



Breakfast - Combos

Until 1 pm

- Continental** \$99
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 (300 ml)
- Healthy** \$110
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 (300 ml)
- Countryside** \$125
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 (300 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)
- Express** \$47
Espresso coffee (45 ml) and a traditional French butter croissant
- Kids combo** \$75
1 scrambled egg with smoked ham and cheese, Brioche french toast fresh fruits and a small size iced chocolate (300 ml) or a fresh oranges juice (300 ml)

Any change will cause an extra charge.



Eggs

- Plain omelet with Fleur de sel (hand-harvested sea salt) **veg** \$69
- Smoked ham and cheese omelet \$89
- Scrambled eggs with bacon and a touch of cream \$90
- Scrambled eggs with homemade Boursin (goat cheese with chives and garlic) and tomatoes **veg** \$92
- Ratatouille omelet (tomato, green pepper, zucchini, eggplant and onions) gouda cheese and provencal herbs **veg** \$90
- Spinach omelet with goat cheese **veg** \$90
- Scrambled eggs with mushrooms, crunchy bacon, caramelized onions and a touch of cream \$98
- Scrambled eggs with serrano ham, crushed fresh tomatoes, parmesan cheese, sundried tomatoes \$99
- Scrambled eggs with smoked salmon, fresh spinach and a touch of cream \$105
- 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** \$94
- 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 \$99
- 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** \$99



Mimosa \$79 (150ml)

After 10 am

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

veg Vegetarian
vegan Vegan

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



Breakfast - A la carte

- Breads**
 - 1/4 of Baguette bread served with butter and homemade jam \$32
 - Slices of five-grain wholewheat bread served with butter and organic Mayan honey \$33
 - Sweets breads basket: 1 almond croissant, 1 brioche, 1 gourmandise y 1 cannelé \$99
 - Homemade toasted Bagel, with cream cheese and homemade jam \$42
- Seasonal Fresh Fruits Salad **veg**** Full size \$63 Half portion \$45
- Fresh fruits with unsweetened plain yogurt **veg**** \$75
Homemade vegan Granola and organic Mayan honey
- Vegan chia Parfait:** chia seeds pudding (made with almond milk), topped with homemade strawberries coulis, banana, strawberries, blackberries and homemade vegan granola **vegan** \$82
- French toast with homemade brioche **veg**** Full size \$125 Half portion \$77
Decorated with fruits, flaked roasted almonds, honey and served with homemade whipped cream
- Sweet Croque-Monsieur filled with Nutella and banana **veg**** \$104
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, olive oil, garlic, mashed avocado, decorated with cherry tomatoes and served with lettuce **vegan** \$109
- Avocado salmon toast:** Two slices of toasted five-grains wholewheat bread, olive oil, garlic, mashed avocado, smoked salmon, decorated with cherry tomatoes and served with lettuce \$139
- Country Bagel:** homemade toasted bagel, bechamel sauce, smoked ham, cheese, sunny side up egg, served with lettuce \$92
- 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 \$129
- Portobello mushroom bagel **veg**:** homemade toasted bagel, 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 \$109
Vegan option without Boursin cheese **vegan** \$94
- Chicken curry bagel:** homemade toasted bagel, yogurt-curry spread, grilled chicken, dried cranberries, fresh spinach, tomatoes, chives, grilled eggplant. Served with lettuce \$109



Savory Croissants

- Bechamel sauce, smoked ham and cheese \$62
- Bechamel sauce, smoked ham, cheese, with a fried egg on top \$70
- Bechamel sauce, smoked turkey and cheese \$70
- Bechamel sauce, Brie cheese and tomatoes **veg** \$72
- Tuna with cheese: mix of tuna, mayonnaise, onions and capers, with gouda cheese and tomatoes \$72
- Smoked salmon, homemade Boursin (fresh goat cheese with garlic and chives) tomatoes, red onion \$79



Gourmet Coffee

Eng

Your choice of regular size hot beverage (8oz / 240ml) served with 3 mini gourmet pastries \$82
Vanilla crème brûlée, Chocolate mousse and a mini tart of your choice



