



Authenticity

Wine & Beer

MIMOSA	13.5
prosecco, orange juice	
PROSECCO MONTEFRESCO NV	13
ROSÉ SAINT ROCH 2023	12.5
SAUVIGNON BLANC MASSEY DACTA 2022	12.5
PINOT NOIR STRINGTOWN 2021	14.5
STELLA ARTOIS LAGER	8
BLUE POINT BREWING HOPTICAL HAZE IPA	9

- Includes whole & non-fat dairy milk.
- with oat milk or almond milk (N) +1
- add vanilla syrup | +30 CAL +1
- add pistachio syrup (N) | +100 CAL +1

COFFEE 0 CAL	4.75
CAPPUCCINO 60-140 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	

PUMPKIN SPICE LATTE (\$)	6 / 7
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

LA COLOMBE® DRAFT COLD BREW 0 CAL	6.5
LA COLOMBE® CANNED COLD BREW 15-100 CAL	4.5
flavors: vanilla latte, cold brew, triple latte	
ICED PUMPKIN SPICE LATTE (S)	6.5
ICED LATTE 30-110 CAL	6
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

LEMONADE 60 CAL	5
LEMONADE ICED TEA 40 CAL	5
MINT LEMONADE 60 CAL	5.75

YOGURT GRANOLA PARFAIT (N) 470 CAL	12
Greek yogurt, granola, fresh fruit	
FRESH FRUIT SALAD (V) 90 CAL	8.5
selection of seasonal fruit	
ORGANIC STEEL-CUT OATMEAL (V)	9.5
• with fresh berries and milk of your choice 180–280 CAL	9.75
• with honey walnuts, banana, maple syrup, and milk of your choice (N) 320–420 CAL	9.75

CHIA SEED PUDDING (V) (N) 590 CAL	9.5
coconut milk, maple syrup, chia seeds, seasonal compote	
BAKED APPLE CINNAMON OATS (N) (S)	12
made with almond milk, maple syrup, chia seeds, vanilla, Greek yogurt, cinnamon, honey walnuts, mint, served with a side of milk of your choice	
COLD OVERNIGHT OATS (V) (N) (S)	10
made with almond milk, maple syrup, chia seeds, vanilla, topped with roasted cinnamon apple and blueberries	

CROISSANT 260 CAL	5.50
PAIN AU CHOCOLAT 310 CAL	5.50
PAIN AUX RAISINS 320 CAL	5.50
ALMOND CROISSANT (N) 530 CAL	6.50
CHOCOLATE ALMOND CROISSANT (N) 580 CAL	6.50
PUMPKIN TWIST (S)	5.25
CHEESE DANISH 300 CAL	5.25
APPLE TURNOVER 250 CAL	5.25
PUMPKIN MUFFIN (S)	5.50
CHIA SEED MUFFIN 450 CAL	5.50
BLUEBERRY MUFFIN (V) 490 CAL	5.50
QUINOA SPELT SCONE (N) 500 CAL	5.50

CHOCOLATE CHIP CROOKIE 490 CAL	7.25
GINGERBREAD PECAN CROOKIE (N) (\$)	7.25
EGGNOG SNICKERDOODLE CROOKIE (\$)	7.25
PEAR CARDAMOM FRANGIPANE CROISSANT (\$)	6
STAR LINZER COOKIE (\$)	4.5
SPICED GINGERBREAD CHOCOLATE CHIP COOKIE (\$)	4.5
PEAR GINGERBREAD LOAF SLICE (\$)	5.25
CHOCOLATE CHIP COOKIE 710 CAL	5.5
DOUBLE CHOCOLATE CHIP COOKIE 250 CAL	4.5
BELGIAN CHOCOLATE BROWNIE 580 CAL	6.5
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 MACAROON (N) 230 CAL	3.5
LEMON TART 460 CAL	7.75
MIXED BERRY TART (N) 430 CAL	9
FRENCH CREAM DOUGHNUT 550 CAL	7

<i>Served with a small green salad 90 CAL</i>	
TARRAGON CHICKEN SALAD	15.50
CROISSANT 380 CAL	
with pickled onion and arugula	
TOMATO & MOZZARELLA 410 CAL	14.50
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	
HAM & GRUYÈRE 430 CAL	15.50
with mustard and cornichons on a French roll	
ALL-BEEF HOT DOG 320 CAL	8.50
nitrate-free with Dijon mustard and cornichon relish on a potato bun	

Served with our artisanal bread | 200 CAL

CHICKEN SOUP 170–280 CAL	7.5 / 9.5
with vegetables, farro, spicy harissa	
ORGANIC LENTIL SOUP (V) 230–460 CAL	7.5 / 9.5

GRILLED CHICKEN COBB 610 CAL	20
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread	
BLACK LENTIL BOWL (V) (N) 480 CAL	17
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, pistachio dukkah, vinaigrette, spicy tahini, served with our artisanal bread	
• with smoked salmon* +50 CAL	+5.5
QUICHE LORRAINE 540 CAL	16.5
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad	
MUSHROOM & GRUYÈRE QUICHE 590 CAL	16.5
buttery crust filled with savory custard, roasted mushrooms, served with a small green salad	
<i>Sides</i>	
BREAD 110-650 CAL	6
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin	
AVOCADO MASH 370 CAL	7
HUMMUS 390 CAL	7
BACON 150 CAL	6.5
PROSCIUTTO 110 CAL	7
HAM & GRUYÈRE 320 CAL	9

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