

# Breakfast

<b>Viennoiseries</b>	<b>\$4.00</b>
Pain au Chocolat	
Pain aux Raisins	
Croissant	
Croissant au Chocolat	
Croissant with Brie	
Croissant with Brie & Ham	
Vanilla Scones	
Chocolate Chip Scone	
Blueberry Scone	
Madeleine	
Vanilla Bean-Dark Run Cannelé	
<b>Crepes</b>	<b>\$5.00</b>
<b>Savory</b>	
Baby spinach, sweet onions, garlic, tomatoes, and shiitake mushrooms	
Ham, swiss, roasted tomato	
Mushroom, ricotta, caramelized onion, mozzarella	
<b>Sweet</b>	
Lemon, honey, bananas, raspberry puree	
Vanilla cream, caramel, papaya	
Almond, hazelnut chocolate filling, strawberry, vanilla cream	
<b>Pastries</b>	<b>\$6.50</b>
Chocolate Eclair	
Paris-Brest	
Lemon Meringue Tart	
Chocolate with Fleur du Sel	
Sablé Diamant with Vanilla	
Sablé Breton with Bergamot	
Florentins	
<b>Gluten Free Choices</b>	<b>\$5.00</b>
Parfait	
Banana Bread(Millet Based)	
Millet based Crepes	
Customized Omelets	
Seasonal Quiche	

# Lunch

<b>Tea Sandwich Platters</b>	Price
Three Flavors (6 Triangles)	<b>\$10.00</b>
Four Flavors (8 Triangles)	<b>\$12.00</b>
<b>Tea Sandwiches <i>inspired by the cities of France</i></b>	
<b>Normandy</b>	
French Croisy-sur-Eure cheese & apple	
<b>Marseillaise</b>	
Crab with cocktail sauce, capers and yuzu juice on whole wheat	
<b>Paris</b>	
Chicken Breast with golden raisins and curried mayonnaise on multi-grain	
<b>Bordeaux</b>	
Smoked Salmon with red onion, lemon zest and cream cheese on pumpernickel	
<b>Grasse</b>	
French Toast with Chocolate Hazelnut Filling and strawberries	
<b>Tours</b>	
Cucumber with cream cheese and dill on white	
<b>Lyon</b>	
Farmer's Egg Salad with thyme blossoms on whole wheat	
<b>Soups</b>	<b>\$7.00</b>
<b>French Onion Gratinée</b>	
Rich onion soup with Gruyère	
<b>Bouillabaisse</b>	
Seafood Bisque	
<b>Salads</b>	<b>\$3.50</b>
<b>Arugula</b> with pickled scallion, dried apricot, parmigiano reggiano shavings	
<b>Quinoa</b> , tomato, cucumber, purple onion salad with olive oil, lemon juice and mint	
<b>Espagnole</b> : green beans, Comté cheese, tomato, walnuts, crispy Nueske bacon, truffle dressing	
<b>Quiches</b>	<b>\$8.00</b>
Lorraine: Smoked Nueske bacon	
Provençale :Tomato and olive	
Goat Cheese: Spinach and tomato	
Salmon : Mushroom and dill	

# Beverages

	Price
<b>Hot Teas</b>	\$2.50
Korean Oolong Jasmine	
Artisan Lemon and Earl Grey Tea	
Chamomile infused with rose water	
Colonial English Breakfast Tea	
Chocolate Hazelnut Tea	
Cardamom Chai served with traditional Indian Russ	
<b>Iced Teas</b>	\$2.00
Southern Belle Sweet Tea	
Morning Made Arnold Palmer	
Sweetened /Unsweetened Black and Lemon Tea	
Thai	\$2.50
<b>Coffees</b>	\$2.00-3.00
Espresso	
Cappuccino	
Americano	
Mailto	
Black	
<b>Tapioca Pearl Teas Flavors</b>	\$3.00
Papaya	
Green Tea	
Jasmine Tea	
Vanilla	
Thai	
<b>Hot Chocolates</b>	\$2.00
Traditional Mexican	
French Dark Chocolate	