

espresso

LATTE
[4 . 5]

AMERICANO
[4]

ESPRESSO
[4]

CAPUCCINO
[4 . 5]

coffee

CORSICA
[4] (REGULAR)

MONTE CARLO
[4] (DECAF)

COLD BREW
[4 . 5]

ALMOND & OAT MILK + 1

teas

PALAIS DES THÉS

BLACK TEA
breakfast OR earl grey
[4]

HERBAL TEA
rioobos OR chamomille
[4]

GREEN TEA
jasmin OR hammam
[4]

ICED TEA
classic black OR
ginger plum (decaf)
[4]

cocktails

MIMOSA
fresh orange or
fresh grapefruit
& sparkling wine
[10]

BLOODY MARY
tomato juice, vodka,
house spices, ganished
with lemon & olives
[12]

| | | | | | | | |
|--|---|---|---|---|---|----|--|
| | | | | | | | |
| | | | | | | | |
| | L | U | T | È | C | E. | |
| | | | | | | | |
| | | | | | | | |

g e o r g e t o w n e

brunch

fresh squeezed juices

ORANGE OR GRAPEFRUIT

[5]

GREEN JUICE

kale, apple, celery, ginger

[7]

COUNTRY HAM

12 month cured ham, black pepper

[10]

AVOCADO TARTINE

radish, sesame seeds, togarashi

[12]

HOUSE SMOKED SALMON TARTINE

dill crème fraiche, horseradish

[14]

FRENCH OMELET

boursin cheese, fine herbs, greens

[14]

LUTECE BURGER

graffton 2yr cheddar, caramelized onion, herb fries

[17] + 3 WITH BACON OR FRIED EGG

STEAK TARTARE

dijon, garlic aioli, watercress

[14]

DUCK HASH

Sweet potato, pickled onion, fried egg

[15]

CARAMELIZED GRAPEFRUIT

smoked salt, espellete chili

[4]

CINNAMON BUN

brown sugar, cinnamon, vanilla bean

[5]

COCONUT YOGURT (VEGAN)

mango, wildflower honey, bee pollen

[8]

FRENCH TOAST

Dark chocolate, caramelized banana, peacans

[16]

CRUDITÉ

local vegetable, harissa aioli

[9]

GEM LETTUCE

crispy quinoa, banyuls vinaigrette

[10]

BURRATA CHEESE

salsa verde, grilled sourdough

[12]

APPLEWOOD SMOKED BACON [6]

HERB FRIES [5]

AVOCADO [3]

EGG ANY STYLE [3]