

Sandwiches, from homemade bread

- **Parisian** \$98
Baguette bread, smoked ham, butter, pickles
- **Mixed** \$99
Baguette bread, smoked ham, gouda cheese, butter, lettuce, tomatoes
- **Turkey** \$97
Baguette bread, smoked turkey, lettuce, tomatoes, mustard seeds mayonnaise
- **Turkey BLT** \$117
Turkey sandwich with crunchy bacon
- **Caprese ^{veg}** \$104
Baguette bread, "flor de leche" mozzarella cheese, tomatoes, basil pesto (contains nuts)
- **Smoked salmon** \$138
Five-grain wholewheat bread, fine herbs cream cheese, smoked salmon, grilled zucchini, capers
- **Tuna** \$97
Baguette bread, black olives, cucumber, lettuce and a mix of tuna, mayonnaise, onions and capers
- **Pan Bagnat** \$90
Baguette bread, tuna, hard-boiled egg, green peppers, onions, tomatoes, black olives and lettuce with olive oil
- **Jerónimo** \$118
Baguette bread, homemade Boursin cheese (goat cheese with chives and garlic), crunchy bacon, tomatoes, basil pesto (contains nuts), and lettuce
-  • **Roast Beef** \$117
Baguette bread, homemade roast beef, caramelized onions, fresh spinach and gravy spanish sauce
-  • **Brie cheese ^{veg}** \$112
Baguette bread, french brie cheese, lettuce, grapes, pecan nuts
-  • **Three cheeses ^{veg}** \$117
Five-grain whole wheat bread, homemade Boursin (fresh goat cheese with garlic and chives), french Brie cheese, gouda cheese, lettuce, grapes, pecan nuts
-  • **Vegetables ^{veg}** \$87
Five-grain wholewheat bread, grilled eggplants and zucchini, caramelized onions, fresh tomatoes, gouda cheese and basil pesto (contains nuts)
-  • **Serrano ham** \$119
Baguette bread, Serrano ham, parmesan cheese, sundried tomatoes, crushed fresh tomatoes with olive oil and provenzal herbs
-  • **Mexican** \$114
Baguette bread, chipotle spread, smoked turkey, panela cheese, grilled red bell peppers, fresh spinach.
-  • **Vegan Baguette ^{vegan}** \$88
Baguette bread, homemade pesto humus, vegan homemade lentils croquette, caramelized onions, grilled bell peppers, basil pesto (contains nuts).

Croque-Monsieur

Toasted "Pain de Mie" sandwich, served with lettuce (15-20 min. for preparation)

- **Croque-Monsieur:** Smoked ham, cheese and béchamel sauce \$114
- **Croque-Madame:** Croque-Monsieur with a fried egg on top \$122
- **Croque-Mushroom:** Croque-Monsieur with mushrooms \$124
- **Croque 3 cheeses ^{veg}:** Gouda, Brie, goat and chopped pecan nuts \$138
- **Croque-Salmon:** Smoked salmon, spinach, cheese, dill and béchamel sauce \$144

Soups

- **Traditional onions soup** \$76
- **Cream of the day:** mushrooms, vichyssoise (potatoes and leeks), zucchini, carrots... \$76

Salads & Bowls

- **Niçoise salad** \$124
Lettuce, tomatoes, onions, green pepper, hard-boiled egg, anchovies, Kalamata olives, cucumber, basil pesto (contains nuts).
Homemade mustard seeds vinaigrette Extra tuna \$20
- **Vegan Garden salad ^{vegan}** \$104
Mix of lettuce, avocado, tomatoes, bell peppers, black olives, red onions, parsley. Red beet vinaigrette
- **Caprese salad ^{veg}** \$114
Fresh tomatoes, grilled zucchini, "Flor de Leche" mozzarella cheese, basil pesto (contains nuts)
- **Brie cheese salad ^{veg}** \$120
French Brie cheese gratinated on homemade wholewheat bread, served with sauteed bell peppers and zucchini with olive oil and garlic, on top of lettuce. Homemade mustard seeds vinaigrette
- **Spinach salad ^{veg}** \$124
Spinach, bell peppers, shallots, pecan nuts, Roquefort type blue cheese and sauteed pears. Homemade mustard seeds vinaigrette
- **Goat cheese salad** \$121
Lettuce, goat cheese, crunchy bacon, cherry tomatoes and croutons
- **Serrano ham - Brie cheese salad** \$148
Mix of lettuce, Treviso red salad, serrano ham, french Brie cheese, shallots, pecan nuts, parsley. Balsamic vinaigrette
- **Chicken salad** \$139
Mix of lettuce, grilled chicken breast, carrots, cucumbers, celery, avocado, parsley. Blue cheese dressing
- **Quinoa with Ratatouille ^{veg} - GLUTEN FREE** \$138
White & red Quinoa, basil pesto (contains nuts), chives, sundried tomatoes, black olives, grilled zucchini, vegetables ratatouille, fresh goat cheese with Provençal herbs. Decorated with cherry tomatoes
Vegan option without goat cheese ^{vegan} \$122
- **Buddha bowl, healthy and nutritive full meal option - GLUTEN FREE**
White and red quinoa (with basil pesto (contains nuts), chives, sundried tomatoes, black olives), cucumber, melon, Kalamata olives, cherry tomatoes, avocado, sesame seeds. Strawberry and mint vinaigrette.
With vegan homemade lentils croquette (110gr) ^{vegan} \$174
(Lentils, bell peppers, carrots, onion, parsley, chia seeds)
With grilled chicken (80gr) \$194
With grilled salmon half portion (90gr) \$225
With grilled salmon full size (180gr) \$295

