

310-399-0743

The Place To Be

FRENCH BAKERY & CAFÉ

GRUBHUB™

Postmates

BREAKFAST & SAVORY CROISSANTS

The French Small coffee, croissant, baguette bread, butter, jam	\$11	Ham & Cheese Croissant Béchamel sauce, nutmeg, ham, mozzarella cheese, baby mix salad	\$10
The Santa Monica Small coffee, croissant, baguette bread, jam, nutella, butter, cheese, one egg	\$15	Egg & Chicken Salad Croissant Coleslaw salad, chicken breast, Dijon mustard, hard boiled egg, baby mix salad	\$13
The 2 Eggs Any Way Served with toast, butter, baby mix salad	\$13	Egg & Meat Croissant Scrambled egg, bacon, mozzarella cheese, Dijon mustard or Jalapeño, baby mix salad	\$14
Le Croque Monsieur Béchamel sauce, nutmeg, French ham, grated mozzarella. Served with spring mix salad	\$14	Veggie Croissant Mashed avocado, red chili pepper, onions, tomatoes, hard boiled egg, baby mix salad	\$13
Le Croque Madame Croque monsieur with a sunny side up egg on the bottom. Served with spring mix salad	\$16		

TARTINES

on homemade organic olive oil or whole wheat & 9 grain bread. Served with arugula salad and vinaigrette dressing

L'Avocado Mashed avocado, red chili pepper, cucumber, radish sprouts, lemon	\$13	La Cheese & Bacon Melted blue cheese, bacon, fried onions	\$13
La Chef Béchamel sauce, nutmeg, bacon, onions, grated mozzarella	\$14	La Nordique poached egg, salmon, arugula, avocado, chives, lemon	\$17
La Tuna Tuna Filet, cucumber, red onions, chives, lemon, veganise	\$14		

SANDWICHES

<u>On Soft Bread</u> Le TPTB Butter, dijon mustard, romaine heart, onions, gruyere, tomatoes, French pickles, French ham or turkey	\$12.50	<u>On Baguette</u> Le Parisien Butter, dijon mustard, French ham, gruyere, French pickles	\$12
Le TPTB Veggie Butter, dijon mustard, romaine heart, onions, gruyere, tomatoes, French pickles, hard boiled egg, avocado	\$12.50	Le Saucisson Butter, dijon mustard, salami, French pickles	\$11
Build Your Own Croissant Sandwich Your choice of ingredients from the add on list	\$4	Le Keuz Butter, romaine heart, Brie cheese	\$11
		Le Vegan Buckwheat bread, mashed avocado with red chili pepper, onions, spring mix salad, tomatoes, radish sprouts, avocado	\$12

ADD ONS

Butter \$1.50 | Jam \$1.50 | Honey \$1.50 | Nutella \$1.00 | Lemon \$1.00 | Whipped Cream \$2.00
 Sugar \$0.75 | Salted Caramel \$2.00 | Fruits \$3.00 | Bacon \$3.00 | Meat \$4.00 | Avocado \$3.00 | Onions \$0.50
 Salmon \$7.00 | Cheese \$3.00 | Organic Egg \$2.50 | Vegetables \$2.50 | Dijon Mustard \$1.00 | Veganise \$1.00

ORGANIC AÇAÍ BOWLS

Original Açaí

Açaí sorbet, granola, banana, berries, coconut flakes

\$12

Peanut Butter Açaí

Açaí sorbet, granola, banana, berries, coconut flakes, cacao nibs, peanut butter drizzle

\$13

SALADS & BOWLS

La Parisienne

Salad, cherry tomatoes, onions, black olives, gruyere, French ham, hard boiled egg

\$14

La Grecque

Salad, cherry tomatoes, cucumber, onions, mozzarella, black olives

\$12

La Niçoise

Salad, cherry tomatoes, cucumber, onions, black olives, tuna, hard boiled egg

\$14

Le Super Bowl

Brown Rice, Quinoa, arugula, cherry tomatoes, avocado, cucumber, poached egg

\$15

CRÊPES

Build Your Own Crepe

Your choice of ingredients from the add on list

\$5

PLATTERS

Served with bread, French pickles, and butter

	Sm	Lg
Cheese Platter	\$20	\$28
Charcuterie Platter	\$20	\$28
Mix Platter	\$22	\$30

PASTRIES

V : vegan | GF : Gluten Free

Croissant	\$4.00
Croissant Nutella	\$4.25
Pan au Chocolat	\$4.00
Raisin Swirl	\$4.00
Apple Turnover	\$4.00
Choco Twist	\$4.00
Chouquettes	\$2.50 for 5
Madeleine	\$2.00
Chocolate Donut	\$6.00
Brioche V	\$5.00
Banana Bread GF	\$8.00
Brownie GF/V	\$6.00
Muffin GF/V	\$5.00
Blueberry, coconut chocolate chip, or banana chocolate chip	
Cookie GF/V	\$5.00
White chocolate, dark chocolate, or oatmeal dark chocolate	
Scones V	\$5.00
Lemon or Raisin	
Russian Tea Cake V	\$3.00
Blueberry Pie GF/V	\$9.00
Apple Pie GF/V	\$9.00

COFFEE

	S	M	L
Espresso	\$3	--	--
Americano	\$3	--	--
Macchiato	\$3.50	--	--
Latté	\$4	\$4.50	\$5
Cappuccino	\$4	\$4.50	\$5
Mocha	\$4.25	\$4.75	\$5.50
Golden Turmeric Latté	\$5	\$5.50	\$6
Chai Latté	\$4	\$4.50	\$5
Matcha Tea	\$4	\$4.50	\$5
Iced Coffee	--	\$3	--
Iced Latté	--	\$4.50	--
Iced Cappuccino	--	\$4.50	--
Iced Mocha	--	\$4.75	--
Hot Chocolate	\$3	\$3.50	\$4
Hot Tea	\$3.50 (all sizes)		
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Alternative milk (Oat, Soy, Almond, Coconut)	+\$1 S/M +\$1.25 L		
Flavors (hazelnut, vanilla, chocolate, salted caramel)	+\$0.50 S/M +\$0.75 L		

COLD DRINKS

Evian	\$3 / \$5	Coke/Diet Coke	\$3
Perrier	\$3.50 / \$5	Coconut Water	\$4
Iced Tea	\$4	Apple Juice	\$5
Mango Juice	\$4.50	Fresh Orange Juice	\$5.50
Rosé	\$11 glass / \$37 bottle		
<i>Coteau d'Aix en Provence / Pays d'Oc</i>			
White Wine	\$12 glass / \$44 bottle		
<i>Chardonnay</i>			
Red Wine	\$13 glass / \$49 bottle		
<i>Cotes du Rhône</i>			
Champagne	\$20 glass / \$100 bottle		
Sparkling Wine	\$14 glass / \$70 bottle		
Mimosa	\$10		
Beer	\$6	Modelo Heineken Budweiser	