

NEW

Seasonal Favorites

FROM OUR BAKERY

SPECULOOS COOKIE TIRAMISU (N)	8
PUMPKIN MUFFIN	5.5
PUMPKIN WHITE CHOCOLATE PECAN CROOKIE (N)	7.25
APPLE COBBLER CROOKIE	7.25
CHOCOLATE CHIP CROOKIE 490 CAL	7.25
APPLE ALMOND DANISH (N)	6
CHOCOLATE SCONE	5.5
CHEDDAR SCALLION SCONE	5.5

SPECIALTY BEVERAGES

PUMPKIN SPICE LATTE	6 / 7
ICED PUMPKIN SPICE LATTE	6.5
PUMPKIN CREAM COLD BREW	7.25
SPICED APPLE CIDER	6 / 7

SPICED
APPLE CIDER

PUMPKIN
CREAM
COLD BREW

Desserts

CHOCOLATE CHIP COOKIE 710 cal • 490mg s	5.5	CHOCOLATE MOUSSE CAKE (N) 470 cal • 50mg s	7.75
DOUBLE CHOCOLATE CHIP COOKIE 450 cal • 100mg s	4.25	LEMON TART 460 cal • 90mg s	7.75
BELGIAN CHOCOLATE BROWNIE 580 cal • 70mg s	6	MIXED BERRY TART (N) 430 cal • 50mg s	9
MINI BROWNIE 170 cal • 20mg s	3.5	PASSIONFRUIT TART 520 cal • 50mg s	7.75
MINI APRICOT CAKE (N) 140 cal • 10mg s	3.5	APRICOT PISTACHIO TART (N) 380 cal • 70mg s	7.75
MINI CARROT CAKE (V) 150 cal • 90mg s	3.5	PEAR ALMOND TART (N) 430 cal • 80mg s	7.75
MINI BANANA CHOCOLATE CAKE (N) 160 cal • 10mg s	3.5	CANELÉ 180 cal • 30mg s	4
COCONUT MACAROON 230 cal • 110mg s	3.5	FRENCH CREAM DOUGHNUT 420 cal • 220mg s	6

Hot Beverages

Includes whole & non-fat dairy milk.

• with oat milk or almond milk (N)	+1
• add vanilla syrup 30 cal • 0mg s	+1
• add pistachio syrup (N) 100 cal • 40mg s	+1

CLASSICS

COFFEE 0 cal • 30mg s	4.75
CAPPUCCINO 60-130 cal • 70-100mg s	5.5 / 6.5
LATTE 60-140 cal • 70-100mg s	5.5 / 6.5
CAFÉ AU LAIT 40-110 cal • 50-80mg s	5.45 / 6.25
ESPRESSO 0 cal • 10mg s	3.75 / 4.75
AMERICANO 0 cal • 10mg s	4.5 / 5.5
MACCHIATO 20-160 cal • 50-80mg s	4.25 / 4.75
TEA 0 cal • 0mg s	5

Ask your server about our tea selection

SPECIALTY



PUMPKIN SPICE LATTE	6 / 7
BELGIAN MOCHA 170-300 cal • 110-210mg s	6 / 7
BELGIAN HOT CHOCOLATE 180-320 cal • 130-160mg s	5.5 / 6.25
MATCHA LATTE 60-140 cal • 70-130mg s	6 / 7
HONEY LEMON GINGER 90-200 cal • 10-30mg s	5.5 / 6.25
STICKY TOFFEE CHAI 160-500 cal • 90-140mg s	6.25 / 7.25
• make it dirty with a shot of espresso	+1.5

Cold Beverages

• with Pumpkin or French Cream Cold Foam +1.25



ICED PUMPKIN SPICE LATTE 6.5



PUMPKIN CREAM COLD BREW 7.25

ICED PISTACHIO MATCHA LATTE (N) 6.75
90-160 cal • 40-85mg s

ICED MATCHA LATTE 60-140 cal • 70-130mg s 6

ICED STICKY TOFFEE CHAI 160-330 cal • 107-130mg s 6.25
• make it dirty with a shot of espresso +1.5

COLD BREW COFFEE 0 cal • 30mg s 5.5

ICED LATTE 30-110 cal • 70-100mg s 5.5

ICED TEA 0 cal • 10mg s 5

ICED GREEN TEA 0 cal • 10mg s 5

ORANGE JUICE 120 cal • 10mg s 5.25

STILL OR SPARKLING WATER 0 cal • 0mg s 3.5

Homemade Lemonades

LEMONADE 60 cal • 20mg s 4.5

LEMONADE ICED TEA 40 cal • 10mg s 4.75

MINT LEMONADE 60 cal • 20mg s 5.25

0926-DCPH



M E N U

Quality

Simplicity

Conviviality

Authenticity



ROASTED
GRAPE & GOAT
CHEESE TOAST

ROASTED
CAULIFLOWER
CHICKEN CAESAR

Morning Classics

BAKED EGGS* BENEDICT

on croissant roll with hollandaise, scallion, microgreens,
served with a small green salad 560 cal • 744mg s

