



SEASONAL MENU

*All Pastries are made from scratch, in house, with natural ingredients.
(GF = Gluten Free)*

Breakfast Pastries

CROISSANT - flaky, buttery , authentic French Croissant	3
ALMOND CROISSANT - croissant made with almond cream (non dairy cream) topped with slivered almonds	5
PAIN AU CHOCOLAT - chocolate croissant.....	4
CHOCOLATE ALMOND CROISSANT - croissant made with almond cream and chocolate chips, topped with chocolate chips and slivered almonds.....	5
PAIN AUX RAISINS - raisin Bread (similar to a Danish), made w/ pastry cream.....	5
MANGO PEACH TURNOVER- flaky puff pastry made with homemade fresh fruit compote.....	5
CINNAMON WALNUT BUN- made with homemade molasses.....	5
BRIOCHE- light, fluffy egg based bread , slightly sweet top	5

Tarts

APPLE ORANGE TART- made w/apple orange compote+ sliced apples, glazed	6
GRANDMAS APPLE TART- baked w/fresh apples+ custard, puff pastry shell	6
APRICOT FRANGIPANE TART- made w/almond cream , apricots+ pistachio crumble	5
ALMONDINE TART- almond cream, topped with slivered almonds, glazed	6
BLACKBERRY PISTACHIO TART- pistachio cream, fresh blackberries+ pistachios.....	7
CHOCOLATE TART- pure chocolate ganache, 23k gold flake.....	7
KISS ON THE BEACH- hazelnut macaron, chocolate & raspberry mousse+ shaved dark chocolate and hazelnuts (GF)	7
STRAWBERRY TART- pastry cream filled , sliced strawberries, glazed.....	7
RASPBERRY TART- pastry cream topped with fresh raspberries+ silver flakes	7

Pastries

ECLAIRS

COFFEE - Mocha eclair cream	6.5
MANHATTAN ISLAND - Hazelnut Eclair cream	6.5
CHOCOLATE - Chocolate Eclair cream	6.5
STAWBERRY - Fresh strawberries & whipped cream	6.5
PISTACHIO - pistachio eclair cream w/crushed pistachios	7
CHOCOLATE BLUFF (GF) chocolate ganache, meringue layers, dark chocolate shell	7
CHOCOMQCHA - chocolate meringue wafers filled w/mocha cream dusted in cocoa (GF)	7
CHEESECAKE - our signature NY style cheesecake topped with fresh whipped cream	6.5
BANANNA BREAD PUDDING - made w/raisins, topped with a meringue kiss.....	6.5
RHUBY GANACHE - ganache w/chocolate sponge cake layer+ strawberry rhubarb.....	7
CLAFOUTI - baked blueberry flan, puff pastry crust	7
KEY LIME BRULEE - key lime pie, walnut crumb crust w/lime zest (bruleed upon order).....	7
RASPBERRY ACARON - made w/fresh raspberries and buttercream (GF).....	8
MILLE-FEUILLE - custard creme in between puff pastry layers, icing	6

Lunch

SMOKED SALMON CROISSANT - Hudson Valley NY salmon in a toasted croissant w/cream cheese spread + capers	10
CROQUE-MONSIEUR - baked ham & bleu cheese sandwich	9
FRENCH HOT DOG - in a French baguette bun with creamy Dijon mustard	5

QUICHE

- ROASTED VEGETABLE - egg, leeks, rutabaga, onions, sweet potato (seasoned)
- TOMATO TART - tomato + caramelized onions (no egg}
- ANDOUILLE SAUSAGE - egg sausage with roasted vegetables
- BACON POTATO - egg, bacon, potato made with Swiss cheese

FOUGASSE (Stuffed French baguette served warm)

- BACON POTATO - made with Swiss cheese
- ANDOUILLE SAUSAGE - sausage with roasted vegetables
- ROASTED VEGETABLE - leeks, rutabaga, onions, sweet potato (seasoned)

* Outside seated lunches are prepared with mixed greens *All lunches include a cookie

Cookies

Baked from scratch, Please call for a current list of cookies available - ¼ POUND..... 7