

SAVORY & SWEET Menu

BREAKFAST Selection

- 🍳 **Egg & Cheese** 15
Toasted Brioche Bun, Sunny Side Egg, Cheddar, Secret Sauce and Pickles.
- 🍳 **Açaí** 16
Fresh Acai mix with Coconut Granola and Fresh Fruits served with Maple Syrup.
- 🍳 **Granola Parfait** 14
Raspberry and Coconut Compote, Whole Milk Greek Yogurt, Homemade Granola and Fresh Raspberries.
- 🍳 **Red Berries French Toast** 18
Caramelized Brioche, Maple Syrup and Red Berries.
- 🍳 **Pancakes** 15
Pancakes with Blueberry Jam and Maple Butter Syrup **or** fresh Banana and Maple Butter Syrup
- 🍳 **Viennoiseries from the counter**
- | | |
|---------------------|------|
| Croissant | 5.50 |
| Chocolate Croissant | 5.90 |
| Pistachio Roll | 8.95 |
| Pecan Roll | 8.50 |

AND MORE ON DISPLAY.

MORNING Eggs

- 🍳 **Omelette **or** Soft Scrambled** 14
Served with Green Salad.
- Add-on available : Tomatoes, Sautéed Mushrooms, Beef Bacon, Cheese, Herbs, Caramelized Onions.
- ADDITIONAL CHARGES APPLY DEPENDING ON SELECTION.**
- 🍳 **Œufs à la Coque** 10
Soft boiled on the shell (two), served with Finger Brioche Toast.
- 🍳 **Benedict** 19
Salmon Benedict :
Brioche Toast **or** Croissant, Smoked Salmon, Poached Eggs, Tarragon Hollandaise Sauce.
- Bacon Benedict :
Brioche Toast **or** Croissant, Smoked Beef Bacon, Poached Eggs, Tarragon Hollandaise Sauce.



SEASONAL Salads

- 🍳 **Caesar Salad** 16
Romaine, Creamy Parmesan dressing, Breadcrumbs and Chives.
- Chicken Caesar Salad** 20
Romaine, Creamy Parmesan dressing, Breadcrumbs, Chives and Fried Chicken.
- 🍳 **Niçoise Salad** 22
Mixed Greens, Tuna Tataki, Eggs, Olives, Anchovies and Potatoes.

AVOCADO Toast

TOASTED MULTIGRAIN SOURDOUGH BREAD

- 🍳 **Classic Avocado Toast** 14
Cream Cheese, Avocado, Chives, and Espelette Pepper.
- 🍳 **Salmon Avocado Toast** 20
Smoked Salmon, whipped Cream Cheese and delicate Salmon Roe.
- 🍳 **Tuna Wasabi Avocado Toast** 20
Fresh Tuna Tartare, Sliced Avocado, and Spicy Wasabi Mayonnaise.



HOT Sandwiches

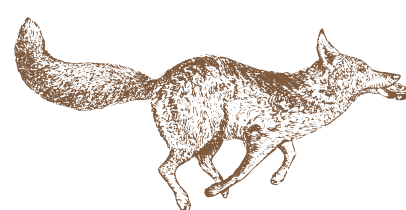
TOASTED MULTIGRAIN SOURDOUGH BREAD

- 🍳 **Grilled Cheese** 10
Smoked Cheddar sauce, Cheddar and Chives.
- Croque Madame** 20
Smoked Cheddar Sauce, Beef Pastrami, Cheddar, Parmesan, Pickles, Caramelized Onions & Fried Egg.
- Croque Monsieur** 18
Smoked Cheddar Sauce, Beef Pastrami, Cheddar, Parmesan, Pickles, and Caramelized Onions.
- 🍳 **Tuna Melt** 15
Sharp Cheddar Cheese, House Tuna mix, Tomato and Avocado.
- Turkey** 18
Smoked Turkey, Secret Sauce, Pickles, Tomato, Cheddar & Chives.

BURGER Selection

SERVED WITH FRENCH FRIES OR GREEN SALAD

- Chicken Burger** 22
Brioche Bun, Fried Chicken, Cheddar, Secret Sauce, Onions, Pickles, Tomatoes and Crispy Onions.
- 🍳 **Fish Burger** 24
Brioche Bun, Fried Atlantic Cod with Cheddar and Tartare Sauce.
- Wagyu Burger** 29
Brioche Bun, Wagyu, Cheddar, Pickles, Caramelized Onions, Tomato and Secret Sauce.



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SAVORY Sides

- 🍳 **French Fries** 7
- 🍳 **Avocado** 7
Whole, sliced.
- 🍳 **Baby Lettuce EVOO** 7
- 🍳 **Hash Brown** 5
- Maple Syrup Beef Bacon** 9

FOX KIDS MEAL

- Choice of 22
- 🍳 **Grilled cheese & Fries **or** Salad**
- 🍳 **Pound cake**
- Orange Juice **or** Homemade Lemonade**



SIGNATURE Pastry

- 🍳 **Viral Chocolate Cake** 8
Molten Chocolate Cake, Chocolate Shortbread.
Add Vanilla Ice Cream for \$2.
- 🍳 **Signature Waffle** 6.50
Caramelized Waffle with Crispy Perle Sugar and Vanilla.
Add Vanilla Ice Cream for \$2.
- 🍳 **Pastries from the counter** 12
Coconut Lime Tart
Saint-Honoré
Hazelnut Chocolate Cake
Blueberry Tart
Strawberry Cake
Chocolate Vanilla Fox
Vanilla Pecan Tart
Madagascar Vanilla Flan

AND MORE ON DISPLAY.

