

**COFFEE – TEA – CHOCOLATE**

American Coffee	8 oz	\$1.95	12 oz	\$2.95
Espresso	2 oz	\$1.95		
Extra Espresso Shot	2 oz	\$1.00		
Cortadito – mini latte	4 oz	\$2.45		
Macchiato – mini Cappuccino	4 oz	\$2.45		
Mocha – espresso and chocolate	4 oz	\$2.95		
Latte or Cappuccino	8 oz	\$2.95	12 oz	\$3.95
Tea – ask for our selection of flavors	12 oz	\$2.95		
Iced Tea – ask for our selection of flavors	16 oz	\$2.95		
Iced Coffee	16 oz	\$2.95		
Chocolate Milk Hot/Cold	12 oz	\$3.95		



**JUICES – SMOOTHIES – MILKSHAKES**

Fresh Squeezed Orange Juice	10 oz	\$3.45	16 oz	\$4.65
Smoothies – made with our ice cream	10 oz	\$4.60	16 oz	\$6.95
Smoothies – made with our sorbet	16 oz	\$6.95		
Milkshakes – made with our ice cream, or sorbets	16 oz	\$7.45		

**WATER – SOFT DRINKS**

Bottled Water	\$1.85
Perrier	\$2.75
Canned Soda Coke, Diet Coke, Sprite	\$1.85
Orangina	\$2.75
Lorina Lemon or Pink Lemonade	\$3.50
<b>BEER (*)</b>	
Stella Artois premium Belgian lager	\$5.00
Peroni premium Italian lager	\$5.00
Modelo Especial premium Mexican lager	\$5.00
Hoegaarden original Belgian wheat beer	\$5.00
Leffe Belgian Abby Ale	\$5.00
Fat Tire American-made Belgian amber ale	\$5.00

**BREAD – BAGUETTES – LOAFS**



French baguette	D F V	\$2.50
Rustic baguette sourdough	D F V	\$2.95
Whole wheat baguette	D F V	\$2.95
Epi baguette	D F V	\$2.95
Multigrain baguette	D F V	\$3.95
<b>Loafs</b>		
Ciabatta loaf	D F V	\$6.95
Brioche loaf		\$7.95
<b>Organic sourdough loafs</b>		
Zak's Multigrain	D F V	\$6.50
Zak's Walnut & Cranberry	D F V	\$6.50
Zak's Jewish Rye	D F V	\$6.50

**WINES BY THE GLASS (\*)**



Please ask for our wine list for wines by the bottle

<b>Wine of the Day</b> – a glass of the day's featured wine	\$5.00		
<b>Sparkling dry white</b>			
Prosecco “Je t’aime” Extra Dry Villa Jolanda Italy	\$8.50	<b>Dry Reds</b>	
<b>Dry white</b>		Cotes du Rhône, Les Vignerons 2010	\$6.00
Sauvignon Blanc Franc Beausejour 2011, Bordeaux	\$6.50	Bordeaux Superieur, Chat Andriet 2010	\$8.50
Chardonnay de la Fruitiere 2010, Loire	\$9.00	<b>Sweet Wines</b>	
<b>Dry Rosé</b>		<b>White &amp; fizzy</b>	
Côtes de Provence, 83 St Tropez 2011	\$7.00	Moscato d’Asti, Bianco Mio 2012, Italy	\$10.50
		<b>Red and fizzy</b>	
		Sangue di Giuda, Casteggio 2012, Italy	\$7.00