Sweets crepes

- Sugar \$40
- Butter and sugar \$45
- Organic Mayan honey \$50
- Homemade jam of the day \$52
- Homemade chocolate sauce \$59
- Dulce de leche (milk toffee spread) \$68
- Nutella \$70
- The mexican jam: cream cheese and homemade jam of the day \$68
- The mexican Nutella: cream cheese and Nutella \$73
- Nutella and banana \$76
- Nutella and fresh strawberries \$82
- Homemade chocolate sauce, vanilla ice cream and flaked roasted almonds \$77
- Dulce de leche, pecan nuts, banana and vanilla ice cream \$82
- Suzette: orange-flavoured caramel, flambéed in an orange liquor, served with vanilla ice cream \$80
- Poached apples with cinnamon, flaked roasted almonds, whipped cream \$82

Customize your crepe \$16

Homemade whipped cream, vanilla ice cream, homemade chocolate sauce, flaked roasted almonds



Desserts

- Desserts assortment** \$64
Mini vanilla crème brûlée, mini chocolate mousse and a mini tart of your choice
- Homemade Profiteroles** \$70
Choux Pastry filled with vanilla ice cream, topped with homemade chocolate sauce, Homemade whipped cream
- Crème Brûlée - GLUTEN FREE** \$56
Vanilla crème brûlée, caramelized brown sugar
- Chocolate Mousse - GLUTEN FREE** \$49
- Sweet Croque-Monsieur filled with Nutella and banana **veg**** \$104
Decorated with flaked roasted almonds and served with homemade whipped cream. Ideal for sharing
- Melt-in-the-mouth dark chocolate cake - GLUTEN FREE** \$62
with vanilla ice cream



Sweets Breads & Pastries

Have a look at our displays to discover our selection of sweets breads and pastries or ask your waiter for recommendations



Sandwiches, from homemade bread

- **Parisian** \$85
Baguette bread, smoked ham, butter, pickles
- **Mixed** \$94
Baguette bread, smoked ham, gouda cheese, butter, lettuce, tomatoes
- **Turkey** \$92
Baguette bread, smoked turkey, lettuce, tomatoes, mustard seeds mayonnaise
- **Turkey BLT** \$112
Turkey sandwich with crunchy bacon
- **Caprese ^{veg}** \$99
Baguette bread, "flor de leche" mozzarella cheese, tomatoes, basil pesto (contains nuts)
- **Smoked salmon** \$129
Five-grain wholewheat bread, fine herbs cream cheese, smoked salmon grilled zucchinis, capers
- **Tuna** \$92
Baguette bread, black olives, cucumber, lettuce and a mix of tuna, mayonnaise, onions and capers
- **Pan Bagnat** \$85
Baguette bread, tuna, hard-boiled egg, green peppers, onions, tomatoes, black olives and lettuce with olive oil
- **Jerónimo** \$112
Baguette bread, homemade Boursin cheese (goat cheese with chives and garlic), crunchy bacon, tomatoes, basil pesto (contains nuts), and lettuce
- **Roast Beef** \$114
Baguette bread, homemade roast beef, caramelized onions, fresh spinach and horseradish cream
- **Brie cheese ^{veg}** \$104
Baguette bread, french brie cheese, lettuce, grapes, pecan nuts
- **Three cheeses ^{veg}** \$109
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}** \$82
Five-grain wholewheat bread, grilled eggplants and zucchinis, caramelized onions, fresh tomatoes, gouda cheese and basil pesto (contains nuts)
- **Serrano ham** \$114
Baguette bread, Serrano ham, parmesan cheese, sundried tomatoes, crushed fresh tomatoes with olive oil and provenzal herbs
- **Mexican** \$109
Baguette bread, chipotle spread, smoked turkey, panela cheese, grilled red bell peppers, fresh spinach



Quiches, served with lettuce

Savory pie filled with a mix of eggs, cream and cheese

- Ratatouille, Lorraine (bacon & cheese), Caprese, Salmon-Spinach \$96-102
- Brocoli-Brie cheese, 4 cheeses (Brie, Roquefort, Gouda and goat cheese), Caprese

Ask for the Quiche of the day!

