



Breakfast & Brunch

ALL DAY

01. TARTINE D'AVOCAT AU SAUMON

Rye bread, poached egg, avocado, salmon, Goat cheese, balsamic reduction and greens.

02. FRENCH TOAST

Original homemade French toast served with mixed berries.

03. CROQUE MONSIEUR

White bread with ham, cheese, bechamel cream, and melted cheese on the top.

04. CROQUE MADAME

White bread with ham, cheese, bechamel cream, melted cheese on the top and a fried egg.

05. BONJOUR BREAKFAST

One croissant (or toast with butter or French toast) with fried eggs (2 eggs) or omelet or scrambled (3 eggs) and 2 toppings: ham, cheese, tomato, spinach, onion, peppers, bacon or mushrooms.

06. AMERICAN EGGS

Toasted Bread, 2 eggs fried, bacon, sausage and sautéed potatoes.

07. RANCHEROS EGGS (SPICY)

Jalapenos peppers, croutons and pieces of white cheese, poached or fried eggs, Napoleon sauce and spicy paprika.

08. EGGS BENEDICT

Brioche bread, ham, poached eggs and Hollandaise sauce.

09. EGGS MEURETTE

Brioche bread, 2 poached eggs and a special sauce made with wine, bacon and mushrooms.

10. HEALTHY BREAKFAST

Yogurt, granola and mixed fruits.

Quiche

ALL DAY

01. LORRAINE

French tart consisting of pastry crust with bacon and ham served with salad.

02. SPINACH

French tart consisting of pastry crust with spinach served with salad.

03. VEGETABLE

French tart consisting of pastry crust with mushrooms, tomatoes, peers and onion served with salad.





Sandwiches

ALL DAY

01. MEDITERRANEO

Serrano ham, Manchego cheese, greens and special sauce made with mayo, echalot, mustard and apple.

02. SALMON

Smoked salmon, caper, echalot, fresh Ricotta cheese and dill.

03. CHICKEN

Grilled chicken breast, tomatoes, red onion, arugula, and special sauce made with mayo, pesto, Dijon mustard and garlic.

04. PROVENCE

Prosciutto ham, salami, smoked ham, Swiss cheese, pesto, confit tomatoes and greens.

05. PROSCIUTTO

Prosciutto ham, confit tomatoes, greens, pesto, Provolone Cheese, basil leaf, olive oil and balsamic.

06. CAPRESE

Fresh Mozzarella cheese, fresh and dry tomatoes, pesto sauce, balsamic and olive oil.

Soups

ALL DAY

01. ONION

Onion soup (French style)

02. TOMATO OR PUMPKIN

(upon availability)

03. LOBSTER BISQUE

Creamy French soup made with real fresh lobster.

07. ROAST BEEF

Roast Beef, red onions, tomatoes, greens, Swiss cheese, and sauce.

08. HEALTHY

Roast turkey breast, smoked cheddar, cranberry marmalade, Old Style Mustard and greens.

09. COMBO (SANDWICH + SOUP)

Half Sandwich (Prosciutto, Provence, Healthy, Roast Beef or Ham an Cheese) and Small Soup of the day.

10. HAM AND CHEESE

Smoked ham and cheese slices.

Salads

ALL DAY

01. CAPRESE

Fresh tomatoes, Mozzarella, basil sauce (made with pine kernel) with virgin oil and balsamic vinegar.

02. COBB

Mixed lettuce, Blue cheese, bacon, grilled chicken, tomatoes, boiled egg and avocado.

03. GREEK

Fresh tomatoes, mixed lettuce, Feta cheese, Kalamata olives, mixed sweet peppers and balsamic vinegar.

04. CAESAR

Romaine lettuce, croutons, bacon, Parmesan and Caesar dressing.

05. CHICKEN CAESAR

Romaine lettuce, chicken, croutons, bacon, Parmesan and Caesar dressing.



French Specialities **ALL DAY**

Crepes (salty)

01. COMPLETE FLORENTINE

Spinach, ham, mushroom, egg and gratine French cheese.

02. CHAROLAIS

Tenderloin in Stroganoff sauce, paprika, mushrooms and cream.

03. FLOURAS

Ragout of chicken, mushrooms and cream.

04. CORN AND CHICKEN

White sauce and corn, chicken, mushrooms and melted cheese on top.

French Specialities

01. FILET MIGNON

Filet Mignon (10 oz) with mushrooms or cheese sauce.

02. LAMB SHANK

Lamb shank with rosemary honey sauce.

03. BEEF BOURGUIGNON

Stewed Bourguignon with fresh pasta.

04. LAMB STEW

Stewed Lamb with vegetables and rice.

Vol au vent

01. TENDERLOIN

Puff pastry basket with tenderloin in stroganoff sauce served with salad.

02. CHICKEN

Puff pastry basket with chicken ragout served with salad.

Lunch and Dinner

01. GRILLED SALMON (8 OZ)

Served with 2 choices: French fries, house salad, white rice, salted potatoes, vegetables or 1 choice: Carbonara spaghetti.

02. GRILLED MEAT (SIRLOIN PICANHA) (8 OZ)

Served with 2 choices: French fries, house salad, white rice, salted potatoes, vegetables or 1 choice: Carbonara spaghetti.

03. GRILLED CHICKEN BREAST

Served with 2 choices: French fries, house salad, white rice, salted potatoes, vegetables or 1 choice: Carbonara spaghetti.

04. MEAT LASAGNA BONJOUR STYLE

Only bread as a side.

05. SEA FISH FILLET IN WHITE SAUCE

Fish fillet in white sauce with mushrooms and shrimps (white rice a side).

06. SEA FISH FILLET IN MEUNIERE SAUCE

Fish fillet in Meuniere sauce (white rice a side).



Delivery or pick up - Catering & special orders - (786) 534.81.41

SKIP THE LINE, ORDER ONLINE



Crepes (sweet)

01. NUTELLA

Nutella with vanilla ice cream.

02. FRUIT DELICIOUS

Strawberry, peach, chantilly cream and vanilla ice cream.

03. CIELITO

Dulce de leche with strawberry, peach, chantilly cream and vanilla ice cream.



Hot Drinks

01. CAPPUCINO
02. LATTE
03. CORTADITO
04. MACCHIATO
05. MOCACCINO
06. WHITE MOCACCINO
07. ESPRESSO
08. DOUBLE ESPRESSO
09. CAFFÈ AMERICANO
10. COLADA

11. BONJOUR NUTELLA COFFEE
12. CHAI LATTE
13. MATCHA LATTE
14. HOT TEA
15. HOT CHOCOLATE

Fresh & Natural

01. LEMONADE
02. MINT-LEMONADE
03. STRAWBERRY MINT-LEMONADE
04. ORANGE JUICE

Cold Drinks

01. BONJOUR ICE COFFEE
02. ICE LATTE
03. COLD BREW
04. FRENCH COLD BREW
05. SPARKLING WATER
06. CANNED SODA
07. ORGANIC ICE TEA
08. PAPELÓN CON LIMÓN



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