

ENTRÉE

NEW! VEGETABLE LASAGNA 14.20

Breaded eggplant, zucchini, yellow squash, pomodoro, mozzarella, and ricotta

*Served with Israeli salad

RIGATONI A LA ROSE 17.15

Creamy San Marzano sauce, basil, parmigiano reggiano

RISOTTO A LA CHAMPIGNON 21.50

Portobello, shitake, and cremini mushrooms, shallots Gruyère, and fragrant thyme; slow cooked in chardonnay served with grilled salmon

FETTUCINE BASILIC 17.75

Creamy pesto, scorched grape tomatoes, grated feta & macadamia nuts

SOUP/SALADS

SOUPE DU JOUR 7.85

Please enquire about our soup of the day! With sourdough

JARDINIÈRE* 14.75

Mixed greens, grape tomatoes, hard boiled eggs, walnuts, avocado, cucumber, shaved carrot, corn, radish & shallot vinaigrette

SALADE DU CHEF* 16.20

Quinoa, chick peas, feta, avocado, tomatoes, cucumber, red onion, kalamata olives, chopped parsley & za'atar vinaigrette

POIRE EN CROUTE* 14.95

Poached pears, arugula, orange zest, gorgonzola, and citrus honey vinaigrette

SUMMER SALAD*

14.95
Baby kale, caramelized pecans, cherry tomatoes, diced cucumbers, pomegranate, and balsamic reduction

SANDWICHES/TARTINES

MOELLEUX DE BRIE 14.50

Sourdough, melted brie, sliced avocado, roasted peppers, & baby arugula

*Served with mixed greens salad

CAPRICE 14.25

Coarse salt roman focaccia, macadamia pesto, pomodoro tomato, mozzarella, & basil

*Served with mixed greens salad

MEDITERRANEAN 14.50

Sesame hero, hummus, eggplant, hard boiled egg, tahini, parsley

*Served with Israeli salad

SALMON FUME TARTINE 16.25

Sourdough bagel, shaved cucumbers, red onions, cream cheese, lemon zest, dill, & capers

*Served with Israeli salad

NEW! PÉRIGORD 14.90

Sesame Brioche Bun, garlic confit, portobello, camembert, roasted red pepper, & truffle oil drizzle

*Served with Israeli salad

OUR MUST TRIES!

CASABLANCA 14.90

Tuna salad, pickled lemon, hard-boiled egg, black olives, on a gruyere croissant

* Served with cornichons and Israeli salad

MASCARPONE NUTELLA CROISSANT 8.50

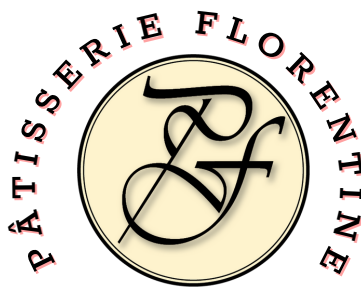
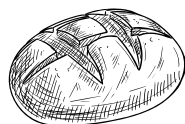
Flaky croissant with mascarpone, strawberries, and nutella



BREAD BASKET 5.25

Brioche, sourdough, multi-grain, with butter, and raspberry jam





BREAKFAST/BRUNCH

OLD FASHIONED OATMEAL 8.95

Rose Water/Cinnamon/Sugar

*Banana/Strawberry-Add \$1.50

OMELETTE ROYALE 15.50

2 Eggs & your choice of two:
Mozzarella/Mushrooms/
Tomatoes/Onions/Spinach/
Fresh Herbs

*Egg Whites/Goat Cheese/Brie/
Gruyère-Add \$1

*Served with Pommes Florentine,
Israeli salad, and sourdough

BRIOCHETTE 15.75

French Toast, baked almond
cream, fresh banana,
strawberries, & whipped cream

*Served with vanilla anglaise
and/or maple syrup

CROISSANT OEUFS FROMAGE 16.45

2 Sunny side eggs, avocado
spread, melted mozzarella, &
gravlax on croissant

*Served with Mixed Greens

BONJOUR! 9.95

Scrambled egg, cheddar cheese, &
tomato served on sourdough or
croissant

*Served with Israeli salad

AVOCADO SMASH 14.60

Served on sourdough toast with
poached egg & a sprinkling of
lemon, olive oil & chili flakes

*Served with Israeli salad

MUESLI 9.95

Granola (Made from Sunflower/
Pumpkin Seeds/ oats/ almonds/
honey) 2% Greek Yogurt,
Blueberries, Strawberries

GAUFRE DE LIEGE Coming Soon! 15.45

Authentic Belgian waffles with
pearl sugar crystals. Dark
chocolate stuffed or Banana-
caramel. Served with Whipped
cream

KIDS

All dishes come with
apple juice, bottled water,
or 5 oz. chocolate milk

FLUFFY PANCAKES OR FRENCH TOAST 8.75

With Whipped cream &
Vanilla Anglaise/Maple

Choose 2

- * Blueberries
- * Milk chocolate chips
- * Banana
- * Caramel sauce
- * Nutella
- * Strawberries

NEW!

MAC AND CHEESE 6.50

With cheddar and
creamy béchamel

NEW!

FRUIT BOWL 7.50

Fresh assorted fruits

DRINKS

FRESH SQUEEZED OJ 9 OZ 6.95

APPLE/CRANBERRY JUICE 3.50

COKE/DIET COKE/ZERO 3.75

POLAND SPRING 2.00

PERRIER 4.00

FRESH LEMONADE 6.50

BREAKFAST/BRUNCH

SHAKSHUKA 16.50

Tomato and pepper stew topped
with 2 sunny side eggs

*Served with fresh challah and
spring onions

BENEDICT À LA FLORENTINE 16.95

Brioche, sautéed spinach, smoked
salmon, 2 poached eggs & mustard
hollandaise

*Served with mixed greens salad

QUICHE DU JOUR 13.95

Pate brisee, gruyère, royal filling, and
vegetable of the day

*Served with mixed greens sales

SWEET CREPES 14.75

Strawberry/Nutella
Banana/Caramel



~ PRIX-FIXE ~
\$24.50

MINI CROISSANT
WITH MARMALADE OR BUTTER

ENTREE

OMELETTE ROYALE

HOT BEVERAGE

COFFEE/TEA

OR

COLD BEVERAGE

SPRING WATER/APPLE JUICE

DOES NOT APPLY FOR SHARING

www.patisserieflorentine.com



ADD-ONS: GRILLED SALMON, SIDE SALAD, AVOCADO, SCOOP OF TUNA, POMMES FLORENTINE, EGG

ADD-ON ITEMS ARE AVAILABLE WITH ADDITIONAL COST AS ACCOMPANIMENT FOR A MAIN DISH VALUE