



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

EGG,* CHEDDAR & AVOCADO BREAKFAST SANDWICH   610 CAL with tomato-pepper jam, served with a green salad	13.5
• with bacon   +80 CAL	+3.25
TOASTED HAM & GRUYÈRE CROISSANT   540 CAL served with a green salad	13.5
• with an organic egg*   +80 CAL	+3.5
DUTCH MINI-PANCAKES   560 CAL with banana, maple butter,powdered sugar	13
WARM BELGIAN WAFFLE   500 CAL with fresh berries and whipped cream	12

## Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (N)   470 CAL organic Greek yogurt, granola, fresh fruit	12
FRESH FRUIT SALAD (V)   90 CAL selection of seasonal fruit	8
ORGANIC STEEL-CUT OATMEAL (V)	9.5
• with fresh berries and milk of choice   180-280 CAL	9.75
• with honey walnuts, banana, maple syrup, and milk of choice (N)   320-420 CAL	9.75
CHIA SEED PUDDING (V) (N)   590 CAL coconut milk, maple syrup, chia seeds, seasonal compote	9

## Organic Eggs

Served with our artisanal bread   200 CAL	
ROASTED CAULIFLOWER & CHEDDAR FRITTATA   420 CAL oven-baked omelette, served with a small green salad	15.5
TWO SOFT-BOILED EGGS*   160-890 CAL	11

## From Our Bakery

VIENNOISERIES	
CROISSANT   260 CAL	4.75
PAIN AU CHOCOLAT   310 CAL	5.25
PAIN AUX RAISINS   320 CAL	5.25
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SPECIALTY	
PISTACHIO PINWHEEL (N) (S)	5.75
ALMOND CROISSANT (N)   530 CAL	5.75
CHOCOLATE ALMOND CROISSANT (N)   580 CAL	5.75
CHEESE DANISH   300 CAL	5.25
APPLE TURNOVER   250 CAL	5.25
CHIA SEED MUFFIN   450 CAL	5.5
BLUEBERRY MUFFIN (V)   490 CAL	5.5
QUINOA SPELT SCONE (N)   500 CAL	5.5

## Sides

BREAD   110-650 CAL sourdough wheat, baguette, superseed, or five grain & raisin	6
AVOCADO MASH   370 CAL	7
HUMMUS   390 CAL	7
BACON   150 CAL	6.5
PROSCIUTTO   110 CAL	7
HAM & GRUYÈRE   320 CAL	9

\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information upon request.

## Flatbreads

Pinsa Romana flatbread, made with ancient grains & our sourdough

RICOTTA, MUSHROOM GRUYÈRE   690 CAL	17.5
roasted mushrooms, pickled onion, arugula, balsamic glaze	
BACON & GRUYÈRE BREKKIE*   830 CAL	17
organic sunny-side egg, ricotta, tomato, olive oil, sweet harissa oil	
CROQUE MADAME SANDWICH*   790 CAL	18
organic sunny-side egg, ham, Gruyère, bechamel, parsley, served with a small green salad	

## Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread   230 CAL	+2
AVOCADO TOAST (V)   590 CAL avocado mash, citrus-cumin salt, chia seeds, side of marinated kale	15
• with an organic egg*   +80 CAL	+3.5
• with smoked salmon*   +50 CAL	+5.5
CHICKEN & MOZZARELLA MELT   460 CAL fresh mozzarella, chicken, tomato-pepper jam, basil oil	17
SMOKED SALMON*   540 CAL organic butter, scallion, dill, served with a side of herb aioli	18.25

### OUR COMBOS

BAKER'S LUNCH   590-680 CAL	18.25
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice	
• select two   350-440 CAL	14.25

## Sandwiches

Served with a small green salad | 90 CAL

TOMATO & MOZZARELLA   410 CAL with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	14
HAM & GRUYÈRE   430 CAL with mustard and cornichons on a French roll	15.5