- with smoked salmon* 610 cal • 1077mg s 21
- with bacon 640 cal • 1067mg s 20
- with avocado 640 cal • 750mg s 20

OMELETTES

served with a small green salad

Substitute with egg whites 140 cal • 300mg s +3.5

AVOCADO & TOMATO OMELETTE 15.5

with tomato-pepper jam 580 cal • 930mg s

SMOKED SALMON* OMELETTE 18.25

with Greek yogurt and scallions 580 cal • 1220mg s

HAM & GRUYÈRE OMELETTE 17.75

with scallions 430 cal • 960mg s

MUSHROOM & GOAT CHEESE 17

OMELETTE 400 cal • 710mg s

TWO SOFT-BOILED EGGS* 11.25

160-890 cal • 160-700 mg s

SKILLET-BAKED EGGS* WITH 14.75

AVOCADO, TOMATO & FETA 390 cal • 290mg s

SKILLET-BAKED EGGS* WITH 14.75

BACON & SCALLIONS 290 cal • 490mg s

THREE EGG SCRAMBLE 12.75

served with a small green salad 270 cal • 370mg s

SUNNY-SIDE BREAKFAST BOWL (N) 16

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 590 cal • 1200mg s



ROASTED BUTTERNUT SQUASH & GOAT
CHEESE FRITTATA 15.5

oven-baked omelette, served with a small green salad



PISTACHIO STRAWBERRY FRENCH TOAST (N) 16

brioche with pistachio frangipane, chantilly cream,
fresh strawberries, and maple syrup

DUTCH MINI-PANCAKES 13.5

with banana, maple butter, powdered sugar 560 cal • 10mg s

WARM BELGIAN WAFFLE 12.95

with fresh berries and chantilly cream 500 cal • 10mg s

Breakfast Sandwiches



SMOKED SALMON CROISSANT ROLL 16
BREAKFAST SANDWICH

smoked salmon, ricotta, slow-baked egg soufflé,
scallion, and herb mayo on an everything croissant roll

EGG*, CHEDDAR & AVOCADO 13.5
BREAKFAST SANDWICH

with chipotle aioli, served with a small green salad

610 cal • 440mg s

• with bacon 170 cal • 720mg s +2.75

TOASTED HAM & GRUYÈRE CROISSANT 13.5

served with whole grain mustard and a small green salad

540 cal • 1170mg s

• with an egg* 80 cal • 80mg s +3.5

SCRAMBLED EGGS & GRUYÈRE 14.5
CROISSANT SANDWICH

on everything croissant, served with a small green salad

540 cal • 990mg s

• with smoked salmon* 50 cal • 300mg s +5.5

• with bacon 170 cal • 720mg s +2.75

• with avocado 70 cal • 0mg s +2.75

Fruit, Grains & Yogurt

YOGURT GRANOLA PARFAIT (N) 11.5

Greek yogurt, granola, fresh fruit 470 cal • 120mg s



CHIA SEED PUDDING BERRY BOWL (N) (V) 11

topped with strawberries, banana, blueberries,
blackberries, and granola

FRESH FRUIT SALAD (V) 8.5

selection of seasonal fruit 90 cal • 10mg s

STEEL-CUT OATMEAL WITH 9.5

FRESH BERRIES (V)

with milk of your choice 280-330 cal • 90mg s

STEEL-CUT OATMEAL WITH HONEY 9.5

WALNUTS & BANANA (N) (V)

with maple syrup and milk of your choice 320-420 cal • 140mg s

From Our Bakery

CROISSANT 260 cal • 210mg s 5

PAIN AU CHOCOLAT 310 cal • 200mg s 5.5

PAIN AUX RAISINS 320 cal • 280mg s 5.5

BUTTER BRIOCHE 350 cal • 340mg s 5.25

HAZELNUT FLÛTE (N) 340 cal • 340mg s 5.25

ALMOND CROISSANT (N) 530 cal • 230mg s 6

CHOCOLATE ALMOND CROISSANT (N) 6.5

580 cal • 220mg s

CHEESE DANISH 300 cal • 300mg s 5.25

APPLE TURNOVER 250 cal • 220mg s 5.25

CHIA SEED MUFFIN 450 cal • 170mg s 5.5

BLUEBERRY MUFFIN (V) 490 cal • 360mg s 5.5

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

Toasties & Sandwiches

Served with a small green salad 90 cal • 80mg s



HAM & GRUYERE PRESSED BAGUETTE 17.5
Paris ham, Gruyère, butter, cornichons, and whole grain mustard on a baguette, pressed and served hot

