brunch

COCONUT YOGURT
mango, wildflower honey, bee pollen [8]

FRENCH TOAST
baked peaches, blueberries, whipped butter [15]

CRUDITÉS
market vegetables, buttermilk ranch [9]

GEM LETTUCE
crispy quinoa, radish, banyuls vinaigrette [10]

LUȚÈCE RICOTTA TARTINE
raspberry preserve, olive oil [10]

BENTON’S COUNTRY HAM
tennessse hickory smoked ham, pickled vegetables [10]

MEZCAL SMOKED SALMON
hardboiled egg, dill, crème fraîche [14]

AVOCADO TARTINE
radish, lime, sesame seeds [12]

FRENCH OMELET
bourisin cheese, fines herbes, mixed greens [14]

CHEESE BURGER
caramelized onion, dijon miso, vermont aged cheddar
Add bacon or fried egg +3 [17]

SHORT RIB PASTRAMI SANDWICH
eemmental cheese, garlic aioli, sauerkraut [16]

desserts

DARK CHOCOLATE GANACHE
feuilletine crumble, sea salt, whey caramel [10]

CHEESE SELECTION
wild honey, walnut raisin bread [14]

juices

GREEN
kale, apple, celery, ginger [7]

ORANGE OR GRAPEFRUIT [7]

espresso

LATTE [4.5]

AMERICANO [4]

ESPRESSO [4]

CAPPUCCINO [4.5]

coffee

LA COLOMBE

COLD BREW [4.5]

ALMOND & OAT MILK +1

tea

PALAIS DES THÉS

BLACK TEA
breakfast OR earl grey [4]

HERBAL TEA
rioobos OR chamomile [4]

GREEN TEA
jasmin OR hammam [4]

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

brunch cocktails

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

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