(\*) Only available in our Brickell Cafe

Gluten Free – Fat free – Dairy Free – Vegetarian

## CROISSANTS / DANISHES / TOASTS



<b>Plain Croissant</b> – Yeast raised flaky pastry	\$2.50		
<b>Chocolate Croissant</b> – Filled with two bars of chocolate	\$2.50		
<b>Almond Croissant</b> – Filled and topped with almond cream	\$3.00		
<b>Almond Chocolate Croissant</b> – Filled with bars of chocolate and almond cream	\$3.00		
<b>Pain Aux Raisins</b> – Filled with pastry cream and rum-soaked raisins	\$2.50		
<b>Blueberry Danish</b> – Filled with blueberry compote and cream cheese	\$2.50		
<b>Apple Crumble Danish</b> – Filled with almond cream, sauteed apples and crumble	\$2.50		
<b>Apricot Danish</b> – Filled with pastry cream, apricots and crushed pistachios	\$2.50		
<b>Brioche</b> – Yeast raised pastry, rich and tender from the high content in eggs and butter	ind \$2.50	loaf	\$7.95
<b>Mini Croissant</b> – Available in: <b>plain, chocolate, blueberry, apricot, raisins, apple crumble</b>	\$1.35		
<b>Mini Almond Croissant</b> , filled and topped with almond cream	\$1.95		
<b>Chouquettes</b> – Choux pastry topped with pearl sugar	6pc \$3.00	12pc	\$5.00
<b>Palmier</b> – Palm-shaped caramelized puff pastry	\$2.50		
<b>Mini Palmier</b> – Mini palm-shaped caramelized puff pastry	5pc \$5.00		
<b>Canele</b> – Rich and dense baked custard with a thinly caramelized shell	\$1.75		
<b>French Toast(*)</b> – Two slices of Brioche soaked in egg, pan seared and topped with sugar and fresh fruit	\$9.45		
<b>Toast and butter</b> – 1/3 of baguette or two slices of bread loaf with butter	\$1.50		



### EGGS(\*)



<b>Scrambled Eggs</b> – Two eggs	\$4.45
Add extra egg, ham, bacon, chicken, turkey, prosciutto, smoked salmon, swiss, feta, mozzarella, tomatoes, peppers, onions, spinach, mushrooms, bread +\$1.50 each	
<b>Protein Omelet</b> – Three egg whites	\$6.45
Add ham, bacon, chicken, turkey, prosciutto, smoked salmon, swiss, feta, mozzarella, tomatoes, peppers, onions, spinach, mushrooms, bread +\$1.50 each	
<b>Eggs Benedict</b> – Two poached eggs with Canadian bacon – Only on Week Ends	\$9.95
<b>Eggs Benedict</b> – Two poached eggs with smoked salmon – Only on Week Ends	\$10.95

### YOGURTS AND GRANOLAS

Toasted cereal, nuts and agave nectar with either dried mixed berries or dried mixed tropical fruit

<b>Yogurt with Granola</b> – 6 oz. cup of plain yogurt with 2 oz. of our granola	\$4.95
<b>Granola</b> – 1LB bag	\$11.95

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## CROQUES / QUICHES / SAVORY CROISSANTS

<b>Ham and Cheese Croissant</b> – Flaky pastry filled with Béchamel sauce, Virginia ham and Swiss cheese	\$3.95
<b>Portobello Pesto Croissant</b> – Flaky pastry filled with grilled Portobello mushrooms, sun dried tomatoes, and pesto <b>V</b>	\$3.95
<b>Turkey and Cheese Croissant(*)</b> – Plain croissant filled with turkey breast and Swiss cheese	\$5.45
<b>Quiche Lorraine</b> – Flaky pastry crust with ham and cheese	\$5.95
<b>Quiche Spinach/ broccoli</b> – Flaky pastry crust spinach, broccoli and ricotta cheese <b>V</b>	\$5.95
<b>Quiche Veggie</b> – Grilled vegetables and goat cheese <b>V</b>	\$5.95
	\$6.95
<b>Croque Monsieur</b> – Thinly sliced Virginia ham, shredded Swiss cheese, and creamy Moray Béchamel on rustic ciabatta.	
<b>Croque Madame(*)</b> – Thinly sliced Virginia ham, shredded Swiss cheese, creamy Moray Béchamel and an egg on rustic ciabatta served with side salad.	\$10.45
<b>9" Quiche</b> Lorraine, or spinach broccoli, or veggie	serves 6 \$29.95



## SALADS



<b>Gazpacho</b> – The Drinkable Salad <b>G F D V</b>	\$5.95
<b>Quinoa Salad</b> – Quinoa, edamame, diced jicama, cilantro, cranberries, sunflower seeds, toasted almonds and scallions tossed in lemon juice and olive oil. <b>D V</b>	\$6.45
<b>Caesar Salad (*)</b> – Romaine, arugula, shaved parmesan, sundried tomatoes, corn, croutons, Caesar dressing	\$7.75
With roasted chicken add \$2.75	
<b>Salmon Salad</b> – Salmon, fennel, cucumber, red onion, capers, lemon juice and dill <b>D</b>	\$8.45
<b>Atelier Salad (*)</b> – Prosciutto, mozzarella, tomato, mix green, and balsamic dressing	\$8.95
<b>Chicken Salad(*)</b> – Roasted chicken, romaine, plum tomatoes, heart of palm, shaved parmesan, lemon dressing, croutons	\$9.45
<b>Side Salad (*)</b> – Spring Mix, tomatoes, vinaigrette <b>G D V</b>	\$1.75