Fougasses

Mediterranean olive oil soft bread with its toppings

- **Salmon Fougasse** \$135
Smoked salmon, cream cheese, capers, red onion and chives
- **Mediterranean Fougasse** \$132
Serrano ham, Mozzarella, tomato and basil pesto (contains nuts)
- **Flamenkuch Fougasse** \$112
Crunchy bacon, cream, caramelized onions and gouda cheese
- **Mushroom Fougasse** \$108
Smoked ham, mushrooms, gouda cheese and béchamel sauce
- **Serrano ham - Brie cheese:** Serrano ham, Brie cheese, orange and ginger jam, pecan nuts and green apples \$138

^{veg} Vegetarian
^{vegan} Vegan

GLUTEN FREE: May contain gluten.
Elaborated in a facility that works with gluten.

Quiches, served with lettuce

Eng

Savory pie filled with a mix of eggs, cream and cheese
Ratatouille, Lorraine (bacon & cheese), Caprese, Salmon-Spinach \$100-108
Brocoli-Brie cheese, 4 cheeses (Brie, Roquefort, Gouda and goat cheese), Caprese



Ask for the Quiche of the day!

Savory crepes

- **Mushrooms and ham** \$112
Sauteed mushrooms with onions and garlic, smoked ham, gouda cheese and caramelized onions
- **Chicken and Mushrooms** \$118
Sauteed mushrooms with onions and garlic, grilled chicken, parsley and bechamel sauce
- **Spinach - Ricotta cheese ^{veg}** \$94
Sauteed spinach with onions and garlic, ricotta and a touch of spinach bechamel
- **Spinach, bacon and egg** \$112
Sauteed spinach with onions and garlic, crunchy bacon, gouda cheese and a fried egg on top
- **Ham and cheese** \$112
Smoked ham and gouda cheese
- **Complete** \$112
Smoked ham, gouda cheese and egg (sunny side up or scrambled)
- **3 Cheeses ^{veg}** \$124
Gouda cheese, Brie cheese, Goat cheese, topped with tomatoes and basil pesto (contains nuts)
- **Smoked salmon** \$134
Fine herbs cream cheese, smoked salmon, lemon juice and dill cream sauce
- **Lettuce bowl, to accompany your crepe ^{vegan}** \$49

Specials of the night

From 4 pm

- **Cheese plate** \$172
Brie cheese, Roquefort type blue cheese, goat cheese with black pepper, goat cheese with Provençal herbs and olive oil, homemade Boursin cheese (fresh goat cheese with garlic and chives) served with a basket of breads and orange and ginger jam
- **Cold meats and cheese plate** \$179
Brie cheese, goat cheese with black pepper, goat cheese with Provençal herbs and olive oil, serrano ham, smoked ham, spanish saucisson, pickles, oven roasted potatoes, served with baguette bread
- **Homemade Boursin cheese spread ^{veg}** \$64
Fresh goat cheese with garlic and chopped chives, served with toasted baguette bread
- **Homemade Tapenade ^{veg}** \$60
Kalamata olives spread made with anchovies and capers, served with toasted baguette bread
- **Pesto Humus ^{vegan}** \$55
Homemade chickpea humus with bell pepper red pesto, served with toasted baguette bread (contains nuts).
- **Homemade dips trio** \$129
Boursin cheese spread, tapenade, pesto humus, served with toasted baguette bread.
- **Vol-au-vent** \$80
 Savory puff pastry filled with chicken, sauteed mushrooms with onions and garlic, in a béchamel sauce
- **Vegetarian Vol-au-vent ^{veg}** \$75
 Savory puff pastry filled with ratatouille (tomatoes, green peppers, zucchini, eggplant and onions) in a béchamel sauce



