

Tartines Served with mixed greens

Bruschetta	Tomatoes, garlic, parmesan cheese, olive oil, fresh basil, sourdough bread	\$9.95
Cocotte	Oven-cooked egg, pork belly dice, chives, tarragon, butter, country bread	\$10.30
Pesto	Chicken, fennel, asparagus, sundried tomatoes, pistou, fresh basil, ciabatta bread	\$10.50
Provence	Goat cheese with cumin, honey, mesclun salad, tomatoes, country bread	\$11.05
Fraiche	Fried pancetta, green peas, radishes, feta, olive oil, fresh mint, country bread	\$11.20
Veggie	Leeks, artichokes, asparagus, mushrooms, red bell peppers, parmesan cheese, garlic, olive oil, sourdough bread	\$11.35
Sunshine	Prosciutto, zucchini, ricotta cheese, pine nuts, rosemary, olive oil, garlic, fig & nut bread	\$11.45
Gribiche	Roast beef, hard-boiled egg, arugula, leeks, capers, gribiche sauce, parsley, country bread	\$11.60
North Pole	Smoked salmon, capers, mache lettuce, creamy spread with chives, shallots, country bread	\$12.25
California	Tuna, arugula, heirloom tomatoes, avocado mayo, sourdough bread	\$12.45

Sides

Green taboulé	\$6.00	Leeks bistro style	\$6.00
Ratatouille	\$6.00	Fresh fruit salad	\$6.00
Creamy cucumber	\$6.00	Mixed greens	\$5.00
Carrots like in Paris	\$6.00	Fresh fruit	\$2.00

Soups

Soup du jour - <i>Served with bread</i>	\$5.60
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Other

French crêpe - with sugar, Nutella, or jam, or Mont Blanc served with red berries & homemade whipped cream on the side	\$8.90
French waffle - with powdered sugar or maple syrup served with red berries & homemade whipped cream on the side	\$8.90
Quiche Lorraine / Quiche du jour / Tourte - warm or cold with baby greens, cornichons & fresh fruit salad	\$9.15

Café Gourmand

Your tea / coffee with 3 mini sweets or confiseries	\$8.25
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KID'S menu

Chicken sandwich - chicken, lettuce, tomatoes, mayo, pain de mie	\$5.00
Melted cheese sandwich - swiss cheese, mozzarella cheese, butter, pain de mie	\$5.00
Veggies - raw veggies selection with our creamy dip	\$5.00

DRINKS

Hot Drinks

	SMALL 12 OZ	LARGE 16 OZ
Espresso	\$2.10	
Doppio espresso	\$2.65	
Macchiato	\$3.00	
Coffee - Regular / Decaf	\$2.90	\$3.20
Latte	\$3.50	\$4.00
Cappuccino	\$3.50	\$4.00
Café au lait	\$3.50	\$4.00
Americano	\$3.00	\$3.35
Mocha	\$3.70	\$4.35
Hot chocolate	\$3.60	\$4.30

Tea Bar

16 OZ \$3.40

Black teas : Organic Breakfast - Organic Earl Grey / Decaf Earl Grey - Orange Dulce - Bombay Chai - Four red berries - Prince Vladimir - St Petersburg

Green teas : Organic Japanese - Organic green Darjeeling - Tropical - Organic jasmine - Moroccan Mint - Imperial label - Strawberry

White tea : Orchard melon & peach

Wellness tea : Detox - Boost - Be cool - Sweet love

Herbal teas : Chamomille Citrus - Ginger twist - Verbena with orange blossom - Organic green Rooibos

Iced Drinks

Iced organic tea & seasonal	\$3.40
Iced coffee	\$3.20
Iced latte	\$4.00
Iced Cinnamon (espresso, milk, cinnamon)	\$4.20
Iced chocolate & milk	\$4.30
Iced milk & grenadine syrup	\$3.80
Iced tea & lemonade	\$4.20

Other

Homemade Lemonade / seasonal lemonade	\$3.80
Fresh squeezed orange / grapefruit juice	\$4.05
Grenadine / Mint syrup & water	\$2.45

Bottled Drinks

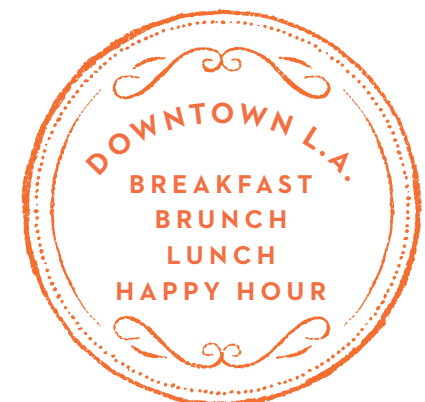
Organic fruit juice	\$5.15
Bottled iced coffee	\$4.20
Sodas	\$2.80
Bottled water	\$2.50

Sustainable & organic coffees and teas • Organic fruit juices or freshly squeezed • Our sodas are carefully selected • Organic whole milk, low fat, half/half, soy or almond milk



