

BREAKFAST

Paris Bar



Complimentary
Elite
Breakfast
BREAKFAST PASTRY
FRUIT BOWL
ORANGE JUICE
COFFEE or TEA or CAPPUCCINO

SWEETS

PASTRIES apple feuillette, croissant, almond croissant, chocolate croissant, cinammon roule, carmel apple muffins, blueberry muffins, jelly donuts, nutella donuts 7

SUNRISE BOWL house-made granola, Greek yogurt, strawberries, blueberries, banana and honey 16

CONTINENTAL BREAKFAST fruit bowl, choice of pastry, choice of drip coffee or tea 16

FRENCH TOAST croissant bread pudding pain perdu, orange crème anglaise 22

WAFFLE Choice of: strawberries & blueberries or banana, house-made chocolate noisette and hazlenut crunch 22

ENTRÉES

EGGS ANY STYLE 19

Choice of: sourdough pullman, everything/plain bagel, whole grain, english muffin
add bacon 4, pork sausage 4, chicken/apple sausage 6, gravlax 8, house-smoked pork belly 8

SALMON PLATE gravlax, cream cheese, caper berries, tomato, cucumber, onions, everything bagel 25

AVOCADO TOAST oopal basil, ponzu, scallion, red chili, sunny side up egg, salad, sourdough 25

OMELETTE AUX FINES HERBES goat cheese, mixed green salad 21

EGG WHITE OMELETTE goat cheese, fine herbs, mixed green salad 22

EGGS BENEDICT poached eggs, house-smoked pork belly, hollandaise, english muffin 26

EGG NORWEGIAN gravlax, poached egg, dill hollandaise, english muffin 27

CROQUE MONSIEUR ham, Comte, bechamel, sourdough 25

CROQUE MADAME ham, Comte, bechamel, fried egg, sourdough 26

STEAK & EGGS bistro filet, eggs any style crushed pee-wee potatoes 33

SIDES

BACON 8

CHICKEN APPLE SAUSAGE . 10

SMOKED SALMON 9

7-GRAIN TOAST 6

SOURDOUGH TOAST 6

BAGEL & CREAM CHEESE . . 9

AVOCADO 4

CRUSHED HERB POTATOES . 6

Caffetteria Hot

DRIP COFFEE La Colombe 6.00
ESPRESSO La Colombe 5.95
AMERICANO 6.00
CAPPUCCINO 7.00
LATTE 7.50
add: hazelnut, caramel, vanilla or mocha + \$0.50

MATCHA LATTE also available iced 8.50
CHAI LATTE also available iced 8.50
HOT TEA Plain T 6.00
choice of: sencha green | mint | english breakfast
earl grey darjeeling royal | lemon ginger decaf | chamomile
HOT CHOCOLATE 7.50
belgian chocolate ganache, caramel, cinnamon, whipped cream

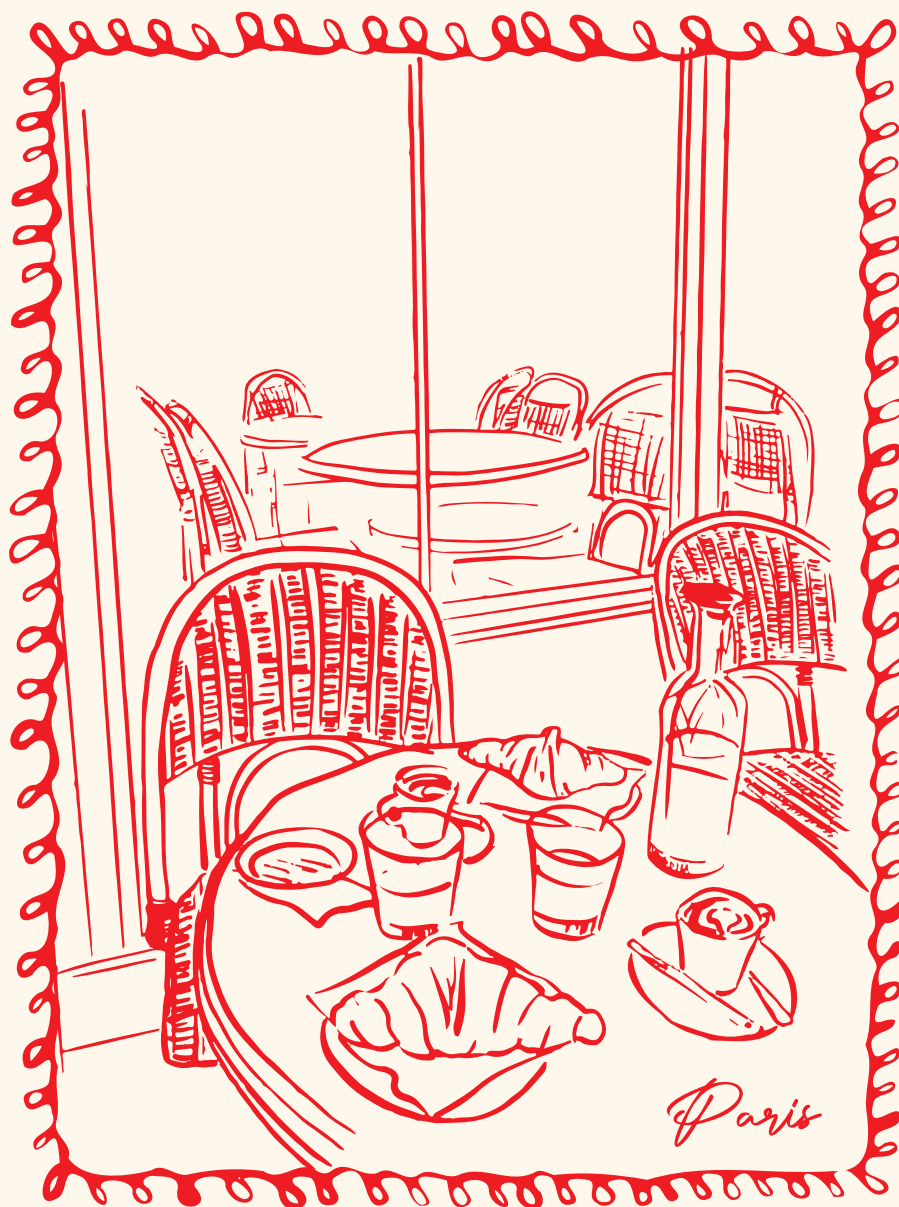
Caffetteria Cold

ICED TEA Plain T 6.00
pure black or lemon ginger mint (decaf)
COLD BREW ICED COFFEE La Colombe. 8.50
ICED LATTE 7.50
add: hazelnut, caramel, vanilla or mocha + \$0.50
MINT LEMONADE 6.50
PEACH KOMBUCHA Aqua ViTea 8.50

Home Made Pressed Juices

FRESH ORANGE JUICE 7.00
SUPER GREEN 9.00
green apple, cucumber, celery, kale, spinach
PICK ME UP 10.00
beet, ginger, green apple, pineapple, yuzu, honey
DETOX 10.00
turmeric, mango, pineapple, lemon, honey, ginger

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Culinary Director: Brando DeOliveira | General Manager: Carlo Fusco | Executive Chef: George Rallis