

Lafayette

BOULANGERIE BASKET

CHARCUTERIES

PÂTÉ MAISON

meaux mustard, cornichons 16

FOIE GRAS TERRINE

rhubarb, pistachio, brioche 20

CHARCUTERIE BOARD

saucisson, terrines,
jambon, rillettes 30

GRAND FROMAGE

Torus
Pyrénées Brebis
"Brin de Bleecker"
Tarentaise
Tomme de Savoie
Fourme d'Ambert

served with fruits stewed in cognac
and pain aux noix from our bakery

THREE FOR 12
FIVE FOR 19



GARNITURES

Toast 2 ½

Bagel 3 ½

Smoked Salmon 8

Pommes de Rôtisserie 8

Pommes Frites 7

Smoked Bacon 7

Pork Sausage 7

Selection of

Croissants – Danish – Muffin – Pain aux Noix

served with Vermont butter & confiture

14

HORS D'OEUVRES

Soup du Jour 9

Tartine du Jour MP

Egg Lafayette with smoked sablefish & trout caviar 7

La Riviera with sweet peppers & French Breakfast radishes 13

Local Butter Lettuce, roquefort, country ham, herb vinaigrette 11

Prime Beef Tartare, watercress, bone marrow 17

Frisée Salad, bacon maison, poached organic egg 16

Asparagus, ramps, smoked egg, trotters 17

½ Dozen Oysters du Jour 18

BRUNCH

Fresh Fruit Salad 12

Yogurt, Granola Maison, Mixed Berries 14

Anson Mills Oatmeal, fruits stewed in cognac 11

Two Farm Eggs Any Style, pommes de rôisserie 13

Chef's Omelette, petite salade 16

Egg White Frittata with mushrooms 16

Soft Scrambled Eggs with chèvre vol-au-vent and leeks 17

Smoked Salmon Benedict on brioche with sauce choron 19

Tripes Bourguignon with two fried eggs 16

Lemon Pancakes with fresh berries 15

Brussels-Style Waffle with nutella and banana 16

All of our eggs come from Feather Ridge Farms, NY

ENTRÉES

Niçoise Salad, rare tuna, anchovy, egg 21

Rôtisserie Chicken Salad, organic grains, walnuts, poppy dressing 19

Fleur de Soleil, snap peas, pancetta, mint 18

Black Fettuccine with seafood and chorizo 21

Brisket Burger, caramelized onion, raclette 17

Dry-Aged Strip Steak Frites, béarnaise butter 32

All of our pasta is made in-house with 100% organic non-GMO flour

BAKERY

VIENNOISERIES

Croissant 3

Almond Croissant 3 ½

Pain au Chocolat 3 ½

Croissant au Pistou 4 ½

Danish du Jour 3

Whole Wheat Carrot Muffin 3

Blueberry Muffin 3

JUS FRAIS

JARDIN VERT 10
green apple, kale,
ginger, cucumber

FRENCH ROSE 9
carrot, beet, naval orange

HYPER C 9
orange, yuzu, blood orange

Fresh-Pressed In-House



COCKTAILS

PAMPLEMOUSSE

Gin, Lillet Rosé, Grapefruit,
Lime, Mint, Campari 12

BASQUE SHANDY

Blanco Tequila, Citrus,
Ginger, Espelette, IPA 12

BLOODY MARIE

Vodka, Bay Leaf, Dijon,
Herbes de Provence, Horseradish
12

PRINTEMPS PUNCH

Rum, Passion Fruit, Sage,
Orange Flower Water, Rosé 12