Breakfast - Combos

Until 1 pm

- Continental** \$102
A traditional French butter croissant, a quarter of baguette bread, butter and homemade jam, served with a hot beverage of your choice and a fresh oranges juice (280 ml)
- Healthy** \$116
Fresh fruits with unsweetened plain yogurt and homemade vegan granola, five-grain wholewheat bread, butter, organic Mayan honey, served with a hot beverage of your choice and a fresh oranges juice (280 ml)
- Countryside** \$132
Smoked ham and cheese omelet (or omelet with 2 vegetables of your choice) served with a quarter of baguette, butter and homemade jam, a hot beverage of your choice and a fresh oranges juice (280 ml)
Choice of vegetables: Spinach, parsley, mushrooms, tomatoes or caramelized onions
Your choice of Hot Beverage: An espresso (45 ml), coffee americano (240 ml), cappuccino (240 ml), coffee latte (240 ml), homemade hot chocolate (350 ml) or tea (350 ml)
- Healthy "Plus"** \$152
Includes a Healthy combo added with a french butter wholewheat croissant and both "Plus" size beverages (350ml)
- Countryside "Plus"** \$162
Includes a Countryside combo added with your choice of a french butter croissant or a chocolate filled pastry and both « Plus » size beverages (350ml)
- Express** \$49
Espresso coffee (45 ml) and a traditional French butter croissant
- Kids combo** \$79
1 scrambled egg with smoked ham and cheese, Brioche french toast fresh fruits and a small size iced chocolate (280 ml) or a fresh oranges juice (280 ml)

Any change will cause an extra charge.



Eggs

Until 4 pm

- Plain omelet with Fleur de sel (hand-harvested sea salt) **veg** \$76
- Smoked ham and cheese omelet \$96
- Scrambled eggs with bacon and a touch of cream \$97
- Scrambled eggs with homemade Boursin (goat cheese with chives and garlic) and tomatoes **veg** \$97
- Ratatouille omelet (tomato, green pepper, zucchini, eggplant and onions) gouda cheese and provencal herbs **veg** \$97
- Spinach omelet with goat cheese **veg** \$97
- Scrambled eggs with mushrooms, crunchy bacon, caramelized onions and a touch of cream \$100
- Scrambled eggs with serrano ham, crushed fresh tomatoes, parmesan cheese, sundried tomatoes \$108
- Scrambled eggs with smoked salmon, fresh spinach and a touch of cream \$114



Mimosa \$79 (150ml)

After 10 am

Fresh oranges juice, french sparkling wine, and a hint of orange liquor

veg Vegetarian
vegan Vegan

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Breakfast - A la carte

Until 4 pm

- Breads**
 - ¼ of Baguette bread served with butter and homemade jam \$33
 - Slices of five-grain wholewheat bread served with butter and organic Mayan honey \$35
 - Sweets breads basket: 1 almond croissant, 1 brioche, 1 gourmandise y 1 cannelé \$100
 - Homemade toasted Bagel, with cream cheese and homemade jam \$44
- Seasonal Fresh Fruits Salad **veg**** Full size \$66 Half portion \$47
- Fresh fruits with unsweetened plain yogurt **veg**** \$79
Homemade vegan Granola and organic Mayan honey
- Vegan chia Parfait:** chia seeds pudding (made with almond milk), **vegan** \$86
topped with homemade strawberries coulis, banana, strawberries, blackberries and homemade vegan granola
- French toast with homemade brioche **veg**** Full size \$130 Half portion \$80
Decorated with fruits, flaked roasted almonds, honey and served with homemade whipped cream
- Wholewheat banana bread** \$89
Pan seared wholewheat banana bread, served with homemade whipped cream and decorated with flaked roasted almonds. Ideal for sharing
- Sweet Croque-Monsieur filled with Nutella and banana **veg**** \$112
Decorated with flaked roasted almonds and served with homemade whipped cream. Ideal for sharing



