



# DINE-IN

Quality

Simplicity

Conviviality

Authenticity

## Breakfast & Brunch

EGG* CHEDDAR & AVOCADO BREAKFAST SANDWICH   610 CAL	13.5
with tomato-pepper jam, served with a small green salad	
• with bacon   +170 CAL	+3.25
TOASTED HAM & GRUYÈRE CROISSANT   540 CAL	13.5
served with a trio of mustard and a small green salad	
• with an organic egg*   +80 CAL	+3.5
SMOKED SALMON* & HERBED GOAT CHEESE CROISSANT SANDWICH   460 CAL	15
with cucumber, pickled onion, arugula on everything croissant, served with a small green salad	
SCRAMBLED EGGS & GRUYÈRE CROISSANT SANDWICH   540 CAL	14.5
on everything croissant, served with a small green salad	
• with smoked salmon*   +50 CAL	+5.5
• with bacon   +170 CAL	+3.25
• with avocado   +70 CAL	+3.25
SUNNY-SIDE BREAKFAST BOWL (N)   590 CAL	16.5
organic sunny-side egg*, avocado, caramelized onion, roasted Brussels sprouts and sweet potato, farro, massaged kale, citrus-cumin salt, pistachio dukkah, served with our artisanal bread	
DUTCH MINI-PANCAKES   560 CAL	13.75
with banana, maple butter, powdered sugar	
BRIOCHE FRENCH TOAST   880 CAL	15
with roasted apples, blueberries, chantilly cream, powdered sugar, maple syrup, cinnamon, mint	
WARM BELGIAN WAFFLE   500 CAL	12.95
with fresh berries and chantilly cream	

## Organic Eggs

Served with our artisanal bread | 200 CAL

CHORIZO, SWEET POTATO & KALE FRITTATA (S)	15.75
oven-baked omelette with cheddar, served with a small green salad	
ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA   640 CAL	15.75
oven-baked omelette, served with a small green salad	
TWO SOFT-BOILED EGGS*   160-890 CAL	11
SKILLET-BAKED EGGS* WITH AVOCADO, TOMATO & FETA   390 CAL	15
SKILLET-BAKED EGGS* WITH BACON & SCALLIONS   290 CAL	15
THREE EGG SCRAMBLE   270 CAL	13
served with a small green salad	
<b>OMELETTES</b>	
served with a small green salad	
Substitute with egg whites   140 CAL	+3.5
AVOCADO & TOMATO OMELETTE   580 CAL	16
with tomato-pepper jam	
SMOKED SALMON* OMELETTE   580 CAL	18.75
with Greek yogurt	
HAM & GRUYÈRE OMELETTE   430 CAL	18.25
MUSHROOM & GOAT CHEESE OMELETTE   400 CAL	17

## Fruit, Grains & Yogurt

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	

## From Our Bakery

CROISSANT   260 CAL	5
PAIN AU CHOCOLAT   310 CAL	5.5
PAIN AUX RAISINS   320 CAL	5.5
BUTTER BRIOCHE   350 CAL	5.25
HAZELNUT FLÛTE (N)   340 CAL	5.25
ALMOND CROISSANT (N)   530 CAL	6
CHOCOLATE ALMOND CROISSANT (N)   580 CAL	6.5
CHEESE DANISH   300 CAL	5.25
APPLE TURNOVER   250 CAL	5.25

**NEW** CINNAMON BABKA BRIOCHE (S)

CHIA SEED MUFFIN | 450 CAL

BLUEBERRY MUFFIN (V) | 490 CAL

QUINOA SPELT SCONE (N) | 500 CAL

**NEW** CHOCOLATE CHIP SCONE (S)

## Sides

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

## 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	

## Desserts

CHOCOLATE CHIP CROOKIE   490 CAL	7.25
<b>NEW</b> EARL GREY BLUEBERRY CROOKIE (S)	7.25
<b>NEW</b> ALMOND BUTTER & JAM CROOKIE (N) (S)	7.25
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
MOUSSE CAKE (N)   470 CAL	8.25
LEMON TART   460 CAL	7.75
MIXED BERRY TART (N)   430 CAL	9
PASSIONFRUIT TART   510 CAL	7.75
APRICOT PISTACHIO TART (N)   380 CAL	7.75
PEAR ALMOND TART (N)   430 CAL	7.75
CANELÉ   180 CAL	4
FRENCH CREAM DOUGHNUT   420 CAL	7

## Hot Beverages

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

## 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

## 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
<b>NEW</b> STICKY TOFFEE CHAI (S)	6.5 / 7.5

• make it dirty with a shot of espresso

+1.75

## Cold Beverages

COLD BREW COFFEE   0 CAL	6
ICED LATTE   30-110 CAL	6
<b>NEW</b> ICED STICKY TOFFEE CHAI (S)	6.5
• make it dirty with a shot of espresso	+1.75
ICED PISTACHIO MATCHA LATTE (N)   90-160 CAL	6.75

ICED MATCHA LATTE | 60-140 CAL

ICED TEA | 0 CAL

ICED GREEN TEA | 0 CAL

ORANGE JUICE | 120 CAL

APPLE JUICE | 150 CAL

STILL OR SPARKLING WATER | 0 CAL

**NEW** SPARKLING MATCHA GINGERADE (S)

7

## Homemade Lemonades

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

\*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.

**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