



DINE-IN

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

EGG* CHEDDAR & AVOCADO	13.5
BREAKFAST SANDWICH 610 CAL	
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 small green salad	
• with an organic egg* +80 CAL	+3.5
SMOKED SALMON* & HERBED GOAT CHEESE	15
CROISSANT SANDWICH 460 CAL	
with cucumber, pickled onion, arugula on	
everything croissant, served with a small green salad	
SCRAMBLED EGGS & GRUYÈRE	14.5
CROISSANT SANDWICH 540 CAL	
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
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, served with a small green salad	
BUTTERNUT SQUASH CAULIFLOWER & GOAT CHEESE FRITTATA 640 CAL	15.75
oven-baked omelette, served with a small green salad	

TWO SOFT-BOILED EGGS* | 160-890 CAL

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
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
CINNAMON BABKA BRIOCHE (S)	5.5
CHIA SEED MUFFIN 450 CAL	5.5
BLUEBERRY MUFFIN (V) 490 CAL	5.5
QUINOA SPELT SCONE (N) 500 CAL	5.5
CHOCOLATE CHIP SCONE (S)	5.5

Sides

BREAD 110-650 CAL	6
sourdough wheat, 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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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	15.5
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale	
• with an organic egg* +80 CAL	+3.5
• with smoked salmon* +50 CAL	+5.5
CHICKEN & MOZZARELLA MELT 460 CAL	17
fresh mozzarella, chicken, tomato-pepper jam, basil oil	
SMOKED SALMON* 540 CAL	18.25
butter, scallion, dill, served with a side of herb aioli	

OUR COMBOS

BAKER'S LUNCH | 590-680 CAL

half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice

• select two | 350-440 CAL

GRILLED THREE CHEESE TOASTIE & TOMATO SOUP (S)

with Gruyère, fontina & fresh mozzarella, truffle mayo, caramelized onion on sourdough wheat, served with a cup of tomato basil soup and a small arugula salad

Sandwiches & Toasties

Served with a small green salad | 90 CAL

CHICKEN & MUSHROOM TOASTIE 1030 CAL	17.5
with caramelized onion, Gruyère, truffle mayo on sourdough wheat	
TARRAGON CHICKEN SALAD CROISSANT 380 CAL	15.5
with pickled onion and arugula	
TOMATO & MOZZARELLA 410 CAL	14
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta	
HAM & GRUYÈRE 430 CAL	15.5
with mustard and cornichons on a French roll	

Soup

Served with our artisanal bread | 200 CAL

CHICKEN SOUP 170-280 CAL	7.5 / 9.5
with vegetables, quinoa, spicy harissa	
ORGANIC LENTIL SOUP (V) 230-460 CAL	7.5 / 9.5
TOMATO BASIL SOUP 80-170 CAL	7.5 / 9.5

Salads & Quiches

GRILLED CHICKEN COBB | 610 CAL

chicken, avocado, bacon, Fourme d'Ambré, 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
QUINOA & AVOCADO (V) 580 CAL	17

organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread

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	

Desserts

CHOCOLATE CHIP CROOKIE | 490 CAL

7.25

EARL GREY BLUEBERRY CROOKIE (S)

7.25

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

CHOCOLATE MOUSSE CAKE (N) | 470 CAL

8.25