

ENTRÉE

NEW!

RIGATONI A LA ROSE 17.15
Creamy san marzano sauce, basil, & parmigiano reggiano

NEW!

VEGETABLE LASAGNA 14.20
Breaded eggplant, zucchini, yellow squash, pomodoro, mozzarella, & ricotta
*Served with Israeli salad

NEW!

POITRINE DE BOEUF 21.75
Comforting beef stew, peas, diced carrots, onions, red & yellow aji peppers, & Malbec
*Served with buttery mashed potatoes and microgreens

NEW!

RISOTTO A LA CHAMPIGNON 21.50
Portobello, shitake, and cremini mushrooms, shallots Gruyère, and fragrant thyme; slow cooked in chardonnay, served with grilled salmon

NEW!

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

NEW!

POIRE EN CROUTE* 14.95
Poached pears, arugula, orange zest, gorgonzola, and citrus honey vinaigrette

NEW!

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, and baby arugula
*Served with mixed greens salad

CAPRICE 14.25
Coarse Salt Roman Focaccia, Macadamia Pesto, Pomodoro Tomato, Mozzarella, and Basil
*Served with mixed greens salad

MEDITERRANEAN 14.50
Sesame hero, hummus, eggplant, Hard Boiled Egg
*Served with Israeli salad

NEW!

SALMON FUME TARTINE 16.25
Sourdough Bagel, shaved cucumbers, red onions, cream cheese, lemon zest, dill, and capers
*Served with mixed greens salad

ROAST BEEF 14.75
Dijon mayo, tomato, baby arugula, cumin onions, cornichons, on brioche
*Served with mixed greens salad

OUR MUST TRIES!

JAMBON DE PARIS 12.95

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

*Mixed Greens Salad



MASCARPONE NUTELL 8.5 CROISSANT

Flaky croissant with mascarpone, strawberries, and Nutella

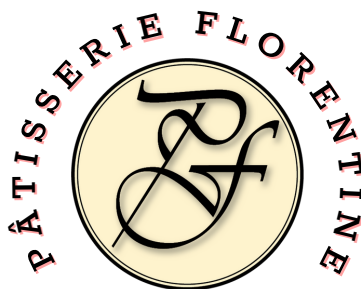
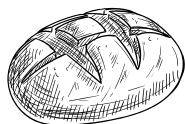


BREAD BASKET 5.25

brioche, sourdough, multi-grain butter and jam



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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~OEUF~FROMAGE 16.45

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

*Served with mixed greens salad

BONJOUR! 9.95

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

MUESLI 9.95

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

Coming
Soon!

GAUFRE DE LIÈGE 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 8.75

FRENCH TOAST

With Whipped cream and
Vanilla Anglaise/Maple

Choose 2

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

NEW!

SCHNITZEL

Cleaned and
hammered Chicken
Tenders served with
ketchup and Pommes
Florentine

9

MAC AND CHEESE 6.50

With cheddar and
creamy béchamel

NEW!

FRUIT BOWL 7

Fresh assorted fruits

*Served with apple
juice or chocolate milk

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

NEW!

QUICHE DU JOUR 13.95

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

*Served with Israeli Salad

SWEET CREPES 14.75

Strawberry/Nutella
Banana/Caramel



AVOCADO SMASH 14.60

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

*Served with Israeli salad

- BRUNCH 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



C L O S T E R

ADD-ONS: GRILLED SALMON, SIDE SALAD, GRILLED CHICKEN, AVOCADO, SCOOP OF TUNA, POMMES FLORENTINE, BACON, EGG
ADD-ON ITEMS ARE AVAILABLE WITH ADDITIONAL COST AS ACCOMPANIMENT FOR A MAIN DISH VALUE

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