

BREAKFAST

7 AM - 10:30 AM

AVOCADO TOAST 16

Radish, Lemon Oil, Sunflower Seed, Sprout **VEG**

Add Soft Boiled Egg 3*

GREEK YOGURT PARFAIT 15

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

AVOCADO & EGG WHITE BOWL 17

White Cheddar, Quinoa, Sweet Potato, Mushroom **GF VEG**

LE PIG* 19

Served on a Croissant

French Ham, Scrambled Egg, Gruyère, Aioli, Potatoes

CARAMELIZED BRIOCHE FRENCH TOAST 20

Apple Butter, Pure Maple Syrup **VEG**

PINK DOLPHIN BURRITO *or Bowl* 18

Scrambled Egg, Avocado, Fontina, Smoked Bacon, Potato Hash, Salsa

QUICHE FLORENTINE 18

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

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 OMELET* 18

Gruyère, Fontina, Chive, Petite Greens, Potatoes **GF VEG**

FRENCH HAM BENEDICT* 19

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

PANCREPES 16

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

SIDES

Paris Baguette 10 **VEG**

Salted Butter, Strawberry Preserves

*Bagel*feld's Bagel with Cream Cheese 8

Plain or Everything **VEG**

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

VERTE MATCHA LATTE 7

Strawberry Collagen, Oat Milk, Clover Honey, SF Vanilla

GOLDEN TURMERIC LATTE 7

Turmeric, Cardamom, Ceylon, Honey, Oat Milk

CAFÉ COCO 7

Coconut, Dark Chocolate, Espresso, Oat Milk

VANILLA SPICED LATTE 7

Espresso, Oat Milk, Vanilla, Cinnamon, Clove

GOLD-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

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**

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

THE AMERICAN BURGER* 24

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

ROASTED CHICKEN FRENCH DIP* 22

sidecar au jus

Havarti, Creamy Horseradish, Garlic Butter, Frites

BRIOCHE EGG SANDWICH* 18

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

CROISSANT TURKEY CLUB 20

Roasted Turkey, Bibb Lettuce, Tomato, Bacon, Swiss Cheese, Mayonnaise, Frites

FRENCH BREAD

Pizza

on Le Âme Baguette

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

Simply Salted, Garlic Aioli **GF VEG**

TRUFFLE 16

Rosemary, Parmesan, Truffle Dijonnaise **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.