## SPECIALS

<b>Breakfast Combo (*)</b> – Includes scrambled eggs (2), orange juice 8Oz, Latte 8 Oz – from 7:30 am – 11:00 am	\$9.95
<b>Soup of the Day</b>	Medium 8 Oz \$4.25
	Large 16 Oz \$8.25
<b>Daily Combo Special (*)</b> – Includes a cup of Soup of the Day, half of the Sandwich of the Day, and choice of macaron, truffle, or petit four	\$10.95
<b>Daily Salad Special (*)</b> – featured salad	\$10.95
<b>Daily Special (*)</b> – featured main dish	\$14.95
<b>Savory Platter for two (*)</b> – Prosciutto, Ham, artisanal Sausage, Brie, Swiss, mixed salad and artisanal bread	\$14.95

## SAVORY COCKTAIL BITES

<b>One bite assorted savory petits fours</b> – ask for our selection of flavors (cold)	\$1.95
<b>Two bite sandwiches</b> , see sandwich selection (cold)	\$2.85
<b>Two bite mini quiche</b> , Lorraine, or spinach–broccoli, or veggie (warm up @ 325F)	\$2.85

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## SANDWICHES & WRAPS\*



ask for our selection of baguette (\*) and wrap flavors(\*)

<b>Ham and Brie</b>	\$7.95
Thinly sliced Virginia ham, imported Brie cheese, French mayonnaise and Dijon mustard	
<b>Turkey, Bacon and Swiss</b>	\$7.95
Roasted turkey breast, spring mix, plum tomato, crispy bacon, Swiss, French mayonnaise and Dijon mustard	
<b>Tomato and Mozzarella V</b>	\$7.95
Plum tomato, fresh mozzarella, pesto spread and fresh basil	
<b>Prosciutto and Mozzarella</b>	\$8.45
Prosciutto, fresh mozzarella, plum tomato, arugula, pesto, balsamic glaze and olive oil	
<b>Smoked Salmon and Cream Cheese</b>	\$8.45
Smoked salmon, cream cheese, spring mix, capers and lemon dressing	
<b>Salmon Salad D G</b>	\$8.45
Salmon, fennel, cucumber, red onions, capers, lemon juice and dill.	
<b>Chicken Avocado</b>	\$8.45
Roasted chicken, avocado, Swiss, romaine, olive oil, balsamic vinegar, honey mustard	

### TARTINES: Open organic sourdough bread toasts (\*)

<b>Vegetarian Tartine:</b> grilled Portobello mushroom, roasted red peppers, zucchini and eggplant and balsamic dressing, served with side salad. <b>D V</b>	\$7.25
<b>Warm roast Turkey and Brie Tartine:</b> roasted turkey with melted brie and walnuts with mustard butter and honey dressing, served with side salad.	\$7.45
<b>Organic Chicken Pesto Tartine:</b> organic grilled chicken, mozzarella, and pesto, served with side salad.	\$7.95

### PARISIAN MACARONS

Our freshly baked macarons are a locally produced, versatile and gluten-free treat. Naturally flavored almond meringues sandwich a silky center of ganache or jam. Simple in storage and beautiful in presentation, our macarons are a great addition to any gift, celebration, or daily splurge. **G**

Available in: vanilla, coffee, caramel, praline, chocolate, pistachio, passion fruit, strawberry-vanilla, rose, raspberry, cassis, and a seasonal flavor



	\$1.85 each
300 +in bulk	\$1.75 each
Box of 8	\$14.80
Box of 10	\$18.50
Box of 12	\$22.20
Box of 20	\$37.00
Favor purse	\$0.75

