

#### **BEVERAGES**

# COFFEE IS ALWAYS A GOOD IDEA!

		(20 oz)
AMERICAN COFFEE (Free refill) / ICED	\$3.06	\$4.06
ESPRESSO	\$3.00	
DOUBLE ESPRESSO	\$3.80	
CAFÉ AU LAIT / ICED	\$4.89	\$5.89
CHAI LATTE	\$5.89	\$6.89
MACCHIATO	\$3.25	
CORTADITO	\$3.25	
MOCHACCINO / ICED	\$5.63	\$6.63
CAPPUCCINO / ICED	\$4.89	\$5.89
NUTCCINO / ICED	\$5.75	\$6.75
AMERICANO / GUAYOYO	\$3.69	\$4.69
Milk Substitutions & Extra Shot available at an extra charge		
CHOCOLAT CHAUD / FROID	\$5.32	\$6.32
GLASS OF MILK	\$3.44	
HOT GOURMET TEA (Choose from our selection)	\$3.58	
FRESHLY BREWED ICED TEA	\$3.19	
COLD PRESSED LEMONADE	\$4.90	

# Breakfast without Orange Juice

is like a day without sunshine. All our breakfast dishes come with 7oz. glass of freshly squeezed Orange Juice.

### FRESH SQUEEZED ORANGE JUICE:

LARGE CUP (16	oz)	\$5.88
BOTTLE (32 oz)		\$11.70

ICED TEA (Peach, Lemon, Green)	\$3.58
APPLE JUICE BOTTLE	\$3.25
SODAS	\$3.25
WATER BOTTLE (Sm.)	\$2.57
SPARKLING WATER BOTTLE (Sm.)	\$2.25

#### DEW! REFRESHERS

## With your Choice of Water or Coconut Milk Base

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MIMOSA	\$8.75
TINTO DE VERANO	\$9.85
SHANDY	\$8.75
SPARKLING WINE (Glass)	\$9.85
WINE (Red or White, Glass)	\$8.75
REER BOTTLE (Selection Varies)	\$5.82

# DESSERTS

APPLE TART	\$7.15 / \$46.20
JARS	\$6.83

- Tres leches
- Chocolate mousse
- Cheesecake
- Tiramisu
- Key lime pie
- Nutella ® mousse
- Dulce de leche mousse

"ALL OF OUR BREAKFAST DISHES COME WITH A 7 OZ. GLASS OF FRESHLY SQUEEZED ORANGE JUICE AND A 10 OZ. CUP OF AMERICAN COFFEE."

# EGGS

## **Benedicts**

- 1. \* TRADITIONAL EGGS BENEDICT: Fresh Eggs with 98% Fat-free Canadian
  Bacon over Toasted Muffins, side order of Roasted Tomato & Asparagus with a delicate touch of Homemade Hollandaise Sauce.

  2. \* NORWEGIAN EGGS BENEDICT: Same as traditional "Eggs Benedict" substituting \$18.00
- the Bacon for Norwegian Smoked Salmon, Sautéed Onion & Capers.

3. \* EGGS BENEDICT FLORENTINE: \$15.39

Same as traditional "Eggs Benedict" substituting the Bacon for Spinach.

We serve breakfast
ALL DAY LONG

## ... Omelettes

- **4. \* MANHATTAN OMELETTE:** Fresh Eggs with a combination of Sautéed Potatoes, \$14.51 Artichoke & Tomato.
- **5. \* KEY WEST OMELETTE:** A perfect combination of Norwegian Smoked Salmon, Sautéed Onions & Capers.
- **6. \* FETA CHEESE OMELETTE:** Fresh Eggs, Country Style Feta Cheese, Sautéed \$14.75 Tomatoes & Olives.
- 7. \* PERICO: Fresh Scrambled Eggs with chopped Tomato, Onions & Parsley. \$13.70
- **8.\* HUEVOS RANCHEROS "OUR STYLE":** Delicious Eggs cooked in our \$14.65 Homemade Tomato, Red & Green Bell Pepper sauce.
- **9. \* SAUTÉED VEGETABLES ANY STYLE:** Zucchini, Red Onions, Mushrooms, Artichoke, Tomato, Red & Green Bell Peppers Sautéed in Extra Virgin Olive Oil, prepared Scrambled or Omelette.
- **10.\* SCRAMBLED EGGS BLACK FOREST:** A previously Sautéed chopped "Black Forest" Ham & any Cheese of your choice. (Mild Cheddar Cheese / Swiss Cheese / Brie Cheese)
- 11.\* CROQUE MADAME "OUR STYLE": Open French Baguette with "Black Forest" \$15.24 Ham, Swiss Cheese baked under two Fried Eggs, Tomatoes & a touch of Béchamel sauce.

