

small plates

Warm Olives ^{p1}
Rosemary, Lemon 6

Rillettes of Duck ^{p2}
Olives, Cornichon, Mustards 12

Fruit Salad
Mint 8

Dream Dates ^{p3}
Pancetta, Bleu Cheese 13

Onion Soup ^{p4}
Gratinée 9

Three/Five Exceptional Cheeses ^{p5}
Fig Cake, Marcona Almonds, Wine Jelly 16/19

Three Little Piggies (Jambons) ^{p6}
Fresh Fennel, Parmesan 17

Le Parfait ^{p7}
House Granola, Fruit + Berries 7

les salades

Roquette ^{p8}
Arugula, Spinach, Red Onion, Shaved Parmesan, Olive Oil + Lemon 13

Rouge ^{p9}
Roasted Beets, Spinach, Grated Carrots, Pears, Bleu Cheese, Red Onions, Toasted Marcona Almonds, Vinaigrette 14

les omelettes*

Made with 3 Eggs
Served with a Tossed Salad, Baguette Toast

Fine Herbs + Cheese ^{p10}
Tarragon, Chives, Parsley, Choice of Brie, Comté or Chèvre 11

Classique (Ham + Cheese) ^{p11}
Comté + Choice of Jambon de Paris Ham or Jambon de Bayonne Prosciutto 13

Végétarienne ^{p12}
Chèvre, Mushrooms, Spinach, Parsley 12

Country Omelette ^{p13}
Tomato, Pancetta, Basil, Shallots, Comté 14

Additions
Pancetta 3
Jambon de Paris (Ham) 3
Jambon de Bayonne (French Prosciutto) 3
Brie, Comté, Bleu or Chèvre 3
Oyster Mushrooms, Asparagus, Spinach, Red Onions 1

beverages 4

Pot of Leaf Tea
English Breakfast, Blue Flower Earl Grey, Jasmine Pearls, Jade Nantou, Sencha Yame, Rooibos Vanilla, Spicy Turmeric Tonic, Apple Berry

French Press Coffee

*(p) — Please see [footnotes](#) for recommended beverage pairings

savory crêpes

North Atlantic ^{p14}
Smoked Salmon, Tomatoes, Red Onion, Capers, Horseradish Crème Fraîche 15

Summer Garden (aka Great Eggspectations)
Cheddar, Tomatoes, Kale, Lemon Aioli, Scrambled Eggs 13

Femme Fatale ^{p15}
Slow Braised Chicken Thighs, Spinach, Garlic Aioli, Shaved Parmesan 15

Provence ^{p16}
Brie, Roasted Asparagus, Oyster Mushrooms, Spinach, Lemon Aioli 14

Latin ^{p17}
Shredded Duck, Tomato Salsa, Avocado, Comté, Sour Cream 16

Revolution ^{p18}
Jambon De Bayonne Prosciutto, Spring Potatoes, Raclette au Fromage 15

Charles ^{p19}
Comté, Jambon de Paris Ham, Parsley 15

sweet crêpes

Nutella Chocolat ^{p20}
Hazelnut Chocolate Spread 8

Chocolat et Framboise ^{p21}
Dark Chocolate Ganache, Raspberry Purée 10

Belle-Hélène ^{p22}
Vanilla Poached Pear, Vanilla Ice Cream, Chocolate Sauce 12

Normandie ^{p23}
Camembert, Cabernet Wine Jelly, Orange Sauce 12

Myrtille ^{p24}
Butter, Brown Sugar, Fresh Blueberries 7

Additions
Strawberries 2 / Bananas 2 / Marcona Almonds 2
Ice Cream 2 / Whipped Cream 1

other sweets

Chocolate Mousse*
Berries, Whipped Cream 10

Nutella Frozen Frappe
Nutella, Milk, Ice Cream 6
make it boozy
ADD Royal Orange Liqueur + Chartreuse Whipped Cream +6

coffee + digestif 8

Café au Vietnam (Ca Fe Dak Lak)
Grind Espresso Liqueur, Condensed Milk, Saigon Cinnamon

Café au Réunion
Giffard Vanilla de Madagascar liqueur

Café au Monte Carlo
B+B Liqueur

Café a Go-Go
Royal Combier Grand Liqueur

Cafe au Martinique
J.M Shrubbs Royal Orange Liqueur

Pondicherry Chai
Somrus Indian Cream Liqueur, Assam Tea

suggested pairings

^{p1} Rosé ^{p2} Pinot Noir or La Femme du Monde ^{p3} Carignan ^{p4} Vouvray or La Femme du Monde ^{p5} Chardonnay or Dolin Blanc Vermouth ^{p6} Pinot Noir ^{p7} Monsieur Apollo ^{p8} Day for Night ^{p9} Aval Cider ^{p10} Chardonnay ^{p11} Sauvignon Blanc ^{p12} Sparkling Rosé ^{p13} Rosé ^{p14} Muscadet ^{p15} Côtes de Rhone or Chimay Première ^{p16} Carignan ^{p17} Carignan or Duvel Tripel Hop Citra ^{p18} Chardonnay ^{p19} Sauvignon Blanc ^{p20} Byrrh Grand Quinquina ^{p21} Maurin Le Puy ^{p22} Vouvray or Saison Dupont ^{p23} Aval Cider ^{p24} Sparkling Rosé

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.