

BONJOUR CAFE

BREAKFAST

Served with 1 side! Served all day!

Morning Special Brioche

\$7.99

Served with 1 regular brewed coffee, 1 fried egg and mixed cheese in a brioche bread. Served with balsamic reduction and green onions as decoration **(no side)**

Morning Sandwich

\$9.99

Scrambled eggs, mix cheese and chef's mayo sandwich. Served with balsamic reduction and green onions as decoration + 1 side.

(Croissant, Brioche or French baguette)

Add any of our meat and vegetable options on our lunch page menu.

*Chef's Breakfast

\$13.99

Half french baguette & jam. Half brioche & nutella. 2 fried eggs with bacon & mixed cheese + 1 regular brewed coffee. Served with balsamic reduction and green onions as decoration. **(no side)**

*The American Breakfast

\$16.99

2 fried eggs + mixed cheese, beef sausage, tomatoes, bacon, 2 bread slices, salad and homemade French fries (mixed with tomato and pesto sauce). with chef's mayo. Served with balsamic reduction and green onions as decoration. **(no side)**

The French Toast

\$15.99

Cinnamon and vanilla homemade sweet brioche with salty creamy caramel, Nutella, strawberries and bananas. Served with Chef's vanilla sauce. **(no side)**

Morning Crepe

\$15.99

Mixed cheese, tomatoes, avocado, spinach, 2 fried eggs, chef's tomato sauce, creamy avocado and sweet bell peppers. Served with balsamic reduction and green onions as decoration.

*The Crepe Benedict

\$19.99

Tomatoes, mixed cheese, avocado, spinach, jalapeños, feta cheese, 2 poached eggs on top covered with hollandaise sauce, prosciutto, sweet bell peppers and pesto sauce. Served with balsamic reduction and green onions as decoration.

*Croc's Benedict

\$19.99

Chef's bread, 2 poached eggs on top, roasted turkey breast, hollandaise sauce, bacon, pesto sauce and sweet bell peppers. Served with balsamic reduction and green onions as decoration.

Make it half \$10.99

OMELETTE

served with chef's creamy avocado

• Plain Omelette

\$10.99

Eggs, mixed cheese, served with balsamic reduction and green onions as decoration

• *Turkey Omelette

\$15.99

Eggs, mixed cheese, spinach, turkey, and tomatoes. Served with balsamic reduction and green onions as decoration

• *Prosciutto Omelette

\$15.99

Eggs, prosciutto, tomatoes, spinach, mixed cheese, pickles and sweet bell peppers. Served with balsamic reduction and green onions as decoration.

• *Sausage Omelette

\$15.99

Eggs, mixed cheese, bacon, beef sausage, mushrooms, tomatoes, jalapeño, sweet bell peppers, pesto and tomato sauce. Served with balsamic reduction and green onions as decoration.

• Forest Omelette

\$14.99

Eggs, mixed cheese, mushrooms, tomatoes, and feta cheese. Served with balsamic reduction and green onions as decoration

• *Chicken Raclette Omelette

\$16.99

Eggs, chicken, avocado, tomatoes mushrooms, raclette cheese, pesto sauce, pickles and sweet bell peppers. Served with balsamic reduction and green onions as decoration.



***Consuming Raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify your server of any allergies.**

LUNCH

Served with 1 side! Served all day!

*Croque Monsieur

\$16.50

Soft homemade sandwich bread, roasted turkey breast, mixed cheese and a creamy cheesy topping. Served with balsamic reduction and green onions as decoration.

Make it half \$9.99

*Croque Madame

\$16.50

Soft homemade sandwich bread, roasted turkey breast, mixed cheese and 2 fried eggs on top. served with balsamic reduction and green onions as decoration.

Make it half \$9.99

*Quiche Of the Day

\$14.99

Served with one side. served with balsamic reduction and green onions as decoration.

