

# MICHELINA

## »—» **PETIT DEJEUNER/ BREAKFAST** «—«

**CREATE YOUR OWN EGGS** – Choose between Omelette , Scrambled or Sunny side up . Come with butter , jam and baguette tradition \$11

+ Add Turkey \$2, Add Ham \$2, Add Bacon \$2, Add Comte\$2, Add Brie \$2, Add Spinach \$2, Add Red Peppers \$1.5, Add Avocado \$2

**HAM & CHEESE CROISSANT** – Jambon de Paris, Comte cheese in a butter croissant served warmed \$12

**BAGEL & LOX** – Cream cheese, smoked salmon , tomatoes, capers, red onions, cucumber, alfalfa sprout \$15

+ Onions bagel , Sesame Bagel or Everything bagel Add\$0.50

**SCRAMBLED EGGS TARTINE** – Scrambled eggs ham or bacon and comte cheese on sourdough \$14

**SCRAMBLED EGGS HAM & CHEESE CROISSANT** – Scrambled eggs with Jambon de Paris, Comte cheese in a butter croissant \$14

**OMELETTE PARISIENNE** – Omelette Jambon De Paris, Comte cheese , served with baguette tradition butter and jam \$14

**CROQUE MONSIEUR** – Ham, Comte cheese, béchamel on sourdough bread \$14

**CROQUE MADAME** – Ham, Comte cheese, béchamel on sourdough bread topped with a sunny side up egg \$16

**QUICHE LORRAINE** – Ham and cheese Quiche served with mixed green salad \$14

**SPINACH AND BRIE QUICHE** – Spinach and Brie Quiche served with mixed green salad \$14

**TARTINE COMME A LA MAISON** – Half Baguette served with butter and marmalade of the day \$5

## »—» **VIENNOISERIE** «—«

**All our viennoiserie are made with French Butter AOP Issigny from Normandie France**

**CROISSANT** – \$4

**CHOCOLATE CROISSANT** – \$4.5

**ALMOND CROISSANT** – \$5

**CHOCOLATE ALMOND CROISSANT** – \$5.5

**CINNAMON ROLL** – \$4.75

**RAISINS CROISSANT** – \$4.75

**DANISH** – choice of apricot, apple or cream cheese \$4.75

**KOUIGN-AMANN** – \$5.25

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## »—► **POUR COMMENCER / STARTER** ◀—«

**ROASTED CAMEMBERT** – Roasted Lambert from Normandie France, served with baguette tradition and nuts \$25

**CHARCUTERIE & CHEESE** – Assorted cold cut and cheese plate served with baguette tradition and nuts \$22

## »—► **LES BOLS DE MICHELINA / SALAD SERVED IN BREAD BOWL** ◀—«

**SALADE DE CHÈVRE CHAUD** – Frisée, walnut, tomatoes, Goat cheese "Crottin de Chavignol AOC" warmed on sourdough with honey and Lemon vinaigrette \$18

**LA NICOISE** – Mixed greens, hard boiled eggs, white anchovies, red pepper, tomatoes, nicoise olives, haricot vert, radish, tuna oil, balsamic vinaigrette \$16

**SALADE GOURMANDE** – Mixed Greens, smoked salmon, avocado, grilled heart artichokes, red onions, tomatoes, radish, lemon vinaigrette \$18

**CAESAR SALAD** – Mixed greens, roasted turkey, white anchovies, parmesan, sourdough croutons with herbs de provence, caesar dressing \$15

**QUINOA SALAD** – Quinoa, cucumber, red onions, imported goat cheese, avocado, cilantro, lemon dressing, (do not come in a bread bowl) \$16

## »—► **LES TARTINES** ◀—«

**AVOCADO TOAST** – Avocado, olive oil, cilantro, lemon, roasted sesame, balsamic glaze, radish, alfalfa sprout, choice of sourdough or multigrain \$15  
+ Add Egg \$1.50

**HAM BRIE BUTTER TARTINE** – Butter, jambon de Paris, brie, cornichons, choice of sourdough or multigrain \$15

**PROSCIUTTO BURRATA TARTINE** – Prosciutto di Parma 24 month aged, buratta, balsamic glaze, micro basil, choice of sourdough or multigrain \$16

**SMOKED SALMON TARTINE** – Smoked salmon, goat cheese, dill, alfalfa sprout, choice of sourdough or multigrain \$17  
+ Add avocado \$2

**TUNA TARTAR TARTINE** – Sushi grade tuna, olive oil, lemon, cilantro, roasted sesame, avocado, radish, alfalfa sprout, balsamic glaze choice of sourdough or multigrain \$17

**TARTINE SAVOYARDE** – Bresaola, Raclette du livarot, cornichons, dijon mustard, choice of sourdough or multigrain \$17

**TARTINE GORGONZOLA** – Gorgonzola, grilled artichokes, honey, choice of sourdough or multigrain \$16

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## »→ SANDWICHES ←«

- LE LYONNAIS** – Saucisson, butter, cornichons on baguette \$14
- LE BLT** – Lettuce, tomato, comte cheese, bacon, mayo on multigrain \$15
- LE PARMA AFFAIR** – Prosciutto di Parma 24 month aged, burrata, balsamic glaze, basil on baguette \$17
- LE PARISIEN "Enzo's Favorite"** – Jambon de Paris, brie, butter on baguette \$15
- LE VEGGIE** – Lettuce, tomato, red peppers, red onions, avocado, salted cucumber & Radish on baguette \$14.50
- LE MEDITERRANÉEN** – Smoked salmon, goat cheese, dill, salted cucumber, avocado, alfalfa sprout on baguette \$17
- LE THON** – Lettuce, tomato, tuna Salad \$14
- LE WEHO** – Tomato, burrata, balsamic glaze, micro basil on baguette \$15
- LE CLUB SANDWICH** – Lettuce, tomato, mayo, dijon mustard, roasted turkey, avocado, comte cheese on sourdough \$16
- LE CAMPAGNARD** – Pâté de campagne "black pepper", cornichons on baguette \$15
- CHEESY** – Brie, comte cheese, cheddar, butter on sourdough \$15
- CROQUE MONSIEUR** – Ham, Comte cheese, béchamel on sourdough bread \$14
- CROQUE MADAME** – Ham, Comte cheese, béchamel on sourdough bread topped with a sunny side up egg \$16

## »→ CREATE YOUR OWN SANDWICH ←«

### CHOOSE YOUR BREAD SOURDOUGH/ MULTIGRAIN/ BAGUETTE TRADITION/ BAGEL

JAMBON DE PARIS – \$12	COMTE CHEESE – \$2.5	LETTUCE
SAUCISSON – \$12	GOAT CHEESE – \$2	TOMATO
PROSCIUTTO – \$14	CAMEMBERT – \$2.50	RED ONIONS
ROASTED TURKEY – \$12	BRIE – \$2	RED PEPPERS – \$1.5
TUNA SALAD – \$11	BURRATA – \$2.5	AVOCADO – \$2.5
SMOKED SALMON – \$14	CHEDDAR – \$2	CUCUMBER – \$1.5
BRESAOLA – \$14	GORGONZOLA – \$2.5	SALTED RADISH – \$1.5