## Soup

Served with our artisanal bread | 200 CAL

GAZPACHO   190-370 CAL	7.5 / 9.5
topped with mango, cucumber, radish, basil	
CHICKEN SOUP   170-280 CAL with vegetables, quinoa, spicy harissa	7.5 / 9.5
ORGANIC LENTIL SOUP (V)   230-460 CAL	7.5 / 9.5

## Salads & Quiches

GRILLED CHICKEN COBB   610 CAL chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	20
BLACK LENTIL BOWL (V) (N)   480 CAL balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread	17
• with smoked salmon*   +50 CAL	+5.5
QUINOA & AVOCADO (V)   580 CAL organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread	17
QUICHE LORRAINE   540 CAL buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	16.5
MUSHROOM & GRUYÈRE QUICHE   590 CAL buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	16.5

FOOD ALLERGENS: If you have a food allergy, please speak to the manager or your server. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH, SHELLFISH & SESAME.  
(V) Vegan (N) Contains Nuts (S) Seasonal Item

## Desserts

CHOCOLATE CHIP CROOKIE   490 CAL	7
BANANA WALNUT CROOKIE (N) (S)	7
GERMAN CHOCOLATE CROOKIE (N) (S)	7
CHOCOLATE CHIP COOKIE   710 CAL	5.5
DOUBLE CHOCOLATE CHIP COOKIE   250 CAL	4.5
STRAWBERRY MATCHA COOKIE (S)	4.5
SESAME TAHINI COOKIE (S)	4.5
BELGIAN CHOCOLATE BROWNIE   580 CAL	6
MINI BROWNIE   170 CAL	3.5
MINI APRICOT CAKE (N)   140 CAL	3.5
MINI CARROT CAKE (V)   150 CAL	3.5
MINI BANANA CHOCOLATE CAKE (N)   160 CAL	3.5
COCONUT MACARON (N)   230 CAL	3.5
CHOCOLATE MOUSSE CAKE (N)   470 CAL	8.25
LEMON TART   460 CAL	7.75
MIXED BERRY TART (N)   430 CAL	9
APRICOT PISTACHIO TART (N)   380 CAL	7.75
PEAR ALMOND TART (N)   430 CAL	7.75
CANELÉ   180 CAL	4
FRENCH CREAM DOUGHNUT   550 CAL	6.75

## Hot Beverages

Includes whole & non-fat dairy milk.	
• with oat milk or almond milk (N)	+1
• add vanilla syrup   +30 CAL	+1

### CLASSICS

COFFEE   0 CAL	4.75
CAPPUCCINO   60-130 CAL	5.5 / 6.5
LATTE   60-140 CAL	5.5 / 6.5
CAFÉ AU LAIT   40-110 CAL	5.5 / 6.5
ESPRESSO   0 CAL	4 / 5
AMERICANO   0 CAL	4.5 / 5.5
MACCHIATO   20-160 CAL	4.5 / 5
TEA   0 CAL	5
Ask your server about our tea selection	
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### SPECIALTY

BELGIAN MOCHA   170-300 CAL	6.25 / 7.25
BELGIAN HOT CHOCOLATE   180-320 CAL	5.25 / 6
MATCHA LATTE   60-140 CAL	6.25 / 7.25
HONEY LEMON GINGER   90-200 CAL	5.5 / 6.25
CHAI LATTE   80-380 CAL	6.25 / 7.25

## Cold Beverages

COLD BREW COFFEE   0 CAL	6
ICED LATTE   30-110 CAL	6
ICED MATCHA LATTE   60-140 CAL	6.5
ICED STRAWBERRY MATCHA LATTE (S)	6.75
ICED PISTACHIO MATCHA LATTE (N) (S)	6.75
ICED TEA   0 CAL	5
ICED GREEN TEA   0 CAL	5
ORANGE JUICE   120 CAL	5.5
APPLE JUICE   150 CAL	5.5
STILL OR SPARKLING WATER   0 CAL	3.75

## Homemade Lemonades

LEMONADE   60 CAL	4.75
LEMONADE ICED TEA   40 CAL	5
MINT LEMONADE   60 CAL	5.75
STRAWBERRY LEMONADE (S)	5.75