

Seasonal

Upon availability

Soups

LORRAINE

| \$6.99

Travel Cakes V

PISTACHIO RASPBERRY OPERA CN | \$ 8.80

Pistachio joconde cake layered with pistachio buttercream, chocolate ganache and raspberry gelée.

BANANA PECAN CN \$6.00

BANANA WALNUT CN \$6.00

BANANA CHOCOLATE CHIPS \$6.00

BLUEBERRY \$6.00

Baba Au Rhum

CONTAIN ALCOHOL

CHOCOLATE / NUTELLA \$7.80

VANILLA/ORANGE/PINEAPPLE \$7.80

[CN] - CONTAINS NUTS [CA] - CONTAINS ALMONDS [CW] - CONTAINS WALNUTS [GF] - GLUTEN FREE [V] - VEGAN

Mocktails

Pina Colada

A tropical classic mocktail of pineapple and coconut
\$ 6.30

Mango Lychee

Refreshing mix of lychee and mango
\$ 6.50

Shirley Temple

Ginger ale and grenadine mocktail garnished with maraschino cherry.
\$ 6.30

Coffees & Beverages

Iced Coffee

ICED ESPRESSO	\$4.00
ICED CAPPUCCINO	\$4.55
ICED LATTE	\$4.75

Hot Coffee

FILTER COFFEE	\$2.40
ESPRESSO	\$2.75
CAPPUCCINO	\$3.50
LATTE	\$3.70
AMERICANO	\$3.00
ESPRESSO MACCHIATO	\$3.00

Matcha

MATCHA TEA	\$3.20
MATCHA LATTE HOT	\$3.95
MATCHA LATTE COLD	\$3.95

Syrups - Sauces - Toppings

vanilla | hazelnut | caramel | mocha | lavender | almond (ask for our sugar free options) +\$1.00
dark or white chocolate sauce+\$1.00 extra shot +\$1.00 Decaf +\$1.00

Cold Drinks

FIJI WATER 16 OZ	\$3.70
SAN PELLEGRINO	\$4.70
COCA COLA / DIET	\$4.00
PERRIER	\$4.70
HOMEMADE LEMONADE	\$6.50
MINT LEMONADE	\$6.50
STRAWBERRY LEMONADE	\$6.50
LAVENDER LEMONADE	\$6.50
ORANGE JUICE	\$4.70

Tea

EARL GREY	\$3.50
DARJEELING	\$3.50
GINGER LEMONGRASS	\$3.50
CAMOMILE	\$3.50
MINT VERVAIN & HERBS	\$3.50
FRUIT SYMPHONY	\$3.50
DRAGON SENCHA GREEN TEA	\$3.50
ICED TEA	\$3.50

Chocolate

CHOCOLATE HOT	\$4.95
CHOCOLATE COLD	\$4.95
WHIPPED CREAM	+\$1.00

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All Day Brunch

Unique Flavors

Grilled cheese sandwich

Big chou bun 2 slices of fontina cheese, ham and bacon*- the ultimate grilled cheese sandwich "à la éclair"
\$14.00

Croque Monsieur

Big chou bun served hot filled with creamy bechamel sauce, gruyère cheese, ham and bacon*
\$15.00

Croque Madame

Big chou bun served hot filled with creamy bechamel sauce, gruyère cheese, ham and bacon* and topped with an egg sunny side up
\$16.50

Eggcellent Choices

Also available: Gluten Free Bun

EGGS FLORENTINE

Chou bun topped with chive cream cheese, sauté spinach, 2 eggs and pink hollandaise sauce
\$16.45

EGGS BENEDICT

Chou bun topped whipped chive cream cheese, ham, 2 eggs, and pink hollandaise sauce
\$16.45

AVOCADO & EGGS

Chou bun topped with chunky avocado smash, crumbled feta, 2 eggs, topped with spicy honey, oil, chili flakes and sesame
\$17.45

EGGS ROYAL

Chou bun, topped with whipped cream cheese with chives, smoked salmon, diced red onion, 2 eggs, pink hollandaise sauce, sesame seeds
\$18.50

Pancakes

O.M.G. EGGS & BACON

4 pancakes topped with grated gruyère, bacon, an egg sunny side up and served with a side of maple syrup
\$16.50

