

# CARÉ

featuring Caffè Umbria

	<u>12oz</u>	<u>16oz</u>
<b>COFFEE &amp; TEA</b>		
brewed coffee   medium   dark   decaf	2.45	2.79
café au lait	3.29	3.79
iced black tea		3.29
full leaf tea		3.29
english breakfast, earl gray, jasmine green, peppermint, chamonmile		
<b>ESPRESSO BEVERAGES</b>   available hot or iced		
café latte	4.05	4.69
cappuccino	4.09	
café mocha	4.65	5.00
white chocolate mocha	4.65	5.00
café americano	3.29	3.79
steamers	2.89	3.29
espresso	2.39 single	3.09 double
<b>NON-COFFEE</b>		
hot chocolate	3.49	3.69
chai tea latte	4.09	4.69
london fog		5.00
<b>CUSTOMIZE IT</b>		
add espresso shot	0.85	
add flavored syrup	0.80	
dairy alternatives:      soy   almond   oat	0.90	

# À MANGER

Sandwiches & Entrees served with a side of mesclun mixed greens and house vinaigrette.

## BAGUETTE SANDWICH

jambon parisien 9.29

dijon mustard butter, black forest ham, emmental cheese, cornichons, lettuce.

brie aux fines herbes 9.29

double-cream brie, fresh herbs, frisée greens, cucumber, toasted sliced almonds.

poulet aux crudités 9.49

tarragon chicken salad, hardboiled egg, sliced tomato, lettuce.

## CROISSANT & BRIOCHÉ

turkey & cheese croissant 10.59

croissant, sliced turkey breast, béchamel sauce, emmental cheese.

oeufs mimosa croissant 9.89

croissant, classic egg salad, tomato, lettuce, paprika.

croque monsieur 11.45

sliced brioché, black forest ham, béchamel sauce, dijon mustard, emmental cheese.

**SOUPE DU JOUR** 7.59

Ask us about our fresh and delicious homemade soups!

## GRILLED PANINI

9.89

brie bartlett

prosciutto ham, brie, caramelized onion & pear, roasted garlic, arugula, olive oil & balsamic drizzle.

provence

sliced tomato, fresh mozzarella, basil, niçoise olives, roasted garlic, olive oil & balsamic drizzle.

strasbourg

sliced saucisson à l'ail (garlic pork sausage), emmental cheese, sauerkraut, house Sauce Piquante.

## QUICHE

11.49

lorraine

savory egg custard with bacon, onion, emmental cheese.

jardinière

roasted spinach red pepper and leek, seasonal vegetables.

## SALADE

9.79

salade du chef

savory egg custard with bacon, onion, emmental cheese.

roasted red beet

roasted spinach red pepper and leek, seasonal vegetables.

# VIENNOISERIE

## LES CLASSIQUES

### croissant au beurre

buttery, flaky, fresh out of the oven.

### croissant aux amandes

almond cream filled, twice baked croissant.

### pain au chocolat

classic croissant dough filled with chocolate.

### pain aux raisins

raisins and custard wrapped in croissant dough.

### chausson aux pommes

croissant dough filled with applesauce.

## POPULAR PASTRIES

### chouquette by the dozen

puff pastry sprinkled with rock sugar.

### kouign amann

flaky and buttery caramelized croissant dough finished with sea salt.

### canelé

vanilla bean and rum custard baked in a copper tin thinly coated with beeswax.

### normandy apple toast

bread pudding baked in a rum and vanilla custard and topped with apples.

### croustade

croissant dough with a savory filling.  
cheese | spinach | mushroom

# PÂTISSERIE

### saint honoré

puff pastry with a ring of pâte à choux filled with vanilla custard, and topped with whipped cream and caramelized choux.

### éclair café | chocolat

pâte à choux filled with smooth and decadent coffee or chocolate custard, and iced with fondant.

### opéra

almond sponge cake layered with chocolate ganache and espresso butter cream.

### tarte citron

smooth and rich lemon custard in an almond cream layered shortbread tart shell.

### macarons

ask us about our current flavor rotation!

### hazelnut caramel dacquoise

milk chocolate caramel ganache and praliné butter cream between layers of hazelnut meringue cake.

### raspberry délice

flourless chocolate cake layered with chocolate mousse, crème brûlée, and raspberry gelée

### gateau au chocolat

flourless, rich, and dense dark chocolate cake.

### gateau orange et gingembre

flourless cake with ground almonds, ginger, and fresh pureed oranges.