

MICHELINA

»— PETIT DEJEUNER/ BREAKFAST —«

CREATE YOUR OWN EGGS – Choose between Omelette , Scrambled or Sunny side up . Come with butter , jam and baguette tradition \$12

+ 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,

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

SOURDOUGH BAGEL WITH CREAM CHEESE – \$5

TRUFFLE CREAM CHEESE BAGEL – Truffle cream cheese, slice truffle on sourdough bagel \$15

BAGEL & LOX – Cream cheese, smoked salmon , tomato, capers, red onions, cucumber, radish, alfalfa sprout \$18

SCRAMBLED EGGS TARTINE – Scrambled eggs ham or bacon, comte cheese on sourdough \$15

SCRAMBLED EGGS HAM & CHEESE CROISSANT – Scrambled eggs ham&comte cheese in a croissant \$18

OMELETTE PARISIENNE – Omelette ham,Comte cheese , with baguette butter&jam \$17

TRUFFLE OMELETTE – Omelette topped with slice black truffle \$26

CROQUE MONSIEUR – Ham, Comte cheese, béchamel on sourdough bread \$16

+ CROQUE MADAME add \$2

TRUFFLE CROQUE – Ham, Comte cheese, béchamel on sourdough bread topped with Urbani sliced black truffle \$25

QUICHE LORRAINE – Ham and cheese Quiche come with a side salad \$16

SPINACH AND BRIE QUICHE – Spinach and Brie Quiche come with a side salad \$16

EGGS BENEDICT SMOKED SALMON – Poached eggs, hollandaise sauce, smoked salmon on a croissant \$18

EGGS BENEDICT HAM – Poached eggs, hollandaise sauce, jambon de Paris on a croissant \$17

EGGS BENEDICT SPINACH – Poached eggs, hollandaise sauce, spinach on a croissant \$16

GRANOLA BOWL – Granola, fromage blanc, honey and berries \$9

TARTINE COMME A LA MAISON – Half Baguette served with butter and marmalade \$6

»— VIENNOISERIE —«

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

CROISSANT – \$5.5

ALMOND CROISSANT – \$6.50

CINNAMON ROLL – \$6

DANISH – choice of apricot, pear, cream cheese \$6

PAIN SUISSE – \$6

CHOCOLATE CROISSANT – \$6

CHOCOLATE ALMOND CROISSANT – \$6.5

RAISINS CROISSANT – \$6

KOUIGN-AMANN – \$6

APPLE TURNOVER – \$6

»— LES TARTINES —«

AVOCADO TOAST – Avocado, olive oil , cilantro, lemon, roasted sesame, balsamic glaze, radish, alfalfa sprout \$17

+ Add egg 2

HAM BRIE BUTTER TARTINE – Butter, jambon de Paris, brie, cornichons, choice of sourdough or multigrain \$16

TARTINE GORGONZOLA GRILLED ARTICHOKE – Gorgonzola, grilled artichokes, honey on sourdough \$18

SMOKED SALMON TARTINE – Smoked salmon, goat cheese , dill, alfalfa sprout, choice of sourdough or multigrain \$19

PROSCIUTTO BURRATA TARTINE – Prosciutto Parma 24 month aged, buratta, balsamic glaze, basil, on sourdough \$19

TARTINE SAVOYARDE – Bresaola, Raclette du livarot, cornichons, dijon mustard, choice of sourdough or multigrain \$19

TUNA TARTARE TARTINE – Sushi grade tuna, olive oil, cilantro, sesame, avocado, radish, sprout, balsamic glaze \$19

TARTINE DUCK MAGRET – Duck Magret, bucheron goat cheese, honey and cornichons on sourdough bread \$22

MICHELINA

»—> POUR COMMENCER / STARTER <—«

CHARCUTERIE & CHEESE – Assorted imported cold cut and cheese plate served with baguette tradition and nuts \$24

»—> LES SALADES <—«

SALADE DE CHÈVRE CHAUD – Frisée, walnut, tomato, goat cheese on sourdough with honey and Lemon vinaigrette \$19

LA NICOISE – Mixed greens, hard boiled eggs, white anchovies, red pepper, tomatoes, nicoise olives, haricot vert, radish, tuna oil, balsamic vinaigrette \$18

SALADE GOURMANDE – Mixed Greens, smoked salmon, avocado, grilled artichokes, red onions, tomatoes, radish \$19

GREEK SALAD – Tomatoes, cucumber, red onions, mediterranean olives and feta cheese \$18

QUINOA SALAD – Quinoa, cucumber, red onions, imported goat cheese, avocado, cilantro, lemon dressing \$19

»—> SANDWICHES <—«

Add a bag of Truffle or Jamon iberico chips for \$4.00

TRUFFLE BURRATA BURGER – Fresh burrata, Urbani fresh truffle, extra virgin olive oil on a brioche bun \$23

LA TRUFFE – Truffle Brie, butter on Baguette \$22

LE LYONNAIS – Saucisson, butter, cornichons on baguette \$18

LE COURCHEVEL – Prosciutto di Parma 24 month aged, dijon mustard, cornichons and melted raclette cheese \$19

LE PARMA AFFAIR – Prosciutto di Parma 24 month aged, burrata, balsamic glaze, basil on baguette \$19

LE BLT – Lettuce, tomato, comte cheese, bacon, mayo on multigrain \$17

LE PARISIEN "Enzo's Favorite" – Jambon de Paris, brie, butter on baguette \$18

LE VEGGIE – Lettuce, tomato, red peppers, red onions, avocado, salted cucumber & Radish on baguette \$17

LE MEDITERRANÉEN – Smoked salmon, goat cheese, dill, salted cucumber, avocado, alfalfa sprout on baguette \$19

LE THON – Lettuce, tomato, tuna Salad \$18

LE WEHO – Tomato, burrata, balsamic glaze, micro basil on baguette \$17

LE SAINT TROPEZ – Tomato, Prosciutto, mediterranean olives, feta, red pepper, balsamic glaze on a multigrain \$19

LE CLUB SANDWICH – Lettuce, tomato, mayo, dijon mustard, roasted turkey, avocado, comte cheese on sourdough \$19

GRILLED CHEESE – Brie, comte cheese, cheddar, butter on sourdough \$18

CROQUE MONSIEUR – Ham, Comte cheese, béchamel on sourdough bread \$17

+ CROQUE MADAME add \$2

TRUFFLE CROQUE – Ham, Comte cheese, béchamel on sourdough bread topped with Urbani sliced black truffle \$25

»—> CREATE YOUR OWN SANDWICH <—«

JAMBON DE PARIS – \$12

SAUCISSON – \$12

PROSCIUTTO – \$14

ROASTED TURKEY – \$12

TUNA SALAD – \$11

SMOKED SALMON – \$16

BRESAOLA – \$14

BACON – \$12

COMTE CHEESE – \$2.5

GOAT CHEESE – \$2

CAMEMBERT – \$3

BRIE – \$2

RACLETTE – \$2.5

BURRATA – \$2.5

CHEDDAR – \$2

TRUFFLE BRIE – \$4

LETTUCE

TOMATO

URBANI FRESH TRUFFLE – \$6

RED PEPPERS – \$1.5

AVOCADO – \$3

CUCUMBER – \$1.5

SALTED RADISH – \$1.5

CORNICHONS – \$1.5