^{veg} Vegetarian
^{vegan} Vegan

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Croque-Monsieur

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

- **Croque-Monsieur:** Smoked ham, cheese and béchamel sauce \$109
- **Croque-Madame:** Croque-Monsieur with a fried egg on top \$117
- **Croque-Mushroom:** Croque-Monsieur with mushrooms \$119
- **Croque 3 cheeses ^{veg}:** Gouda, Brie, goat and chopped pecan nuts \$129
- **Croque-Salmon:** Smoked salmon, spinach, cheese, dill and béchamel sauce \$135



Salads, served with homemade bread

- **Niçoise** \$119
Lettuce, tomatoes, onions, green pepper, hard-boiled egg, anchovies, Kalamata olives, cucumber, basil pesto (contains nuts).
Homemade mustard seeds vinaigrette Extra tuna \$19
- **Vegan Garden salad ^{vegan}** \$99
Mix of lettuce, avocado, tomatoes, bell peppers, black olives, red onions, parsley. Red beet vinaigrette
- **Caprese ^{veg}** \$109
Fresh tomatoes, grilled zucchinis, "Flor de Leche" mozzarella cheese, basil pesto (contains nuts)
- **Brie cheese ^{veg}** \$112
French Brie cheese gratinated on homemade wholewheat bread, served with sauteed bell peppers and zucchinis with olive oil and garlic, on top of lettuce. Homemade mustard seeds vinaigrette
- **Spinach ^{veg}** \$119
Spinach, bell peppers, shallots, pecan nuts, Roquefort blue cheese and sauteed pears. Homemade mustard seeds vinaigrette
- **Goat cheese** \$116
Lettuce, goat cheese, crunchy bacon, cherry tomatoes and croutons
- **Serrano ham - Brie cheese** \$135
Mix of lettuce, Treviso red salad, serrano ham, french Brie cheese, shallots, pecan nuts, parsley. Balsamic vinaigrette
- **Chicken** \$132
Mix of lettuce, grilled chicken breast, carrots, cucumbers, celery, avocado, parsley. Blue cheese dressing
- **Quinoa salad with Ratatouille ^{veg} - GLUTEN FREE** \$134
Quinoa, basil pesto (contains nuts), chives, sundried tomatoes, black olives, grilled zucchinis, vegetables ratatouille, fresh goat cheese with Provençal herbs. Decorated with cherry tomatoes
Vegan option without goat cheese ^{vegan} \$119



Fougasses

Mediterranean olive oil soft bread with its toppings

From 4 pm

- **Salmon Fougasse** \$129
Smoked salmon, cream cheese, capers, red onion and chives
- **Mediterranean Fougasse** \$128
Serrano ham, Mozzarella, tomato and basil pesto (contains nuts)
- **Flamenkuch Fougasse** \$108
Crunchy bacon, cream, caramelized onions and gouda cheese
- **Mushroom Fougasse** \$106
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 \$132



Soups

Eng

- **Traditional onions soup** \$74
- **Cream of the day:** mushrooms, vichyssoise (potatoes and leeks), zucchinis, carrots... \$74



Savory crepes

- **Mushrooms and ham** \$109
Sauteed mushrooms with onions and garlic, smoked ham, gouda cheese and caramelized onions
- **Chicken and Mushrooms** \$109
Sauteed mushrooms with onions and garlic, grilled chicken, parsley and bechamel sauce
- **Spinach - Ricotta cheese ^{veg}** \$92
Sauteed spinachs with onions and garlic, ricotta and a touch of spinachs bechamel
- **Spinach, bacon and egg** \$109
Sauteed spinachs with onions and garlic, crunchy bacon, gouda cheese and a fried egg on top
- **Ham and cheese** \$108
Smoked ham and gouda cheese
- **Complete** \$109
Smoked ham, gouda cheese and egg (sunny side up or scrambled)
- **3 Cheeses ^{veg}** \$119
Gouda cheese, Brie cheese, Goat cheese, topped with tomatoes and basil pesto (contains nuts)
- **Smoked salmon** \$129
Fine herbs cream cheese, smoked salmon, lemon juice and dill cream sauce
- **Lettuce bowl, to accompany your crepe ^{veg}** \$48



Specials of the night

From 4 pm

- **Cheese plate** \$165
Brie cheese, roquefort 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** \$160
Brie cheese, goat cheese with black pepper, goat cheese with Provençal herbs and olive oil, serrano ham, smoked ham, pickles, baked potatoes, served with baguette bread
- **Homemade Boursin cheese spread ^{veg}** \$60
Fresh goat cheese with garlic and chopped chives, served with toasted baguette bread
- **Vol-au-vent** \$80
Savory puff pastry filled with chicken, sauteed mushrooms with onions and garlic, in a bechamel sauce
- **Vegetarian Vol-au-vent ^{veg}** \$75
Savory puff pastry filled with ratatouille (tomatoes, green peppers, zucchini, eggplant and onions) in a béchamel sauce
- **Homemade Tapenade ^{veg}** \$57
Kalamata olives spread made with anchovies and capers, served with toasted baguette bread