BREAKFAST

8am / 11am

FREE-RANGE EGGS & SALADS

TORNADO OMELETTE
Spicy tomato sauce, avocado — *$23*

BENEDICT EGGS
Organic Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun — *$25*

CROQUE MADAME
French ham, truffle béchamel, melted cheese, fried egg, French fries — *$24*

SMOKED SALMON & POACHED EGGS
On toasts, spinach, hollandaise sauce, ikura & mesclun — *$27*

TWO POACHED EGGS
Avocado, beetroot hummus, pomegranate, sesame seeds, mesclun — *$25*

CROQUE MARCEL
Organic Bayonne ham, béchamel, French Morbier cheese, mesclun — *$27*

QUINOA SALAD
Beetroot, feta cheese, pomegranate, avocado, mixed seeds — *$21*

TRUFFLE SCRAMBLED EGGS
Truffle paste, aged Parmesan, mesclun — *$21*

FRENCH RATATOUILLE
On sourdough toast, poached egg & lime pickled dressing — *$21*

SWEETS & GRAINS

PEANUT BUTTER TARTINE
Sourdough bread, fresh banana, chia seeds — *$14*

CHIA SEED YOGURT
Coconut milk, mango, blueberry, mint — *$10*

HOMEMADE GRANOLA
Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate - choice of milk or yogurt — *$18*

CRÈME BRÛLÉE
Vanilla custard w/ caramelized sugar on top — *$12*

CHOCOLATE CAKE
Homemade whipped cream — *$12*

FRENCH TOAST RED FRUITS
Brioche, berries, honey, almonds, homemade whipped cream — *$21*

FRENCH BAKERY

CROISSANT — *$4.5*

PAIN AU CHOCOLAT — *$4.5*

TARTINE
Sourdough bread, butter & jam — *$9*

HAM & CHEESE CROISSANT — *$17*

FRENCH BAKERY ASSORTMENT
2 croissants, 2 pains au chocolat, bread, butter & jam — *$24*