



DINE-IN

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

NEW BAKED EGGS* BENEDICT	
on croissant roll with hollandaise, scallion, microgreens, served with a small green salad	
• with smoked salmon*	21
• with bacon	20
• with avocado	20
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	
NEW PISTACHIO STRAWBERRY FRENCH TOAST (N)	16.5
brioche with pistachio frangipane, chantilly cream, fresh strawberries, pistachio, maple syrup	
WARM BELGIAN WAFFLE 500 CAL	12.95
with fresh berries and chantilly cream	

Organic Eggs

Served with our artisanal bread | 200 CAL

NEW SPRING PEA & CHEDDAR FRITTATA	15.75
oven-baked omelette with arugula, served with a small green salad	
NEW CHORIZO, SWEET POTATO & KALE FRITTATA	15.75
oven-baked omelette with cheddar, 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

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 WITH FRESH BERRIES (V) 180-280 CAL	9.75
with milk of your choice	
ORGANIC STEEL-CUT OATMEAL WITH HONEY WALNUTS & BANANA (N) (V) 320-420 CAL	9.75
with maple syrup and milk of your choice	
CHIA SEED PUDDING (N) (V) 590 CAL	9.5
coconut milk, maple syrup, chia seeds, seasonal compote	

From Our Bakery

VIENNOISERIES	
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
SPECIALTY	
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 STRAWBERRY BABKA BRIOCHE	6
CHIA SEED MUFFIN 450 CAL	5.5
BLUEBERRY MUFFIN (V) 490 CAL	5.5
QUINOA SPELT SCONE (N) 500 CAL	5.5
NEW CHEDDAR SCALLION SCONE	5.5

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Toasties & Sandwiches

Served with a small green salad | 90 CAL

NEW CHIPOTLE CHICKEN CLUB TOASTIE	19
with crispy prosciutto, chipotle aioli, plum tomato, hard-boiled egg on toasted sourdough wheat	
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	
PROSCIUTTO & MANCHEGO 410 CAL	15.5
with dried figs and mustard butter on a French roll	
HAM & GRUYÈRE 430 CAL	15.5
with mustard and cornichons on a French roll	

Tartines

Substitute with superseed bread | 230 CAL

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
NEW TUSCAN TUNA TOAST	18
marinated tuna, white bean spread, arugula, fennel slaw, radish, microgreens, herb aioli	
CHICKEN & MOZZARELLA MELT 460 CAL	17
fresh mozzarella, chicken, tomato-pepper jam, basil oil	
TURKEY, BACON & AVOCADO 590 CAL	17.5
turkey, bacon, tomato, avocado, arugula, herb aioli	
SMOKED SALMON* 540 CAL	18.25
butter, scallion, dill, served with a side of herb aioli	

BAKER'S LUNCH COMBO | 590-680 CAL 18.5
half of an avocado toast, a small quinoa & arugula salad, and a cup of soup of your choice

• select two | 350-440 CAL 14.5

NEW GRILLED THREE CHEESE TOASTIE & TOMATO SOUP COMBO 19.5
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

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
SOUP OF THE DAY 60-420 CAL	7.5 / 9.5

Salads & Quiches

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	
WARM GRAIN BOWL (N) 680 CAL	17
warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread	
• with grilled chicken +60 CAL	+5.25
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
NEW AVOCADO & CHARRED CORN CAESAR	17
kale, romaine, charred corn, avocado, grape tomato, cucumber, radish, pickled onion, shaved parmesan, croutons, caesar dressing, served with our artisanal bread	
• with grilled chicken +60 CAL	+5.25
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	

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

Desserts

CHOCOLATE CHIP CROOKIE 490 CAL	7.25
NEW POPPYSEED PASSIONFRUIT CROOKIE	7.25
NEW EARL GREY BLUEBERRY CROOKIE	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 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
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 550 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
NEW STICKY TOFFEE CHAI	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
NEW ICED STRAWBERRY MATCHA LATTE	7
ICED PISTACHIO MATCHA LATTE (N) 90-160 CAL	6.75
ICED MATCHA LATTE 60-140 CAL	6.5
NEW ICED SHAKEN BANANA CHAI	7
NEW ICED STICKY TOFFEE CHAI	6.5
• make it dirty with a shot of espresso	+1.75
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	5
LEMONADE ICED TEA 40 CAL	5
MINT LEMONADE 60 CAL	5.75
NEW SPARKLING LAVENDER LEMONADE	6

*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