

2nd LANGUAGE PATISSERIE NOVEMBER 2021 MENU



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 Raspberry - Our layered french donut dipped in a dark chocolate glaze, a sprinkle of freeze-dried raspberry and a drizzle of raspberry sauce.

Maple Pecan - Our layered french donut dipped in a maple glaze, topped with toasted pecans and a drizzle of pure maple syrup.

Special Filled donut for Saturdays (pre-orders available)

(Nov 6 & 13) Pumpkin Ginger Pie - Our layered french donut filled with a pumpkin pie filling, topped with a ginger icing, a dusting of cinnamon sugar, and a pie crust bite.

(Nov 20 & 27) Cranberry Cream Cheese - Our layered french donut filled with cranberry jam and topped with a cream cheese icing.

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:

Pumpkin Spice Latte- Sweet vegan tart dough filled with a fall spice pumpkin filling, iced with a vanilla bean icing and finished with an espresso drizzle.

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

Natalie's Juice

Orange Juice-

Aura - blood orange, strawberry, ashwaganda	- \$5.00
Resilient - blood orange, elderberry, turmeric, ginger	- \$5.00

- \$3.00