CHIPOTLE CHICKEN CLUB TOASTIE 18.5
with crispy prosciutto, Gruyère, chipotle aioli, plum tomato, hard-boiled egg on toasted sourdough wheat 870 cal • 1904mg s

CHICKEN & MUSHROOM TOASTIE 17.5
with caramelized onion, Gruyère, truffle mayo on sourdough wheat 1030 cal • 1970mg s



CAPRESE BAGUETTE 16
tomato, mozzarella, basil oil, arugula, mayo, and balsamic glaze on a baguette

Tartines

Signature open-faced sandwiches, made on our sourdough wheat

Substitute with superseed bread 230 cal • 20mg s +2

AVOCADO TOAST (V) 15.25
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale 590 cal • 710mg s
• with an egg* 80 cal • 80mg s +3.5
• with smoked salmon* 50 cal • 300mg s +5.5



ROASTED GRAPE & GOAT CHEESE TOAST (N) 17
roasted grapes, goat cheese, radicchio, honey walnuts, and arugula on wheat bread with lemon juice and balsamic glaze

CHICKEN & MOZZARELLA MELT 16.75
fresh mozzarella, chicken, tomato-pepper jam, basil oil 730 cal • 1020mg s

TURKEY, BACON & AVOCADO 17
turkey, bacon, tomato, avocado, arugula, herb aioli 590 cal • 1200mg s

SMOKED SALMON* 18
butter, scallion, dill, served with a side of herb aioli 540 cal • 1290mg s

Sides

BREAD 110–650 cal • 380–1040mg s 6
sourdough wheat, sourdough rye, baguette, superseed, or five grain & raisin

AVOCADO MASH 370 cal • 450mg s 7

BACON 150 cal • 650mg s 6.5

PROSCIUTTO 110 cal • 790mg s 7

HAM & GRUYÈRE 320 cal • 1030mg s 9

Salads & Quiches

GRILLED CHICKEN COBB 19.75
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread 610 cal • 900mg s



ROASTED CAULIFLOWER CHICKEN CAESAR 18
kale, romaine, radicchio, chicken, roasted cauliflower, crispy prosciutto, and pickled onion, topped with Parmesan, croutons, and Caesar dressing, served with our artisanal bread 600 cal • 790mg s

WARM GRAIN BOWL (N) 16.5
warm farro, massaged kale, roasted sweet potato and Brussels sprouts, caramelized onion, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread 680 cal • 1640mg s
• with grilled chicken 60 cal • 850mg s +4.75

QUINOA & AVOCADO (V) 16.5
organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, radish, house basil vinaigrette, served with our artisanal bread 580 cal • 520mg s

QUICHE LORRAINE 16
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad 540 cal • 1010mg s

MUSHROOM & GRUYÈRE QUICHE 16
buttery crust filled with savory custard, served with a small green salad 590 cal • 1020mg s

BAKER'S LUNCH 590–680 cal • 1470–1690mg s 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

GRILLED THREE CHEESE TOASTIE & TOMATO SOUP 925 cal • 1927mg s 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



HAM & GRUYÈRE PRESSED BAGUETTE & TOMATO SOUP 21
served with a cup of tomato basil soup and a small arugula salad

Soup

Served with our artisanal bread 200 cal • 250mg s



THREE BEAN CHILI 11
topped with chopped avocado, radish, and scallions.

CHICKEN SOUP 7.5 / 9.5
with vegetables, quinoa, spicy harissa 170–280 cal • 550–1090mg s

ORGANIC LENTIL SOUP (V) 7.5 / 9.5
230–460 cal • 640–1280mg s

SOUP OF THE DAY 7.5 / 9.5
60–420 cal • 390–800mg s

NEW

Seasonal Favorites

ROASTED CAULIFLOWER CHICKEN CAESAR 18

kale, romaine, radicchio, chicken, roasted cauliflower, crispy prosciutto, and pickled onion, topped with Parmesan, croutons, and Caesar dressing, served with our artisanal bread

ROASTED GRAPE & GOAT CHEESE TOAST (N) 17

roasted grapes, goat cheese, radicchio, honey walnuts, and arugula on wheat bread with lemon juice and balsamic glaze

HAM & GRUYERE PRESSED BAGUETTE 17.5

Paris ham, Gruyère, butter, cornichons, and whole grain mustard on a baguette, pressed and served hot

THREE BEAN CHILI 11

topped with chopped avocado, radish, and scallions. Served with wheat bread and baguette

ROASTED BUTTERNUT SQUASH & GOAT CHEESE FRITTATA 15.5

Oven-baked omelette, served with a small green salad



HAM & GRUYÈRE
PRESSED BAGUETTE
WITH TOMATO SOUP