Ask for a whole quiche to take home \$55.00

*The Chicken Avocado Toast

\$15.99

Toasted homemade brioche with chef's guacamole (avocado, tomatoes, radishes, lemon), chicken, feta cheese, tomato sauce, sweet bell peppers. served with balsamic reduction and green onions as decoration.

Make it gluten free (no bread) \$13.99

*The Baked Honey Goat Cheese & Prosciutto Toast

\$16.99

Toasted homemade brioche, goat cheese, Honey, prosciutto, roasted almonds, radishes, avocado cream, tomatoes, sweet bell peppers and pesto sauce. Served with balsamic reduction and green onions as decoration.

Sides

ADD AN EXTRA SIDE FOR \$3.99

- **Rice Pilaf**
- **Small side of fruit**
- **Green Salad with Chef's French Vinaigrette**
- **Homemade French Fries (Mixed with tomato and pesto sauce) Served with Chef's Mayo**
- **Soup as a side \$2.50**

ADD A FRESH CUP OF FRESH FRUIT TO ANY OF OUR MEALS \$ 5



Gluten free
Chicken avocado toast.

Butternut Squash Soup

Served with bread, balsamic reduction and green onions as decoration.

Cup \$6 / Big Bowl \$11.50

Salad

House Salad

\$8.99

Salad greens, radishes, tomatoes and feta cheese. Served with balsamic reduction and green onions as decoration. **(no side)**

Veggie Salad

\$14.50

Salad greens, tomatoes, radishes, avocado, sweet bell peppers and green olives. Served with balsamic reduction and green onions as decoration. **(no side)**

*The Chicken Salad

\$15.99

Grilled chicken, salad greens, tomatoes, feta cheese, sweet bell peppers, avocado and pesto sauce. Served with balsamic reduction and green onions as decoration. **(no side)**

*Chef's Salad

\$15.99

Salad greens, goat cheese, green olives, pickles, feta cheese, tomatoes, radishes, bacon + 2 poached eggs. Served with balsamic reduction and green onions as decoration. **(no side)**

Add it to your meal

- | | |
|----------------------------|----------------------------|
| • Egg \$2.50 | • Pesto Sauce \$1.99 |
| • Green onions \$1.50 | • Tomatoes sauce \$1 |
| • Avocado \$2.50 | • Chef's Mayo \$1.50 |
| • Drop bell-peppers \$1.50 | • Avocado cream \$1.50 |
| • Tomato \$1.50 | • Hollandaise sauce \$1.99 |
| • Jalapeño \$1.50 | |
| • Radish \$1.50 | • Mixed Cheese \$2.99 |
| • Spinach \$2.50 | • Goat cheese \$5 |
| • Olives \$1.50 | • Brie Cheese \$5 |
| • Pickles \$1 | • Feta Cheese \$2.99 |
| • Mushroom \$2.99 | • Raclette Cheese \$6 |
| | |
| • Bacon \$3.50 | • Fruit \$1.99 |
| • Turkey Breast \$4.99 | • Pear |
| • Chicken \$4.99 | • Blueberries |
| • Beef sausage \$4.99 | • Bananas |
| • Prosciutto \$4.99 | • Strawberries |

Take in consideration that our food is made from scratch.

WE ARE NOT A FAST FOOD RESTAURANT.

*Consuming Raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify your server of any allergies.



Crepes

Savory Crepes

Served with 1 side

Add an egg or avocado \$2.50 Add Bacon \$3.50

Sweet Crepes

Add strawberries, banana or Ice cream \$1.99

Ask for any extra ingredient!!



THE CLASSIC \$11.50

Spinach, tomatoes, and mixed cheese, Served with balsamic reduction and green onions as decoration

THE EGG CREPE \$12.50

Scrambled eggs, mixed cheese, green onions and tomato sauce, served with balsamic reduction and green onions as decoration

THE VEGGIE CREPE \$15.99

Sweet bell peppers, mushrooms, tomatoes, spinach, feta cheese, avocado, mixed cheese, jalapeños, tomato and pesto sauce. Served with balsamic reduction and green onions as decoration.

