

MENU

Breakfast

CREME BRULEE

Egg, heavy cream, sugar, and vanilla

Brunch

COQ AU VIN

Olive oil, mushrooms, pepper, and carrots

Lunch

BAGUETTE

Milk, instant yeast, honey and butter

Dinner

TARTE TATIN

Apple, vanilla bean, butter, and cream



Appetizers

CROISSANT

\$12

Milk, butter, salt, cream, apple, and olive oil

ESCARGOT

\$14

Escargots, butter, milk, onion, and mushrooms

Main Courses

FOIE GRAS

\$15

Chicken, pepper, bread, and balsamic vinegar

BOUILLABAISSE

\$14

Shrimp, corn, teaspoon saffron, and scallops

CASSOULET

\$13

Chicken, pepper, tomatoes, and bread

Drinks

PINA COLADA

\$15

Pineapple, coconut and honey

MATCHA LATTE

\$14

Organic matcha powder, almond milk, honey

SMOOTHIES

\$12

Fruits, almond milk, vanilla, and milk

