



BREAKFAST/BRUNCH

OLD FASHIONED OATMEAL 6.95

Rose Water/Cinnamon/Sugar
*Banana/Strawberry-Add \$1

OMELETTE ROYALE 13.75

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 14.95

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

*Served with vanilla anglaise
and/or maple syrup

NEW!

CROISSANT OEUFS FROMAGE 15.75

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

*Served with mixed greens salad

NEW!

BONJOUR! 8.50

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

*Add bacon 1.85

*Add avocado 2.85

AVOCADO SMASH 13.90

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

*Served with Israeli salad

KIDS

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

FLUFFY PANCAKES OR FRENCH TOAST 8.50

With Whipped cream and
Vanilla Anglaise/Maple

Choose 2

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

NEW!

SCHNITZEL 9

Cleaned and
hammered Chicken
Tenders served with
ketchup and Pommes
Florentine

MAC AND CHEESE 6.50

With cheddar and
creamy béchamel

NEW!

FRUIT BOWL 7

Fresh assorted fruits

*Served with apple
juice or chocolate milk

DRINKS

FRESH SQUEEZED OJ 4.65/5.75

APPLE/CRANBERRY JUICE 3.25

COKE/DIET COKE/ZERO 3.00

POLAND SPRING 2.00

PERRIER 3.00

BREAKFAST/BRUNCH

SHAKSHUKA 15.50

Tomato and pepper stew,
poached eggs

*Served with fresh challah and
spring onions

BENEDICT À LA FLORENTINE 15.75

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

*Served with mixed greens salad

NEW!

QUICHE DU JOUR 13.25

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

*Served with Israeli Salad

SWEET CREPES 14.50

Strawberry/Nutella
Banana/Caramel



AVAILABLE SIDE DISHES

*GRILLED SALMON 4.85

*SIDE SALAD 2.85

*GRILLED CHICKEN 3.30

*AVOCADO 2.85

*SCOOP OF TUNA SALAD 3.85

*POMMES FLORENTINE 3.50

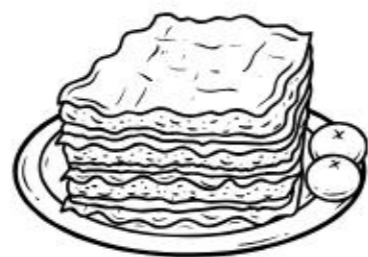
*BACON 1.85

*ADD EGG ANY STYLE 1.00



CLOSTER

www.patisserieflorentine.com



ENTRÉE

NEW!
RIGATONI A LA ROSE 16.90

Creamy san marzano sauce, basil, & parmigiano reggiano

*Add grilled chicken 3.30

NEW!
VEGETABLE LASAGNA 13.95

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

*Served with Israeli salad

NEW!
POITRINE DE BOEUF 21.50

Comforting beef stew, peas, diced carrots, onions, red & yellow aji peppers, & Malbec

*Served with buttery mashed potatoes and microgreens

NEW!
RISOTTO A LA CHAMPIGNON 21.00

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

NEW!
FETTUCINE BASILIC 17.50

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

*Add grilled salmon 4.85

SOUP/SALADS

SOUPE DU JOUR 6.85

Please enquire about our soup of the day! With sourdough

JARDINIÈRE* 14.50

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

SALADE DU CHEF* 14.95

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

NEW!
POIRE EN CROUTE* 14.95

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

NEW!
WINTER SALAD* 14.95

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

*Add grilled chicken 3.30

*Add grilled salmon 4.85

SANDWICHES/TARTINES

MOELLEUX DE BRIE 13.75

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

* Served with mixed greens salad

CAPRICE 13.90

Coarse Salt Roman Focaccia, Macadamia Pesto, Pomodoro Tomato, Mozzarella, and Basil

* Served with mixed greens salad

MEDITERRANEAN 13.75

Sesame hero, hummus, eggplant

*Served with Israeli salad

NEW!
SALMON FUME TARTINE 15.90

Sourdough Bagel, shaved cucumbers, red onions, cream cheese, lemon zest, dill, and capers

*Served with mixed greens salad

ROAST BEEF 13.75

Dijon mayo, tomato, baby arugula, cumin onions, cornichons, on brioche

*Served with mixed greens salad

OUR MUST TRIES!

JAMBON DE PARIS 12.75

Croissant, Jambon de Paris, aged gruyère, béchamel & cornichons

*Mixed Greens Salad



MASCARPONE NUTELLA 8
CROISSANT

Flaky croissant with mascarpone, strawberries, and Nutella



BREAD BASKET 4.85

brioche, sourdough, multi-grain butter and jam



C L O S T E R

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