

BREAKFAST

7 AM - 10:30 AM

AVOCADO TOAST 16

Grilled Ciabatta, Sunflower Seeds, Sprout, Lemon,
Extra Virgin Olive Oil **VEG** *Add Soft Boiled Egg* +3*

RICOTTA TOAST 15

Caramelized Ciabatta, Whipped Ricotta, Fruit Preserves **VEG**

GREEK YOGURT PARFAIT 15

Ancient Grain Granola, Fresh Berries, Honey **GF VEG**

AVOCADO & EGG WHITE BOWL 17

Havarti, Quinoa, Sweet Potato, Mushroom **GF VEG**

LE PIG* 19

Served on a Croissant

French Ham, Scrambled Egg, Gruyère, Aioli, Potatoes

CALIFORNIA BURRITO *or Bowl* 18

Scrambled Egg, Avocado, Queso Oaxaca,
Smoked Bacon, Potato, Salsa

QUICHE FLORENTINE 18

Gruyère, Spinach, Asparagus, Scallion, Petite Greens **VEG**

FRENCH OMELET* 18

Gruyère, Fontina, Chive, Petite Greens, Potatoes **GF VEG**
Add Ham +4

BRIOCHE EGG SANDWICH* 18

Smoked Bacon, Avocado, Fried Egg, Havarti, Garlic Aioli, Potatoes

AMERICAN BREAKFAST* 20

Two Eggs *any style*, Smoked Bacon, Potatoes, Choice of Toast

FRENCH HAM BENEDICT* 21

Crispy Jambon, Sourdough English Muffin, Hollandaise,
Potatoes, Petite Greens

PANCREPES 16

Strawberry Preserves, Salted Butter, Pure Maple Syrup **VEG**

SIDES

Paris Baguette 10

Salted Butter, Strawberry Preserves **VEG**

Bagel's Bages with Cream Cheese 8

Plain or Everything **VEG**

Duck Fat Hashbrowns 14

Fresh Truffle, Pecorino, Truffle Dijonnaise, Chive **GF**

Smoked Bacon 8

Fresh Berries 7

COFFEE & ESPRESSO

ESPRESSO 5 | AMERICANO 5/6 | MACCHIATO 6.5
CAPPUCCINO 6.5/7.5 | LATTE 6.5/7.5 | MOCHA 7/8

LE QUICK FIX *Shaken Espresso* 7

Choice of: Caramel+Mocha | Raspberry+Cocoa | Vanilla+Hazelnut

VANILLA SPICED LATTE 7/8

Espresso, Oat Milk, Vanilla, Cinnamon, Clove

CHEMINÉE MOCHA 7/8

Toasted Cinnamon-Agave, Espresso,
Abuelita Chocolate Foam

SPECIALTY MATCHA

VERTE MATCHA LATTE 8/9

Strawberry Collagen, Oat Milk, Clover Honey, Sugar Free Vanilla

GOLDEN TURMERIC 8/9

Turmeric, Cardamom, Ceylon, Honey, Oat Milk

COLD-PRESSED 12

Easy Green

Apple, Kale, Mint,
Pineapple, Spinach

The Red Root

Beet, Carrot, Celery,
Lemon, Spinach, Turmeric

Parisian Cure

Carrot, Apple, Cucumber,
Ginger, Lemon

SMOOTHIES 14

Healthy Green

Kale, Spinach, Pineapple,
Green Apple, Banana, Avocado, Date

Golden Peach

Peach, Turmeric, Ginger,
Wildflower Honey, Bee Pollen

Strawberry Banana

Coconut Cream, Wildflower
Honey, Apple, Pineapple,
Bee Pollen

Cocoa Protein

Cold Brew Coffee,
Chocolate Whey Protein,
Peanut Butter, Banana, Coconut Oil

THE SKIN SMOOTHIE *by* Augustinus Bader 18

Blue Spirulina, Collagen, Ashwaganda, Beet Root Extract, Zinc,
Probiotic Blend, Honey, Folic Acid, Vanilla, Banana, Pineapple, Coconut Milk

Immunity Shot 5 Ginger, Turmeric, Lemon

FRESH-SQUEEZED
ORANGE *or* GRAPEFRUIT 6.5

LUNCH

11 AM - 3 PM

Marinated Chicken 8 | Grilled Shrimp 12 | Ora King Salmon 14

SALADE MAISON 15

Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette **GF VEG**

QUINOA & KALE 17

Avocado, Roasted Sweet Potato, Brussels Sprout, Snap Pea,
Pecorino, Almond Crumble, Miso Maple Vinaigrette **GF VEG**

FRENCH CHOPPED CHICKEN 24

Romaine, Bacon, Egg, Avocado, Parmesan, Market Vegetables,
Champagne Vinaigrette **GF**

CACIO E PEPE CAESAR 17

Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

AHI TUNA GRAIN BOWL* 26

Seared Tuna, Avocado, Truffle Ponzu, Quinoa Sticky Rice,
Haricot Vert, Asparagus, Radish, Snap Pea, Fresno **GF**

BRIOCHE EGG SANDWICH* 18

Smoked Bacon, Avocado, Fried Egg, Havarti, Garlic Aioli, Potatoes

THE AMERICAN BURGER* 24

American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites

CHICKEN CAESAR WRAP 22

Havarti, Little Gem, Pecorino Breadcrumb, Frites

LE CLUB 24

Roasted Turkey, French Ham, Bibb Lettuce, Tomato,
Bacon, Gruyère, Garlic Aioli, Dijonnaise, Sourdough, Frites

ROASTED CHICKEN FRENCH DIP 22

sidecar au jus

Havarti, Creamy Horseradish, Garlic Butter, Frites

FRENCH BREAD PIZZA

Truffle 22

Black Truffle, White Sauce, Truffle Ricotta **VEG**

Margherita 17

Fresh Mozzarella, Tomato, Basil **VEG**

Pepperoni 19

Crushed Tomato Sauce, Pecorino

~ Frites ~

CLASSIQUE 12 **GF VEG**

TRUFFLE 16 **GF VEG**

GF gluten-free • **VEG** vegetarian

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.