# MORE.

- 1.\* CROQUE MONSIEUR "OUR STYLE": Open French Baguette with a great combination of "Black Forest" Ham, Brie & Tomatoes.
- 2.\* NEW YORK BAGEL: A Bagel with Cream Cheese and Norwegian Smoke Salmon, Red Onion, Tomato & Capers. \$14.23
- 3.FRENCH TOAST-"PAIN PERDU": With Strawberries & Bananas. \$14.25
- **4.TRADITIONAL PANCAKES:** This one is not so complicated: Soft Buttermilk Pancakes \$14.25 freshly made. (Add Chocolate Chips or Nutella \$0.95)
- **5.FRUIT** & GRANOLA: Vanilla and Almond Granola served over two scoops of Low-Fat \$12.65 Yogurt with a delicious Fruit assortment Platter.

Most of our egg dishes can be prepared with 100% pure egg white. Adding extra ingredients to the dishes from this menu will be charged separately.

# E AVOCADO TOASTS 3

- 1. CAPRESE AVOCADO TOAST: Multigrain Toasted Bread, Avocado Spread, Tomato, Mozzarella Cheese drizzled with Pesto. \$12.00
- 2. GREEK AVOCADO TOAST: Multigrain Toasted Bread, Avocado Spread, Spinach, Feta Cheese, Black Olives, topped with Roasted Almonds, Herbs de Provence, and drizzled with Olive \$12.00 Oil.
- **3. \* SALMON AVOCADO TOAST:** Multigrain Toasted Bread, Avocado Spread, Smoked \$14.90 Salmon, Sautéed Red Onion and Caper Mix, Black Pepper and drizzled with Olive Oil.
- **4. \* PROSCIUTTO AVOCADO TOAST:** Multigrain Toasted Bread, Avocado Spread, Prosciutto, Mozzarella Cheese, Black Pepper and drizzled with Olive Oil.

Boul'Mich:

The affectionate nickname given to the Boulevard St. Michel in the Latin Quarter of Paris. Known for its quaint cafés, bookstores, and shoppes. This is the essence of our French style concept with a delicious Latin twist.

# GE TRESH SALADS TO

1. * SMOKED SALMON TARTARE: Diced Smoked Salmon, Avocado, Scallions, Coriander & our secret Citrus dressing.	\$15.95
<b>2. BRAVIA:</b> Crisp Mixed Greens, Goat Cheese, Apples, Roasted Almonds in a Beet Carpaccio with Balsamic & Olive Oil.	\$14.58
<b>3. NIÇOISE:</b> Lettuce, Tomato, Potatoes, Boiled Eggs, Haricot Vert, Anchovies, Black Olives & Tuna with Dijon dressing.	\$14.58
4. * SMOKED SALMON: Mixed Greens, Smoked Salmon, Red Onions, Capers, fresh Tomatoes & Extra-Virgin Olive Oil.	\$15.95
<b>5.* PROSCIUTTO:</b> Mixed Greens, fresh Mozzarella, Cherry Tomatoes, Prosciutto & Italian dressing.	\$15.95
<b>6. GREEK:</b> Romaine Lettuce, Feta Cheese, Green Peppers, Olives, fresh Tomatoes, Capers & Hard-Cooked Eggs.	\$13.75
7. CAESAR: Romaine Lettuce, Caesar dressing, Herb Croutons & Parmesan Cheese. (w / Turkey + \$3.45)	\$12.65
8. CAPRESE: Tomatoes, fresh Mozzarella, Basil, Black Olives, Extra-Virgin Olive & Black Pepper.	\$14.58

FRENCH STYLE GOURMET SANDWIC	HES
1. * LE CLUB: A delicious combination of Black Forest Ham, fresh slices of our Signature Oven Roasted Turkey, imported Brie Cheese, fresh Mushrooms, Tomatoes & Lettuce with Mustard & Mayonnaise.	\$14.58
2. * PROSCIUTTO & MOZZARELLA: Thin slices of Prosciutto, fresh Mozzarella, Tomato & Pesto.	\$15.70
<b>3. * CLASSIC TURKEY:</b> Our Signature Oven Roasted Turkey, Californian Avocado, Lettuce, Mayonnaise, Mustard & Tomatoes.	\$15.70
4. * NEW ORLEANS STYLE: Black Forest Ham, Tomatoes, Genoa Salami, Red Onions, Roasted Beef, Lettuce & Creole Mayo.	\$15.43
<b>5. * TURKEY REUBEN (SERVED HOT):</b> Our Signature Oven Roasted Turkey, Sauerkraut, Swiss Cheese & Russian dressing on Brioche bread.	\$13.93
<b>6. * CHICKEN SALAD SUPREME:</b> Chicken mixed with Celery, Scallions, Chopped Onions, Mayonnaise, Lettuce & Tomatoes.	\$14.25
7. * PRIME ROAST BEEF: Roast Beef, Lettuce, Tomatoes & marinated Artichoke hearts sprinkled with Parmesan Cheese.	\$14.98
8. TUNA: Tuna, mixed with Mayo, Red Onions, Celery, Lettuce & Tomato.	\$14.25
9. * GOAT CHEESE & PROSCIUTTO: Thin slices of imported Prosciutto, Goat Cheese & Roasted Bell Peppers.	\$15.59
10. * HAM & CHEESE (SERVED HOT): Black Forest Ham, slices of your choice of cheese, with Lettuce, Tomatoes, Mayonnaise & Mustard.	\$14.25
11. BRIE & ROASTED ALMONDS (SERVED HOT): Deliciously melted creamy French Brie with crispy Almonds, Romaine Lettuce & Raspberry Jam.	\$13.92

