



Seasonal Menu

*All Pastries are made from scratch, in house, with natural ingredients
(GF = Gluten Free)*

Breakfast Pastries

Croissant	3
flaky, buttery , authentic French Croissant	
Almond Croissant	5
croissant made with almond cream topped with slivered almonds	
Pain Au Chocolate	4
chocolate croissant	
CHOCOLATE ALMOND CROISSANT	5
croissant made with natural almond cream and chocolate chips	
PAIN AUX RAISINS	5
Brioche raisin bread (similar to a Danish)	
MANGO PEACH TURNOVER	5
flaky puff pastry pocket made with homemade fresh fruit compote	
CINNAMON WALNUT BUN	5
brioche bread made, homemade molasses	

Tarts

APPLE ORANGE TART	6
Square tart made w/apple orange compote topped with sliced apples, glazed	
GRANDMAS APPLE TART	6
baked w/fresh apples+custard, in a puff pastry shell	
ALMONDINE TART	6
almond cream, topped with slivered almonds, glazed	
Apricot or Pear Tart	7
Almond Cream, whole apricots or half pear, glazed	
CHOCOLATE TART	7
pure chocolate ganache inside a chocolate cookie shell, 23k gold flake	
STRAWBERRY TART	7
tart shell filled with pastry cream, sliced strawberries, glazed	
RASPBERRY TART	7
tart shell filled with pastry cream, topped with fresh raspberries+ edible silver flakes	



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Pastries

Coffee Eclair	6.5
Natural coffee eclair cream	
Manhattan Island Eclair	6.5
Hazelnut Eclair cream	
Chocolate Eclair	6.5
Chocolate Eclair cream	
Strawberry Eclair	6.5
Fresh strawberries & whipped cream	
Pistachio Eclair	7
pistachio eclair cream w/crushed pistachios	
CHOCOLATE BLUFF	7
chocolate ganache, meringue layers, dark chocolate shell	
CHOCOMoCHA	7
chocolate macaron filled w/coffee buttercream dusted in cocoa	
NY Style cheesecake	6.5
our signature NY style cheesecake topped with fruit	
BANANNA BREAD PUDDING	6.5
made w/raisins, topped with a meringue kiss	
RHUBY GANACHE	7
ganache w/chocolate sponge cake layer+ strawberry rhubarb	
Chestnut Bar	7
Ultimate almond cream shell topped with chestnut cream	
KEY LIME BRULEE	7
Key lime + creme brulee , walnut crumb crust w/lime zest (brulee upon order)	
RASPBERRY MACARON	8
made w/fresh raspberries and buttercream	
MILLE-FEULL(NAPOLEON)	6
custard creme in between puff pastry layers, icing	



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Lunch

SMOKED SALMON CROISSANT *seasonal	10
Hudson Valley NY salmon in a toasted croissant w/cream cheese spread + Capers (unavailable Summer)	
CROQUE-MONSIEUR	9
French bread , baked ham & bleu cheese sandwich	
FRENCH HOT DOG	5
hot dog in a French baguette bun topped + Dijon	
QUICHE	
ROASTED VEGETABLE	7
egg, leeks, rutabaga, onions, sweet potato (seasoned)	
TOMATO TART	7
tomato + caramelized onions (no egg}	
ANDOUILLE SAUSAGE QUICHE	7
egg sausage with roasted vegetables	
BACON POTATO QUICHE	7
egg, bacon, potato made with Swiss cheese	
FOUGASSE	
(Stuffed French baguette served warm)	
BACON POTATO FOUGASSE	9
made with Swiss cheese	
ANDOUILLE SAUSAGE FOUGASSE	9
sausage with roasted vegetables	
ROASTED VEGETABLE FOUGASSE	9
leeks, rutabaga, onions, sweet potato (seasoned)	