Pitchoun!
BOULANGERIE | PATISSERIE

LA CARTE
Bon Appétit



545 S OLIVE STREET • LOS ANGELES • CA 90013

CONTACT@PITCHOUNBAKERY.COM

TEL (213) 689-3240

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Bread

Baguette tradition	\$2.80
Baguette Bio Organic	\$3.20
Epi-baguette	\$3.00
Baguette olives / lardons / cheese / sesame...	\$3.50
Ficelle	\$2.00
Country loaf 1/4	\$4.95
Sourdough Bread	\$3.00
Whole wheat batard	\$3.60
Ciabatta bread	\$2.00
Sandwich bread / Pain de mie	\$4.50
Multi-grain Sandwich bread / Pain de mie	\$5.00
Fig & nuts batard	\$4.50
Energy Bread	\$4.70
Grande Brioche	\$9.00
Small Brioche with sugar or chocolate	\$3.00
Challah (Friday only)	\$5.35
Grissini sticks (x3)	\$3.00

Viennoiseries Morning Pastries

Croissant	\$2.80
Almond croissant	\$3.10
Chocolatine	\$3.00
Schneck pain aux raisins	\$3.00
Schneck cranberries	\$3.00
Schneck pistaches	\$3.20
Palmier – elephant ears	\$3.50
Chausson pommes – apple turnover	\$3.60
Morning bun	\$3.00
Chouquettes (x5)	\$2.50
Madeleine (x2)	\$2.60
Financier	\$2.50
Chocolate chip cookie	\$2.25
Blueberry muffin	\$2.50
Chocolate chip muffin	\$2.50
Brownie	\$2.50
Bread pudding, Pound cakes...	

Savory

Baker's pizza	\$2.80
Pissaladière	\$2.80
Focaccia	\$3.20
Gougères	\$3.00
Parmesan palmier	\$2.30



Pâtisseries

Macarons (various)	\$2.50
Eclairs / Choux / Religieuses (various)	\$3.70-\$3.80
Millefeuille	\$3.70
Opéra	\$3.95
St Honoré	\$3.90
Fruit Tarts (various)	\$3.50
Lemon Tart	\$3.25
Lemon Tart with meringue	\$3.50
Dark chocolate Tart	\$3.90
Tarte fine (various)	\$3.20
Tarte Tatin	\$3.90
Almond tart (various)	\$3.80
Kouign-Amann	\$3.60
Cannelé de Bordeaux	\$3.00
Flan parisien	\$3.30
Merveilles, Mini sweets...	

Verrines

Clafoutis - Crème brûlée - Flan caramel - Pot de crème -
Riz au lait - Semolina cake - Chocolate mousse - Yogurt with
granola & fruit sauce - Seasonal fruit soup – Tiramisu \$3.25



Monday - Friday: 7am - 10:30am / Saturday - Sunday: 8am - 4pm

Three organic eggs your way ! with mixed greens & bread (fresh / toasted – baguette / country)	\$8.60
Parisian omelette - choice of French cooked ham, swiss cheese, mushroom & spinach - with baby greens & bread (fresh / toasted – baguette / country)	\$9.50
Two soft-boiled eggs & ‘mouillettes’ - Soft-boiled organic eggs & homemade bread fingers	\$8.10
Provençal eggs - 2 sunny side-up eggs on fried tomatoes & Provence herbs with baby greens & a choice of toast (baguette or country bread)	\$8.45
Le Parfait - homemade granola & yogurt with fresh fruit	\$7.95
Morning Tartine – choice of 1/2 baguette (fresh / toasted) or fresh bread basket with non-salted butter & homemade jam / acacia honey	\$5.40
Country Tartine - French cooked ham & brie with cornichons, non-salted butter, country bread	\$7.50
Morning pastries basket – croissant & chocolate croissant & schneck	\$7.90
French toast – with maple syrup / homemade jam & red berries with homemade whipped cream	\$8.50

Breakfast Side orders

Seasonal fresh fruit salad	\$3.00
Side of Bacon or Sausage or Merguez	\$3.00
Mixed Green Salad	\$3.00
Bread Basket	\$3.00



Cold Sandwiches *Served with mixed greens*

Parisian	Traditional French cooked ham, butter, baguette + cornichons \$7.90 + brie cheese \$8.90
French club	Traditional French cooked ham, gruyère, butter lettuce, tomatoes, mayonnaise, on a croissant \$8.50
Creole	Chicken, cream cheese with cumin, curry, romaine lettuce, tomatoes, baguette \$10.30
Rosbif	Roast beef, butter lettuce, tomatoes, cornichons, mustard mayonnaise, country bread \$10.45
Summer	Prosciutto, mozzarella, grilled zucchini, tomatoes, pistou vinaigrette, basil, ciabatta bread \$11.25
Mountain	Coppa, Comté cheese, romaine lettuce, tomatoes, butter, walnut baguette \$11.40
Atlantic	Smoked salmon, mache lettuce, radishes, lemon zest, creamy spread with shallots, chives, sesame seeds baguette \$11.45
South-West	Duck prosciutto, sheep's milk cheese, frisée salad, tomatoes, avocado, raspberry vinaigrette, poppy seed baguette \$12.30
Pan Bagnat	Tuna, tomatoes, hard-boiled egg, lettuce, olives niçoises, radishes, bell peppers, celery, green onions, anchovies, classic vinaigrette, pan bagnat bread \$13.50