CLASSIC NUTELLA & BERRIES

4 pancakes topped with Nutella, fresh berries and whipped cream
\$16.50

TROPICAL GUAVA & CHEESE

4 pancakes topped with guava cream, cream cheese frosting, fresh raspberries and raspberry syrup
\$16.00

ORIENTAL (CN)

4 pancakes topped with Orange cream, caramelized pistachios, crunchy phyllo and drizzled with honey cinnamon syrup
\$14.50

Sides

EGGS (1)	\$2.99
BACON (4 SLICES)	\$4.00
SALMON	\$3.50
PANCAKES (2)	\$3.50

AVOCADO SMASH	\$2.50
FRUIT BOWL	\$5.25
GREEN SALAD	\$3.50

* ALSO AVAILABLE: TURKEY BACON, TURKEY HAM

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Lunch

Salads

GREEK

Baby tomatoes, cucumbers, feta, olives, onions, P.O.V. olive oil, vinegar
\$5.50

GARDEN ROQUEFORT

Baby greens, arugula, beets, Roquefort P.O.V. blue cheese, caramelized pistachios, strawberries, orange vinaigrette
\$5.50

ZUCCHINI

Fresh spiralized zucchini with feta, mint, almonds, lemon, POV olive oil
\$6.55

Soups

FRENCH ONION SOUP

Classic onion soup gratinated with gruyere cheese and crunchy eclairs
\$7.95

PUMPKIN SOUP

Homemade pumpkin soup served with cream and crushed chickpeas
\$6.60

TOMATO SOUP

Tomato soup served with prosciutto gruyere cheese and crunchy eclairs
\$7.60

Quiches

available also in GF crust

Lorraine
Mushroom
Spinach
Salmon tomato
\$6.99

Phyllo Pocket

Feta cheese served hot
drizzled with honey and sesame
\$4.60

Brioches

Ham and cheese
Feta and thyme
\$4.30

Savory Eclairs

Side of green salad +\$3.50

Cold

TUNA SALAD ÉCLAIR

Classic tuna salad with refreshing grapes and celery.
\$7.55

CAPRESE ÉCLAIR

Mozzarella cream, baby tomatoes and mozzarella pearls, topped with fresh basil and balsamic vinegar glaze
\$7.55

ROQUEFORT DREAM ÉCLAIR (CN)

Roquefort cream, Prosciutto, glazed pear wedges, and crushed caramelized pistachios drizzled with Balsamic fig glaze
\$9.75

SMOKED SALMON ÉCLAIR

Whipped cream cheese with chives, smoked salmon, dill, tomatoes and onions
\$9.75

Hot

SHEPHERD'S PIE ÉCLAIR

Seasoned ground beef, topped with creamy mashed potatoes, and grated Parmesan cheese
\$9.55

CHICKEN, SPINACH, ARTICHOKE ÉCLAIR

Rich cream with spinach chicken and artichoke hearts, gratinated with parmesan, gruyere and gouda cheese
\$9.75

MUSHROOM ÉCLAIR

Creamy mashed potatoes, sautéed mushrooms, shaved Parmesan flakes, truffle oil, and chives
\$9.75

SWEET BRIE ÉCLAIR

Melted brie, arugula, strawberry sauce and fresh strawberry halves
\$9.75

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Petits Gateaux

PUMPKIN CHEESECAKE

New Fall favorite: pumpkin cheesecake served with whipped cream and drizzled with caramel
\$6.90

CHOCOLATE RASPBERRY KISS (GF)

Chocolate mousse with a raspberry cremeux center, on a chocolate cookie
\$6.90

CARAMEL STRAWBERRY

Runny strawberry gelee heart on a merengue cookie enrobed with light dulcey caramel mousse
\$6.90

NY CHEESECAKE CLASSIC

Cheesecake made of Philadelphia cream cheese on a graham cracker base with a whipped cream rosette
\$6.90

KEY LIME MANGO

Key lime cream with the sweetness of the mango gelée with a graham cracker insert
\$6.90

PAVLOVA (GF)

Pink crispy meringue nest, filled with a light pistachio cream, pieces of fresh strawberries in red fruit gelee and topped with fluffy whipped cream and caramelized pistachios.
\$7.50