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## TARTS, CAKES, FRENCH CLASSICS AND ICE CREAM CAKES

	Individual	Tart & Cake sizes	
<b>Lemon Meringue Tart</b> Sable crust filled with a tangy lemon custard, topped with fresh airy meringue	\$4.95	Serves 6	\$29.95
<b>Almond Pear Tart</b> Sable crust filled with a vanilla almond cream, topped with peached pears and almonds	\$4.95	Serves 6	\$29.95
<b>Mixed Berry Tart</b> on a bed of vanilla almond cream in sable crust	\$5.10	Serves 6	\$32.50
<b>Paris-Brest</b> – Praline cream-filled choux pastry	\$4.95	Serves 6	\$32.50
<b>Millefeuille</b> – Caramelized puff pastry and light vanilla crème	\$5.10	Serves 6	\$32.50
		Serves 10 to 16	\$57.50
		Serves 15 to 24	\$84.50
<b>Saint Honore</b> – ring of crème filled puff pastry topped with miniature cream puffs and whipped Chantilly cream	\$5.10	Serves 6	\$32.50
		Serves 10 to 16	\$57.50
<b>Chocolate éclair</b> – Chocolate cream-filled choux pastry	\$5.10		
		<b>Carré sizes</b>	
<b>Carré Crunchy</b> Milk chocolate mousse, praline cream on a praline sponge cake	\$4.95	Serves 4 to 6	23.50
<b>Carré Three Layer Chocolate</b> Dark, milk and white chocolate mousse chocolate almond sponge cake	\$4.95	Serves 6 to 9	\$32.50
<b>Carré Ivory</b> Creme bruleé mousse with mango and passion fruit cream coconut and lime sponge cake	\$4.95	Serves 10 to 16	\$57.50
<b>Carré Rouge</b> Mascarpone mousse with raspberry and cherry cream pistachio sponge cake	\$4.95	Serves 15 to 24	\$84.50
		Serves 30 to 48	\$164.50
		Serves 60 to 96	\$287.50
		<b>Ice Cream cake sizes</b>	
<b>Mocha Dome</b> – Chocolate ice cream, coffee ice cream, praline parfait		Serves 10 to 16:	\$47.50
<b>Vacherin</b> – Raspberry sorbet, vanilla ice cream and crispy meringue		Serves 10 to 16:	\$47.50
<b>Raspberry Dome</b> – Raspberry sorbet, pistachio ice cream, raspberry coulis		Serves 10 to 16	\$57.50
<b>Petits fours</b> – one bite cakes			\$1.95



### ICE CREAM AND SORBET

**Ice Cream:** vanilla, chocolate, dulce de leche, coffee, praline, pistachio, torrone, strawberry, banana  
**Sorbet:** strawberry, raspberry, passion fruit, coconut, lemon, mango, lychee, seasonal **F G D**

**Single Servings:**

**Profiteroles** – airy cream puff encasing vanilla ice cream  
**Verrines** – balanced combination of ice cream, sorbet, and coulis  
**One Scoop**  
**Two Scoops**



\$1.85  
\$3.70  
\$3.27  
\$5.14



**Large Servings:**

**Vanilla, Coffee** –ice cream  
**Chocolate, Banana, Dulce de Leche** –ice cream; **Lemon** – sorbet  
**Praliné, Pistachio, Strawberry, Torrone** – ice cream; **Mango, Passion Fruit, Strawberry** – sorbet ,  
**Raspberry, Coconut, Lychee** – sorbet

<b>Pint</b>	<b>2/3 Gallon – 2.5L</b>
\$7.45	\$28.95
\$8.45	\$32.95
\$9.95	\$37.95
\$11.95	\$44.95

### CONFECTIONARY AND CHOCOLATES

<b>Assorted Bonbons:</b> chocolate fleur de sel, caramel, honeycomb, passion fruit, seasonal	\$1.25	
<b>Truffles</b> with dark chocolate ganache	\$1.50	\$37.50 / Lb
<b>Croustilles</b> Slivered almond and candied orange peel coated in dark chocolate <b>G D</b>	\$1.50	\$37.50 / Lb
<b>Pates de Fruits:</b> Cassis, Raspberry, Mango, Passion Fruit, Guava, Apple <b>F G D V</b>	\$1.50	
<b>Confitures/Jams:</b> Raspberry, or Caribbean or Spicy Orange peel <b>F G D V</b>	\$6.95	
<b>Chocolate Ganache sauce</b> 4 oz	\$4.00	

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