



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



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Lunch

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