



Breakfast & Brunch

ALL DAY

TARTINE D'AVOCAT AU SAUMON

2 rye bread slices, 2 poached eggs, avocado, salmon, Goat cheese, balsamic vinegar reduction and greens.

FRENCH TOAST

Original homemade French toast served with fresh mixed berries.

CROQUE MONSIEUR

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

CROQUE MADAME

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

BONJOUR BREAKFAST

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

AMERICAN EGGS

Toasted Bread, 2 fried or scrambled eggs, bacon, 2 sausages and sautéed potatoes.

RANCHEROS EGGS (SPICY)

Brioche bread, 2 poached or fried eggs, tomato sauce with jalapeños peppers, onion and spicy paprika. Croutons and diced white cheese on top.

EGGS BENEDICT

Brioche bread, ham, 2 poached eggs with Hollandaise sauce and asparagus.

EGGS MEURETTE

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

YOGURT BREAKFAST

Yogurt, granola and mixed fruits.

Quiche

ALL DAY



LORRAINE

French savory tart filled with egg custard, bacon and ham, baked in a pie crust shell. Served with salad.

SPINACH

French savory tart filled with egg custard and spinach, baked in a pie crust shell. Served with salad.

VEGETABLE

French savory tart filled with egg custard, mushroom, tomato, pepper and onion, baked in a pie crust shell. Served with salad.





Sandwiches

ALL DAY

MEDITERRANEAN

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

SALMON

Smoked salmon, special dressing made with capers, shallots, fresh Ricotta cheese and dill.

CHICKEN

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

PROVENCE

Prosciutto ham, salami, smoked ham, Swiss cheese, pesto, sun-dried tomato and greens.

PROSCIUTTO

Prosciutto ham, sun-dried tomato, greens, pesto, Provolone Cheese, olive oil and balsamic vinegar.

CAPRESE

Fresh Mozzarella cheese, fresh and dry tomatoes, basil leaves, pesto, balsamic vinegar and olive oil.

ROAST BEEF

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

HEALTHY

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

COMBO (SANDWICH + SOUP)

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

HAM AND CHEESE

Smoked ham and cheese slices.

Soups

ALL DAY

ONION

Onion soup (French style) with bread and gratin cheese.



TOMATO OR PUMPKIN

(upon availability)

LOBSTER BISQUE

Creamy French soup made with fresh lobster.



Salads

ALL DAY

CAPRESE

Fresh tomatoes, Mozzarella, pesto (made with pine kernel), basil leaves with olive oil and balsamic vinegar.

COBB

Lettuce, Blue cheese, bacon, grilled chicken, tomatoes, boiled egg and avocado with olive oil and balsamic vinegar.

GREEK

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

CAESAR

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

CHICKEN CAESAR

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



Vol au vent

ALL DAY



TENDERLOIN

Puff pastry basket with tenderloin in stroganoff sauce, mushrooms and cream. Served with salad.

CHICKEN

Puff pastry basket with Chicken Ragù sauce, mushrooms and cream. Served with salad.

Lunch and Dinner

GRILLED SALMON

Served with 2 sides* or Spaghetti**

GRILLED MEAT (PICANHA)

Served with 2 sides* or Spaghetti**

GRILLED CHICKEN BREAST

Served with 2 sides* or Spaghetti**

MEAT LASAGNA BONJOUR STYLE

Layered with meat sauce, ham, creamy bechamel and melted cheese. Bread as a side.

2 SIDES*

French fries, House Salad, White Rice, Sautéed Potatoes and/or Vegetables

SPAGHETTI**

Carbonara spaghetti



Crepes

ALL DAY



COMPLETE FLORENTINE

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

CHAROLAIS

Tenderloin stroganoff sauce with mushrooms, paprika and cream.

FOURAS

Chicken Ragù sauce with mushrooms and cream.

CORN AND CHICKEN

Chicken Ragù sauce with mushrooms, corn and cream. Melted cheese on top.



French Specialities

PATÉ EN CROUTE MAISON (cold entree)

Pork and duck marinated in Cognac, Port and White wine. With toasted pistachios and wrapped in brisée dough. Served on a bed of mixed lettuce.

FILET MIGNON

Filet Mignon with mushrooms or cheese sauce. Served with 2 sides* or Spaghetti**

LAMB SHANK

Lamb shank with rosemary honey sauce and gratin potatoes.

BEEF BOURGUIGNON

Stewed Bourguignon with fresh pasta.

LAMB STEW

Stewed Lamb with vegetables and rice.



Sweet Crepes

ALL DAY



FRUIT DELICIOUS 🌱🥛🍓

Strawberry, peach, chantilly cream and vanilla ice cream.

NUTELLA 🌱🥛🍓🍓

Nutella with vanilla ice cream.

CIELITO 🌱🥛🍓

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



Hot Drinks

CAPPUCCINO 8 oz.

LATTE 12 oz.

CORTADITO 4 oz.

MACCHIATO 4 oz.

MOCACCINO 8 / 12 oz.

WHITE MOCACCINO 8 / 12 oz.

ESPRESSO 4 oz.

DOUBLE ESPRESSO 4 oz.

CAFFÈ AMERICANO 8 / 12 oz.

COLADA 4 oz.

BONJOUR NUTELLA COFFEE 16 oz.

CHAI LATTE 12 oz.

MATCHA LATTE 12 oz.

HOT TEA 12 oz.

HOT CHOCOLATE 8 / 12 oz.

Fresh & Natural

LEMONADE 16 oz.

MINT-LEMONADE 16 oz.

STRAWBERRY MINT-LEMONADE 16 oz.

ORANGE JUICE 16 oz.

Cold Drinks

BONJOUR ICE COFFEE 16 oz.

ICE LATTE 16 oz.

COLD BREW 16 oz.

FRENCH COLD BREW 16 oz.

SPARKLING WATER

CANNED SODA

ORGANIC ICED TEA

PAPELÓN CON LIMÓN



WHEAT



MILK



FISH



EGGS



SPICY



BACON



ALCOHOL



NUTS



RAW

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, ALMOND OR HAZELNUTS.