NAPOLEON MILLEFEUILLE

Indulge in the exquisite layers of delicate flaky pastry, velvety vanilla pastry cream filling, and airy chantilly that make our Millefeuille - Napoleon a true masterpiece
\$7.30

SUNSET KISS (CN)

Airy passion fruit panna cotta with an insert of almond biscuit and a heart of mango cremeux dipped in yellow mirror glaze and surrounded by a white and yellow chocolate piece sitting on a vanilla cookie
\$8.50

LA VIE EN ROSE CN

| \$8.80

Vanilla tart filled with almond frangipane cream and topped with an airy pineapple passionfruit mousse in the shape of a velvety rose

FRUIT TART

Sweet vanilla tart filled with Vanilla cream and topped with fresh berries and seasonal fruits
\$7.95

Tarts

KEY LIME TART

Classic Key lime tart made of lime Juice from the Keys with merengue rosettes
\$7.95

Sweet Eclairs

Single

CHOCOLATE ÉCLAIR

the classic chocolate: pastry filling with chocolate glaze

\$5.20 **G F AVAILABLE**

VANILLA ÉCLAIR

the classic: vanilla pastry filling with chocolate glaze

\$5.20 **G F AVAILABLE**

COFFEE ÉCLAIR

Coffee creamy filling with a Caramel Coffee Glaze

\$5.20

TRES LECHES ÉCLAIR

Tres leches cream perfumed with real rum and cinnamon, glaze in white chocolate

\$5.20 **G F AVAILABLE**

GUAVA ECLAIR

the guava pastry filling with pink sweet glaze

\$5.20 **G F AVAILABLE**

STRAWBERRY ECLAIR

the vanilla pastry cream and strawberry jam, dipped in red glaze.

\$5.20

CREME BRULEE ECLAIR

the filled with classic vanilla pastry cream and dipped in hard caramel

\$5.20

Bread Puddings (CN)

MANGO & WHITE CHOCOLATE (CA) \$5.20

GUAVA (CA) \$5.20

BROWNIE WALNUT (CONTAINS WALNUTS) \$5.20

ADD A SCOOP OF VANILLA ICE-CREAM +\$2.50

Cake Pops

Vanilla | Chocolate | Carrot Cake |
V G.f. Brownie (contains chickpeas) \$3.50

Double

GERMAN CHOCOLATE ÉCLAIR (CN)

Chocolate cream filling topped with a rich sticky coconut and pecan paste dipped in hard dark chocolate with touches of gold

\$5.70

TIRAMISU ÉCLAIR

Double éclair filled with vanilla custard cream flavored with espresso coffee cream and topped with a rich mascarpone cream with an insert of lady fingers cake

\$5.70

BAKLAVA ÉCLAIR (CN)

Filled with orange pastry cream, decorated with caramelized pistachios and pieces of fyllo dough drizzled with honey and cinnamon

\$5.70

TROPICAL PASSION ÉCLAIR

Double éclair filled with mango pastry cream topped with light passion fruit panna cotta with an insert of mango gelée

\$5.70

Macarons (Contain Almonds)

White Chocolate | Dark Chocolate |
Lemon | Apricot | Raspberry | Pistachio
(contains pistachio and almond) \$3.20

Meringues

Meringue box \$3.70

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Vegan Treats (V)

FLORENTINE

Chou bun topped with vegan creamy cheese with garlic and herbs, sauté spinach, 2 omelettes
\$12.45

AVOCADO TOAST

Chou bun topped with vegan creamy cheese with garlic and herbs, avocado smash, sliced tomatoes, microgreens and sesame seeds served with a side of spicy honey
\$15.45

Cookies

CHOCOLATE CHIP	\$3.50
DOUBLE CHOCOLATE CHIP	\$3.50
OATMEAL CINNAMON	\$3.50
MINI COOKIES (3 PACK)	\$3.10

Muffins

BANANA CHOCOLATE CHIP	\$3.00
CHOCOLATE/CHOCOLATE CHIPS	\$3.00
BLUEBERRY	\$3.00
BANANA WALNUT (CN)	\$3.00

Verrines

CHOCOLATE CAKE (GF)	\$6.75
LEMON BERRIES (GF)	\$6.75
COCONUT CAKE (GF)	\$6.75

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