Toasts & Bagels

- Vegan avocado toast:** Two slices of toasted five-grains wholewheat bread, **vegan** \$114
olive oil, garlic, mashed avocado, decorated with cherry tomatoes and served with lettuce
Add sunny side up or hard boiled egg \$8
Add smoked salmon half portion (35gr) \$40
Add smoked salmon full size (70gr) \$80
- Goat cheese, Brie and pears toast:** Two slices of toasted five-grains **veg** \$122
wholewheat bread, fresh goat cheese, Brie cheese, sauteed pears, honey and flaked roasted almonds. Decorated with cherry tomatoes and served with lettuce.
- Vegan Portobello mushroom toast:** two slices of toasted five-grains **vegan** \$110
wholewheat bread, homemade pesto humus, pan seared portobello mushroom with basil pesto (contains nuts), shallots.
Decorated with seeds, cherry tomatoes and served with lettuce.
- Country Bagel:** homemade toasted bagel, bechamel sauce, smoked ham, cheese, sunny side up egg, served with lettuce \$97
- Salmon bagel:** homemade toasted bagel, homemade Boursin cheese (fresh goat cheese with garlic and chives), smoked salmon, avocado, red onion, tomatoes, fresh spinach, cream cheese with capers. Served with lettuce \$138
- Portobello mushroom bagel:** homemade toasted bagel, **veg** \$114
homemade Boursin cheese (fresh goat cheese with garlic and chives), grilled portobello mushroom, caramelized onions, tomatoes, fresh spinach, red bell pepper pesto (contains nuts). Served with lettuce
Vegan option without Boursin cheese **vegan** \$99
- Chicken curry bagel:** homemade toasted bagel, yogurt-curry spread, grilled chicken, \$114
dried cranberries, fresh spinach, tomatoes, chives, grilled eggplant. Served with lettuce.



Gourmet Coffee

Your choice of regular size hot beverage (8oz / 240ml) served with 3 mini gourmet pastries \$88

Vanilla crème brûlée, Chocolate mousse and a mini tart of your choice



Savory Croissants

Eng

- Bechamel sauce, smoked ham and cheese \$66
- Bechamel sauce, smoked ham, cheese, with a fried egg on top \$74
- Bechamel sauce, smoked turkey and cheese \$74
- Bechamel sauce, Brie cheese and tomatoes **veg** \$76
- Tuna with cheese: mix of tuna, mayonnaise, onions and capers, with gouda cheese and tomatoes \$76
- Smoked salmon, homemade Boursin (fresh goat cheese with garlic and chives) tomatoes, red onion \$88
- Mushrooms eggs A Cheval: two sunny side up eggs on top of an opened croissant, bechamel sauce, sauteed mushrooms with onions and garlic, caramelized onions, gouda cheese **veg** \$99
- Spinachs eggs A Cheval: two sunny side up eggs on top of an opened croissant, bechamel sauce, sauteed spinachs with onions and garlic, crunchy bacon, fresh goat cheese \$104
- Ratatouille eggs A Cheval: two sunnyside up eggs on top of an opened croissant, homemade Boursin cheese (fresh goat cheese with garlic and chives), ratatouille, sundried tomatoes **veg** \$106

Change for wholewheat croissant \$7



Sweets crepes

- Sugar \$40
- Butter and sugar \$46
- Organic Mayan honey \$51
- Homemade jam of the day \$53
- Homemade chocolate sauce \$60
- Dulce de leche (milk toffee spread) \$70
- Nutella \$74
- The mexican jam: cream cheese and homemade jam of the day \$70
- The mexican Nutella: cream cheese and Nutella \$76
- Nutella and banana \$79
- Nutella and fresh strawberries \$87
- Homemade chocolate sauce, artisanal vanilla ice cream and flaked roasted almonds \$82
- Dulce de leche, pecan nuts, banana and artisanal vanilla ice cream \$88
- Suzette: orange-flavoured caramel, flambéed in an orange liquor, served with artisanal vanilla ice cream \$88
- Poached apples with cinnamon, flaked roasted almonds, whipped cream \$87

Customize your crepe

Homemade whipped cream (\$18) Artisanal vanilla ice cream (\$22)
Homemade chocolate sauce (\$17) Flaked roasted almonds (\$17)



Desserts

- Desserts assortment** \$66
Mini vanilla crème brûlée, mini chocolate mousse and a mini tart of your choice
- Homemade Profiteroles** \$82
Choux Pastry filled with artisanal vanilla ice cream, topped with homemade chocolate sauce, Homemade whipped cream
- Crème Brûlée - GLUTEN FREE** \$59
Vanilla crème brûlée, caramelized brown sugar
- Sweet Croque-Monsieur filled with Nutella and banana **veg**** \$112
Decorated with flaked roasted almonds and served with homemade whipped cream. Ideal for sharing
- Melt-in-the-mouth dark chocolate cake - GLUTEN FREE** \$69
with artisanal vanilla ice cream
- Coffee Affogato** Coffee espresso with a scoop of artisanal vanilla ice cream, decorated with flaked roasted almonds. \$59

