acre Farms milk

COKE, DIET COKE, or FIJI WATER / 5.00

SAN PELLEGRINO / 5.50