Happy hour 4-6 PM
PASTRY
+
PROSECCO
18

A service charge applies to all dine-in orders. Cashless payment only. No outside Food nor beverage is allowed in the dine-in section.

Please inform us of any allergies or dietary restrictions before ordering.

🌿 Vegetarian • 🐟 Pescatarian

BEVERAGE Menu



COFFEE Selection

SINGLE SHOT UNLESS MARKED DOUBLE SHOT

  Espresso	3.75
Short, Concentrated Coffee Shot.	
  Double Espresso	4.75
Double Shot of Concentrated Espresso.	
   Cappuccino	5.90
Double Espresso & Steamed Milk with Velvety Microfoam	
   Latte	5.90
Double Espresso with Smooth Steamed Milk.	
 Flat White	7.90
Double Espresso with Velvety Milk.	
   Mocha	5.90
Double Espresso, Chocolate, and Steamed Milk.	
   Americano	5
Double Espresso Diluted with Hot Water.	
 Cold Brew	7
Slow-steeped Coffee served over Ice for a Smooth and Refreshing Taste.	
  Macchiato	4.90
Single Espresso, Chocolate & Steamed Milk.	
   Mochaccino	6.50
Cappuccino with Chocolate flavor.	
  Cortadito	4.90
Rich Double Espresso Softened with Warm Milk.	

CUSTOMIZATION

Make It Yours each for 1
Elevate your drink with our curated selection of indulgent additions.

Milk Alternatives: Barista Edition - Oat I Soy I Almond I Coconut I Pistachio.

Cold Foam

Syrups: Vanilla I Sugar-Free Vanilla I Hazelnut I Caramel I Coconut.

Home-made Whipped Cream
Dirty

2

HOT Chocolate

  **Hot Chocolate** **6.90**
A rich Blend of Milk Chocolate, Dark Chocolate, Water and Milk.

  **Babyccino** **4.50**
A kid-friendly version of our Hot Chocolate, made especially for our little guests.

MATCHA Ceremonial

   Matcha Latte	8
Ceremonial Matcha Blended with Smooth, Velvety Milk.	
 Vanilla Matcha	8.50
Iced Matcha Ceremonial with Vanilla Silky Milk and a Smooth Finish.	
  Coco Matcha	9.50
Iced Matcha Ceremonial with Coconut Milk and a Delicate Coconut Cloud.	
  Strawberry Matcha	10.50
Iced Matcha Ceremonial, with Strawberry Almond Milk and Mascarpone Vanilla Cloud.	
  Mango Matcha	10.50
Iced Matcha Ceremonial with Mango, Coconut Milk and a Delicate Coconut Cloud.	
  Banana Matcha	10.50
Iced Matcha Ceremonial with Banana Almond Milk, and a Mascarpone Vanilla Cloud.	



CHAI Latte

   Chai Latte	5.90
A Rich Blend of Black Tea, Cinnamon, Ginger, Cardamom & Vanilla.	

TEA Ritual

   Earl Grey Black Tea	5.90
Premium Black Tea Delicately Scented with Natural Bergamot and Bright Citrus Notes.	
  Jasmine Tea	5.90
Fragrant Green Tea Gently Scented with Delicate Jasmine Blossoms.	
  Herbal Chamomile	5.50
Calming Herbal Infusion with Soft Floral Notes and a Honeyed Finish.	
  Peppermint Tea	5.90
Pure Peppermint Leaves Sourced from the Pacific Northwest.	
  YC Iced Tea	5.90
Refreshing Green Tea Infused with Juicy Peach and Bright, Citrusy Yuzu.	



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COFFEE Indulgence

   Spanish Latte	7.90
Double Espresso Softened with Milk and a Touch of Sweet Condensed Milk.	
  Tiramisu Coffee	10.90
Iced Double Espresso with Milk, Mascarpone Vanilla Foam and a Light Cocoa Dusting.	
  Banoffee Latte	10.90
Iced Espresso, Banana Milk, Caramel, Mascarpone Vanilla Foam and Cocoa.	
  Coco Cloud	7.90
Chilled Coconut Water topped with a Delicate Coconut Foam.	



SOFT Drinks

 Freshly Squeezed Orange Juice	8.90
12oz	
 Perrier Sparkling Water	5.90
11.15oz	
 Evian Still Water	5.90
16.9oz	
 Sodas:	3.95
Coca-Cola I Diet Coke I Coke Zero I Sprite	
12oz	
 YC Lemonade	6
Housemade Lemonade with Fresh Lemon, Lime, and Vanilla Syrup.	
16oz	
 YC Pink Lemonade	6.90
Housemade Lemonade with Fresh Lemon, Lime, Vanilla Syrup and Strawberry Purée.	
16oz	

WINE, Beer & Champagne

Beer	8.90
Mimosa	14.00
Prosecco.	
Glass of rosé	18.00
Glass of champagne	24.00

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 Hot  Cold