

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 \$2.5, Add Bacon \$2, Add Comte\$2.5, Add Truffle Brie\$3.5, Add Brie \$2, Add Spinach \$2, Add Red Peppers \$1.5, Add Avocado \$2.5

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

SOURDOUGH BAGEL WITH CREAM CHEESE – \$4.50

+ Sesame\$0.5 Everything \$0.5 Onions \$0.5

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

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

SCRAMBLED EGGS HAM & CHEESE CROISSANT – Scrambled eggs ham&comte cheese in a croissant \$15

TRUFFLE OMELETTE – Omelette topped with slice black truffle \$19

OMELETTE PARISIENNE – Omelette ham,Comte cheese , with baguette butter&jam \$15

CROQUE MONSIEUR – Ham, Comte cheese, béchamel on sourdough bread \$15

+ CROQUE MADAME add \$1.50

TRUFFLE CROQUE – Ham, Comte cheese, béchamel on sourdough bread topped with sliced black truffle \$22

QUICHE LORRAINE – Ham and cheese Quiche \$15

SPINACH AND BRIE QUICHE – Spinach and Brie Quiche \$15

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

»— VIENNOISERIE —«

All our viennoiserie are made with French Butter AOP Issigny from Normandie France and baked daily

CROISSANT – \$5

ALMOND CROISSANT – \$5.5

CINNAMON ROLL – \$5

DANISH – choice of apricot, pear or cream cheese \$5

CHOCOLATE CROISSANT – \$5

CHOCOLATE ALMOND CROISSANT – \$6

RAISINS CROISSANT – \$5

KOUIGN-AMANN – \$5.5

»— WEEKEND SPECIAL —«

EGGS BENEDICT SMOKED SALMON – Poached eggs, hollandaise sauce, smoked salmon on a croissant \$16

EGGS BENEDICT HAM – Poached eggs, hollandaise sauce, jambon de Paris on a croissant \$15

»— LES TARTINES —«

AVOCADO TOAST – Avocado, olive oil , cilantro, lemon, roasted sesame, balsamic glaze, radish, alfalfa sprout \$15
+ Add egg 1.5

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

TARTINE GORGONZOLA GRILL ARTICHOKE – Gorgonzola, grilled artichokes, honey, choice of sourdough or multigrain \$17

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

PROSCIUTTO BURRATA TARTINE – Prosciutto Parma 24 month aged, buratta, balsamic glaze, basil, on sourdough \$17

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

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

MICHELINA

»—> POUR COMMENCER / STARTER <—«

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

»—> LES SALADES <—«

SALADE DE CHÈVRE CHAUD – Frisée, walnut, tomato, imported goat cheese 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 \$17

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

CAESAR SALAD – Roasted turkey, white anchovies, parmesan, croutons, caesar dressing \$15

QUINOA SALAD – Quinoa, cucumber, red onions, imported goat cheese, avocado, cilantro, lemon dressing \$16

»—> SANDWICHES <—«

COCORICO – Chicken truffle mousse, cornichons baguette \$16

LA TRUFFE – Truffle Brie, butter on Baguette \$16

LE LYONNAIS – Saucisson, butter, cornichons on baguette \$15

LE COURCHEVEL – Prosciutto di Parma 24 month aged, dijon mustard, cornichons and melted raclette cheese \$17

LE PARMA AFFAIR – Prosciutto di Parma 24 month aged, burrata, balsamic glaze, basil on baguette \$17

LE BLT – Lettuce, tomato, comte cheese, bacon, mayo on multigrain \$15

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 \$16

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 CAMPAGNARD – Pâté de campagne "black pepper", cornichons on baguette \$16

LE CLUB SANDWICH – Lettuce, tomato, mayo, dijon mustard, roasted turkey, avocado, comte cheese on sourdough \$16

GRILLED CHEESE – Brie, comte cheese, cheddar, butter on sourdough \$15

CROQUE MONSIEUR – Ham, Comte cheese, béchamel on sourdough bread \$15

+ CROQUE MADAME add \$1.50

TRUFFLE CROQUE – Ham, Comte cheese, béchamel on sourdough bread topped with sliced black truffle \$22

»—> CREATE YOUR OWN SANDWICH <—«

JAMBON DE PARIS – \$12

SAUCISSON – \$12

PROSCIUTTO – \$14

ROASTED TURKEY – \$12

TUNA SALAD – \$11

SMOKED SALMON – \$14

BRESAOLA – \$14

BACON – \$12

COMTE CHEESE – \$2.5

GOAT CHEESE – \$2

CAMEMBERT – \$2.5

BRIE – \$2

BURRATA – \$2.5

CHEDDAR – \$2

TRUFFLE BRIE – \$3.5

RACLETTE – \$2.5

LETTUCE

TOMATO

RED ONIONS

RED PEPPERS – \$1.5

AVOCADO – \$2.5

CUCUMBER – \$1.5

SALTED RADISH – \$1.5

CORNICHONS – \$1.5