Hot Sandwiches

French hot dog	Frankfurt sausage, Dijon mustard, puff pastry \$7.80
Melted Cheese	Swiss, mozzarella, blue cheese, butter, pain de mie sandwich bread \$8.70
Croque-Monsieur	Traditional French cooked ham, gruyère, bechamel sauce, butter, pain de mie sandwich bread \$9.20 + sunny side up organic egg: get a Madame! \$10.20

Salads *Served with a slice of bread*

Vegan carpaccio	Selection of seasonal veggies, lemon, parmesan, olive oil \$9.70
Saigon	Green beans, kale, carrots, soy beans sprouts, red onions, coriander, ginger, sesame, lime, soy sauce vinaigrette \$10.55
Country	Traditional French cooked ham, tomatoes, avocado, egg, corn, croutons, butter lettuce, green onions, mustard vinaigrette \$11.05
Peasant	Chicken, pork belly dice, lentils, onions, carrots, shallots, mache lettuce, parsley, mustard vinaigrette \$11.55
Sheperd	Goat cheese toasts, diced bacon, egg, frisée salad, pomegranate, almonds, honey, herbs, mustard vinaigrette \$12.25
Brittany	Tuna, quinoa, potatoes, cherry tomatoes, mache lettuce, shallots, chives, lemon vinaigrette \$12.50
Brussels	Endive, blue cheese, walnuts, pear, shallots, mustard vinaigrette \$12.80
Monaco	Prosciutto, cantaloupe, peas, tomatoes, mozzarella, arugula, pistou vinaigrette \$13.20
Niçoise	Tuna, tomatoes, hard-boiled egg, olives niçoises, radishes, mesclun salad, bell pepper, celery, cucumber, green onions, anchovies, classic vinaigrette \$13.50

Salads

Served with a slice of bread

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Soups

Soup du jour - <i>Served with bread</i>	\$5.60
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Sides

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Ratatouille	\$6.00	Fresh fruit salad	\$6.00
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Cappuccino	\$3.50	\$4.00
Café au lait	\$3.50	\$4.00
Americano	\$3.00	\$3.35
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Iced coffee	\$3.20
Iced latte	\$4.00
Iced Cinnamon (espresso, milk, cinnamon)	\$4.20
Iced chocolate & milk	\$4.30
Iced milk & grenadine syrup	\$3.80
Iced tea & lemonade	\$4.20

Other

Homemade Lemonade / seasonal lemonade	\$3.80
Fresh squeezed orange / grapefruit juice	\$4.05
Grenadine / Mint syrup & water	\$2.45

Bottled Drinks

Organic fruit juice	\$5.15
Bottled iced coffee	\$4.20
Sodas	\$2.80
Bottled water	\$2.50

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Morning bun	\$3.00
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Madeleine (x2)	\$2.60
Financier	\$2.50
Chocolate chip cookie	\$2.25
Blueberry muffin	\$2.50
Chocolate chip muffin	\$2.50
Brownie	\$2.90
Bread pudding, Pound cakes...	

Savory

Quiche lorraine / quiche du jour	\$5.90
Tourte	\$6.20
Baker's pizza	\$2.80
Pissaladière	\$2.80
Focaccia	\$3.20
Gougères	\$3.00
Parmesan palmier	\$2.30



Pâtisseries

Macarons (various)	\$2.50
Eclairs / Choux / Religieuses (various)	\$3.70-\$3.80
Millefeuille	\$3.70
Opéra	\$3.95
St Honoré	\$3.90
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Lemon Tart with meringue	\$3.50
Dark chocolate Tart	\$3.90
Tarte fine (various)	\$3.20
Tarte Tatin	\$3.90
Almond tart (various)	\$3.80
Kouign-Amann	\$3.60
Cannelé de Bordeaux	\$3.00
Flan parisien	\$3.30
Merveilles, Mini sweets...	



Verrines

Clafoutis	Riz au lait	\$3.25
Crème brûlée	Semolina cake	
Flan caramel	Chocolate mousse	
Pot de crème	Seasonal fruit soup	
Yogurt with granola & fruit sauce	Tiramisu	



Crêpes & Waffles

Crêpe au sucre (with sugar)	\$4.50
Crêpe Nutella or homemade jam	\$5.90
Crêpe Mont-Blanc	\$6.50
French waffle with sugar or maple syrup	\$6.70



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Melted Cheese	Swiss, mozzarella, blue cheese, butter, pain de mie sandwich bread \$8.70
Croque-Monsieur	Traditional French cooked ham, gruyère, bechamel sauce, butter, pain de mie sandwich bread \$9.20
+ sunny side up organic egg: get a Madame! \$10.20	

