

## DANISH & PASTRIES

- Madeleines**  
2.50
- Orange financiers**  
3.00
- Butter Croissant**  
5.50
- Chocolate croissant**  
6.50
- Cranberry brioche**  
6.50
- Danish of the day**  
8.00
- Almond croissant**  
9.50
- Chocolate almond croissant**  
9.50
- Raisin Danish**  
9.00
- Cranberry & cinnamon Danish**  
10.00
- Apple turnover**  
10.00
- Lemon tea cake**  
7.50
- Marble tea cake**  
8.00
- Earl Grey tea cake**  
8.50
- Pear & almonds tart**  
14.00
- Mocha chocolate tart**  
16.00
- Calamansi & passion fruit tart**  
16.00
- Strawberry tart**  
18.00

## COLD



**BAGUETTE TOASTED**  
with french butter  
& bonne maman preserves  
**11.00**

**FRESH MIXED FRUIT SALAD**  
with Natural Plain Yogurt  
**13.00**

**CROISSANT AUX OEUFS DURS  
ET MAYONNAISE**  
Egg Mayonnaise Croissant,  
Served With Green Salad  
**15.00**

**SALADE NIÇOISE**  
Tuna, Olives, Onions, Anchovies,  
Potatoes, Soft Boiled Egg  
on Mesclun Greens  
**27.00**

**SALADE DE CANARD SÉCHÉ  
OEUF POCHÉ ET CROUTONS**  
Poached Egg & Air Dried Duck  
on Mesclun Salad, Haricot Vert,  
Croutons & Mustard Dressing  
**28.00**

**PLATEAU DE FROMAGE  
CHEESE PLATTER**  
Tête de Moines - "Mok Head" from Bernese  
Munster - Vosges, France  
Sainte Maure - from the Loire Valley  
**3 Cheeses for 30.00**



## HOT



**PAIN PERDU AUX  
POMMES CARAMELISÉES**  
Brioche French Toast  
with Caramelized Apples  
**18.00**

**OEUFs MOLLETES FLORENTINE**  
2 Soft Boiled Eggs Over Spinach  
and Mushrooms, Glazed with  
Gruyere Cheese Sauce  
**22.00 (V)**

**LE CROQUE MONSIEUR**  
Grilled Turkey Ham & Cheese  
with Green Salad  
**24.00**

**LA CROQUE MADAME**  
with Sunny Side up Egg  
**26.00**

**VOL AU VENT DE VOLAILLE,  
CHAMPIGNONS ET TRUFFE NOIRE**  
Puff Pastry filled with  
Diced Chicken Breast in a Mushroom  
and Black Truffle Cream Sauce  
**38.00**

**HACHIS PARMENTIER**  
Slow Cooked Pulled Beef,  
Mashed Potatoes,  
Gruyère Cheese & Vegetable Crust  
**45.00**



## DESSERTS

**Crème Brulée à la Vanille**  
Vanilla Crème Brulée  
**17.00**

**Café Liegeois**  
Espresso, Milk Foam, Mascarpone Cream,  
Chocolate Crumble & Vanilla Ice Cream,  
**18.00**

**Tarte Tatin**  
Baked Caramelized Apple Tart Turnover,  
Vanilla Ice Cream  
**21.00**

**Fondant au Chocolat,  
Èmiette d'Amandes,  
et Glace Pistache**  
Warm Chocolate Fondant, Almond Crumble,  
Pistachio Ice Cream  
**27.00 (A)**

(A) : Alcohol

(N) : Nut

(V) : Vegetarian