13. CAPRESE: Mozzarella & Tomatoes, spread with Pesto sauce.	\$13.92
14. TRIPLE DELIGHT: Slices of Avocado, Tomato, Lettuce, fresh boiled Eggs & Olive Oil.	\$13.48
15. * FRENCH DIP: Slow cooked Roast Beef, Melted Swiss Cheese & Caramelized Onions with a salty "au jus" dip.	\$15.24
<b>16. IMPOSSIBLE BURGER:</b> 100% Vegetarian Meat Substitute on our Brioche Bread, with Spinach, Brie Cheese, Sautéed Mushrooms and Dijon Mustard.	\$15.63

12. \* CLASSIC SMOKED SALMON: With Cream Cheese, Onions, Capers & Lemon.

## FROZEN FOOD

SOUPS, SAUCES, EMPANADAS, QUICHES, BAKED GOODS, LASAGNA, PARMIGIANA

..... ASK OUR STAFF FOR MORE INFO. Visit our website for cooking instructions

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# ~PASTAS~

**SPAGUETTI POMODORO E BASILICO** \$13.75 Homemade Fresh Tomato & Basil sauce.

GNOCCHI AI QUATTRO FORMAGGI \$14.85 White Four-Cheese sauce blend.

\*RAVIOLI / FETTUCCINI AL RAGU \$14.58 Our Famous Homemade & timeless slow cooked Bolognese sauce.

PAPPARDELLE AI FUNGHI \$14.58 Béchamel sauce & delicious Mushrooms. (Extra Truffle Oil add \$2.70)

\*PENNE AL SALMONE \$15.95 Béchamel sauce, Capers & Smoked Salmon.

\*LASAGNA \$15.70
Our Meat Lasagna, simply a tradition.

PARMIGIANA \$14.88
Eggplant Lasagna with fresh Tomato sauce,
Mozzarella & Parmesan Cheese.

All our pastas are cooked "Al Dente"

#### SOUP OF THE DAY \$6.83

Freshly made with an all-natural vegetable, non-dairy based broth

Monday: Vegetables
Tuesday: Lentil

Friday: Chickpea
Saturday: Pumpkin
Sunday: Lentil

Wednesday: Pumpkin Thursday: Vegetables

Available everyday:
ONION SOUP \$8.35
Savory Vegetarian base.

#### **BAKERY & MORE**

Croissants
PLAIN\$4.25
NUTELLA ® \$5.25
APPLE \$5.25
CHOCOLATE (Pain Au Chocolat)
ALMOND\$5.25
ALMOND & CHOCOLATE \$5.25
GUAVA & CHEESE \$5.25
HAM & CHEESE *
DULCE DE LECHE \$5.25
HAM CACHITO * (Soft Bun)
GOURMET EMPANADAS \$5.75
<ul> <li>Beef *</li> <li>Chicken *</li> <li>Ham &amp; Cheese *</li> <li>Tomato &amp; Mozzarella</li> <li>Spinach &amp; Mozzarella</li> <li>Mushroom &amp; Mozzarella</li> <li>Spanish Chorizo &amp; Caramelized Onions *</li> </ul>
OUICHE (with side salad)
MACARONS \$2.25
ELEPHANT EARS \$1.25
CHOCOLATE CHIP COOKIES \$2.50
ALFAJOR (Dulce de Leche / Nutella ®) · · · · · \$2.25
TEQUEÑO (Venezuelan Cheese Stick) \$2.68
MEDIA LUNA · · · · \$2.00
PAN DE BONO (Colombian Cheese Bread) \$2.95
PAN BRIOCHE \$2.70

Because you deserve the best, all our pastries are **Freshly Baked**EVERYDAY

BAGUETTE (Plain / Whole Wheat) · · · · · \$3.58

\$15.35