# Blandette

#### COCKTAILS

MIEL gin, earl grey, honey, sauternes, lemon, bubbles	/18
PAMPLEMOUSSE lillet rose, grapefruit, tequila, bitter red, bubbles	/18
MAUVAIS LAPIN g'vine gin, carrot, quatre espice, lime, seltzer	/18
NYMPHEA gin, cucumber oleo, elderflower, genepy, aveze, bubbles	/18
KIR ROYALE massenez cassis, blanquette brut	/18
ESPRESSO vodka, espresso, amaro ciociaro, du nord cafe freida	/18
TOMATE vodka, tomato, dill, tabasco, worcestershire, high life pony	/16
MIMOSA orange juice, bubbles	/14



SANS ALCOHOL

# FELICETTE

/11

orange, grapefruit, red bitter aperitif, seltzer

# CHOUPETTE

/11

allspice, cassia, clove, honey, lemon, seltzer

COFFEE & TEA

LATTE /7

lavazza espresso, milk, foam

CAPPUCINO /6

lavazza espresso, milk, foam

ESPRESSO /5 lavazza, decaf upon request

COFFEE /5

intelligensia 'el diablo' roast, decaf upon request

TEA /5

selection by rishi teas

JUICE

ORANGE /6

APPLE /6

CRANBERRY /6



# BREAKFAST CROISSANT

# MUSHROOM BREAKFAST BURRITO

duxelles, scrambled eggs, creme fraiche, comte, potato /11

# SAUSAGE BREAKFAST **QUESADILLA**

saucisson, scrambled eggs, creme fraiche, comte, potato /13

# SMOKED SALMON BAGEL

creme fraiche, tomato concasse, smoked roe, dill /15

# SELECTION OF BREAKFAST

# SEASONAL FRUIT PARFAIT

greek yogurt, granola, honey, seasonal fruit /9

COFFEE & TEA

LATTE /7

CAPPUCINO /6

ESPRESSO /5

COFFEE /5

TEA /5

JUICE

ORANGE /6

APPLE /6

CRANBERRY /6

GRAPEFRUIT /6

For parties of six guests or more, please note a 21% service charge is automatically added onto every bill. The entirety of this 21% goes directly to your server. Blandette

#### OYSTERS ON THE HALF SHELL\*

half dozen /24 dozen /48

# BEEF TARTARE\*

horseradish, fried capers, country bread /18

#### LYONNAISE SALADE\*

frisée, sherry vinaigrette, bacon, soft boiled egg /19

# YOGURT & GRANOLA

greek yogurt, granola, honey, berries /12

#### CLASSIC BREAKFAST\*

two eggs, pommes pave, bacon,
sausage, grilled country bread /20

#### EGGS BENEDICT\*

poached eggs, pancetta, spinach, hollandaise /22

#### OMELETTE\*

mushroom pate, gruyere, beurre blanc, chives /20

#### AVOCADO TOAST\*

king crab, tarragon, fried egg, beurre blanc / 31

#### SMOKED SALMON TARTINE

creme fraiche, tomato concasse, smoked roe, dill /20

#### FRENCH TOAST

anglaise, powdered sugar, berries /18

#### LOBSTER BLT\*

remoulade, bibb lettuce, serrano /25

# CROQUE MADAME\*

country ham, mornay, fried egg, chives /20

#### FRIED CHICKEN SANDWICH\*

fermented chilli mayo, pickles, bibb lettuce /20

### **BLONDETTE BURGER\***

smoked cheddar, duck fat, tarragon mustard, brioche /21

#### STEAK FRITES AU POIVRE\*

zabuton, peppercorn sauce, fried eggs /34

# POMMES ANNA

espellette butter, mimolette, bread crumbs /15

ADDITIONS

TWO EGGS\* /5

AVOCADO /4

TOAST /3

with huckleberry jam

FRUIT /5

BACON\* /6

SAUSAGE\* /6 pork or chicken

\*These items are served raw, undercooked, and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of six guests or more, please note a 21% service charge is automatically added onto every bill. The entirety of this 21% goes directly to your server.

Blandette

# OYSTERS ON THE HALF SHELL\*

half dozen /24 dozen /48

# BEEF TARTARE\*

horseradish, fried capers, country bread /18

#### LYONNAISE SALADE\*

frisée, sherry vinaigrette, bacon, soft boiled egg /19

# YOGURT & GRANOLA

greek yogurt, granola, honey, berries /12

#### CLASSIC BREAKFAST\*

two eggs, pommes pave, bacon, sausage, grilled country bread /20

#### EGGS BENEDICT\*

#### **OMELETTE\***

mushroom pate, gruyere, beurre blanc, chives /20

#### FRENCH TOAST

anglaise, powdered sugar, berries /18

# STEAK FRITES AU POIVRE\*

zabuton, peppercorn sauce, fried eggs /34

#### POMMES ANNA

espellette butter, mimolette, bread crumbs /15

COCKTAILS

MIEL, /18

gin, earl grey, honey, sauternes, lemon, bubbles

PAMPLEMOUSSE /18 lillet rose, grapefruit, tequila,

lillet rose, grapefruit, tequila, bitter red, bubbles

MAUVAIS LAPIN /18

g'vine gin, carrot, quatre espice, lime, seltzer

NYMPHEA /18

gin, cucumber oleo, elderflower, genepy, aveze, bubbles

KIR ROYALE /18

massenez cassis, blanquette brut

ESPRESSO /18

vodka, espresso, amaro ciociaro, du nord cafe freida

TOMATE /16

vodka, tomato, dill, tabasco, worcestershire, high life pony

MIMOSA /14

orange juice, bubbles

COFFEE, TEA & JUICE

LATTE /7

lavazza espresso, milk, foam

CAPPUCINO /6

lavazza espresso, milk, foam

ESPRESSO /5

lavazza, decaf upon request

COFFEE /5

intelligensia 'el diablo' roast,
decaf upon request

TEA /5

selection by rishi teas

JUICE /6

orange, apple, or cranberry

SANS ALCOHOL

FELICETTE /11

orange, grapefruit, red bitter aperitif, seltzer

CHOUPETTE /11

allspice, cassia, clove, honey, lemon, seltzer

ADDITIONS

TWO EGGS\* /5

 ${
m TOAST}$  with huckleberry jam /3

FRUIT /5

BACON\* /6

 ${
m SAUSAGE}*$  pork or chicken /6

B.

\*These items are served raw, undercooked, and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical

For parties of six guests or more, please note a 21% service charge is automatically added onto every bill. The entirety of this 21% goes directly to your server.