

2nd LANGUAGE PATISSERIE OCTOBER 2021 MENU

LOREM IPSUM



The French Donut - Single-\$3.25 6-pack-\$18 (3.00/each) Dozen-\$33 (2.75/each)

Layers, love, and labor! We spend 3 days creating this delicious donut.

French Vanilla Bean - Our layered donut dipped in a rich vanilla bean glazed

Chocolate Hazelnut - Our layered donut dipped in dark chocolate, sprinkled with toasted hazelnuts, and then drizzled with nutella

Pumpkin Spice Latte - Our layered donut dipped in a pumpkin spice glaze, drizzled with espresso icing, and finished with a chocolate covered espresso bean

Special Filled donut for Saturday (October 9th and 16th only) - Apple Chai (pre-orders available)

Our layered donut filled with an apple jam, topped with a chai cardamom icing, and then finished with a dusting of cinnamon sugar

Dippers with Miso Butterscotch - \$3.00

Croissant dough bites are fried to golden brown, then tossed in cinnamon sugar.

We serve these tasty bites with our addictive miso butterscotch dipping sauce.

Powdered Sugar Dippers - \$3.00

Croissant dough bites fried to golden brown and then tossed in powdered sugar

Brioche Bouquet - \$6.00

Sweet brioche dough makes up these whimsical cinnamon rolls. We warm them up right before serving, then top with a tangy cream cheese icing.

Butter Croissants - \$3.75

Three days of labor, love, and layers upon layers of dough and butter bake into these flaky, golden croissants.

Add a side of our housemade strawberry jam - \$1.00

Pain au Chocolat - \$4.25

Cacao Noel's dark chocolate encased in our croissant dough. Drizzled with more chocolate and dusted with confectionary sugar.

Bagels - \$3.00

Our bagel dough requires 2 days to develop its rich flavor and chewy texture. Boiled before baking, these tasty bagels can be served sliced and toasted.

Plain

Everything (sesame seed, poppy seed, garlic, onion, Italian seasoning)

Add our housemade cream cheeses - Whipped Plain, Cinnamon Honey or Jalapeno Garlic Onion \$1.00 each

Plant Based Hand Pies - \$4.75

Flaky golden brown pie crust encases delicious filling. As unimaginable as it sounds, yes it is completely vegan. Two new flavors offered every month:

Caramel Apple Walnut - Sweet vegan tart dough filled with a cinnamon-y apple filling, topped with a caramel icing, a drizzle of straight caramel, and then a sprinkle of toasted walnuts

Blackberry Bourbon Vanilla Handpie - A tart blackberry bourbon jam filling. Finished with a blackberry icing and a tasty bourbon drizzle.

Asian Rice Breakfast Porridge - \$8.25

Savory - Creamy infused jasmine rice, poached chicken breast, sous vide egg, ginger, green onion, fried garlic, cilantro, soy drizzle

Vegetarian - Creamy infused jasmine rice, seasoned mushrooms, sous vide egg, ginger, green onion, fried garlic, cilantro, soy drizzle

Vegan - Creamy infused jasmine rice, seasoned mushrooms, ginger, green onion, fried garlic, cilantro, soy drizzle

Breakfast Sandwiches - \$7.50

Bahn Mi - Fried eggs on a toasted croissant. Dressed with cucumber, spicy mayo, pickled carrot and cilantro (Add chinese sausage \$2.00)

Cristo Croissant - Lightly smoked ham slices topped with creamy fontina cheese, and a lingonberry jam

Bagel & Lox - Herb and salt cured salmon, on a lightly toasted scratch made bagel with cream cheese and red onion spread finished with lemon dill and capers.

Pitaya Smoothie Bowl - \$8.25

A blend of dragon fruit and tropical fruits pureed with coconut milk. Topped with mango, kiwi and granola. Drizzled with agave and garnished with mint. (vegan and gluten free)

Coffee Bar

Single Espresso	- \$1.95
Double Espresso	- \$2.45
Single Macchiato	- \$2.95
Double Macchiato	- \$3.45
Small Latte	- \$2.95
Large Latte	- \$3.45
Small Cappuccino	- \$2.95
Large Cappuccino	- \$3.45
Small Americano	- \$2.45
Large Americano	- \$3.50
Small Hot Chocolate	- \$3.00
Large Hot Chocolate	- \$3.50

Chocolate Milk	- \$2.00
Whole Milk	- \$2.00

Flavors - \$0.75

Hazelnut
Vanilla
Dulce de Leche
Chocolate

Henderson Juice Co - Cold Pressed Juice

Locally sourced cold pressed juice made in small batches.
Blended for flavor and nutritional benefits

Rabbit - carrot, orange, green apple, lemon	- \$7.00
The Garden - spinach, cucumber, celery, apple, lime	- \$7.00
We Got the Beet - beet, red apple, spinach, orange, lemon	- \$7.00
Orange Juice - 100% orange juice	- \$6.50