*THE TURKEY CREPE \$15.99

Roasted turkey breast, spinach, tomatoes, avocado, and mixed cheese. Served with balsamic reduction and green onions as decoration.

*THE CHEF'S CREPE \$17.99

Brie cheese, prosciutto, pear, spinach, roasted almonds, sweet bell peppers and pickles, Served with balsamic reduction and green onions as decoration.

*THE CHEESY BACON CREPE \$17.99

Goat cheese, mixed cheese, feta cheese, green onion, sweet bell peppers, spinach, tomato sauce and bacon. Served with balsamic reduction and green onions as decoration.

*THE CHICKEN RACLETTE CREPE \$17.99

Raclette cheese, chicken, tomatoes, mushrooms, green onions, avocado, pickles, sweet bell peppers and pesto sauce. Served with balsamic reduction and green onions as decoration.

*THE SAUSAGE CREPE \$16.99

Beef sausage, tomatoes, feta cheese, jalapeños, mustard, pickles, sweet bell peppers, green olives, tomato and pesto sauce, mixed cheese and chef's creamy avocado. Served with balsamic reduction and green onions as decoration.

FRENCH CREPE \$7.99

Fresh squeezed lemon juice and sugar .

THE NUTELLA CREPE \$11.99

THE CREAM CHEESE NUTELLA CREPE \$12.99

THE CARAMEL CREPE \$11.99

Creamy salty caramel, bananas and chocolate sauce.

BONJOUR CAFÉ CHOCOLATE CREPE \$13.50

Homemade dark chocolate ganache (70%), creamy, salty caramel & a scoop of vanilla ice cream

THE BLUEBERRIES AND CREAM \$13.50

Chef's vanilla honey cream cheese, blueberries and chef's blueberry sauce

"JE T'AIME CREPE" \$15.50

Nutella, bananas, strawberries, vanilla honey cream cheese, salty creamy caramel, marshmallows and a scoop of vanilla ice cream

DULCE DE LECHE AND CREAM \$13.50

Chef's vanilla honey cream cheese and Dulce de leche

THE LEMON AND BERRIES CREPE \$15.50

Lemon Cream, fresh blueberries and strawberries.

THE PISTACHIO CREPE \$14.99

Chef's pistachio paste & crumble + a choice of nutella or homemade cream cheese.



*Consuming Raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify your server of any allergies.

Warm Croissant, Brioche or French Baguette \$3.99

Half Brioche or French baguette (sliced) \$2.50

1/4 Baguette \$1.99 1 slice Baguette \$0.99

- Add strawberries or bananas or blueberries \$1.50
- Add 1 filling from the sweet crepes menu \$1.50
- Add butter and Jam \$2.99

Ice Cream

Chef's Ice Cream

\$9.99

Vanilla ice cream, chocolate ganache, salty creamy caramel,
pistachio crumble and Chantilly

Vanilla Ice Cream (1 scoop)

\$1.99



Beverages

Our coffee is selected from local farms in a region of Guatemala which is the native country of Wendy (Chef's wife).

COFFEE BAGS (whole or ground) are available for purchase!!

Add any syrup for \$1.50 Add Chantilly (whipped cream) for \$0.99

Make anything from our coffee options DECAF!!



COFFEE MENU	Double shot 12 oz	Triple shot 16 oz	NON-COFFEE
Americano	\$ 4.00	\$ 5.50	Fresh squeezed Orange Juice \$ 8.00
Mocha	\$ 5.50	\$ 7.99	Pitcher \$12.99
Latte	\$ 4.50	\$ 6.99	Organic Tea (FROM OUR SELECTION) \$ 3.50
Cappuccino	\$ 4.50	\$ 7.25	Hot Cocoa \$ 3.50
Espresso	\$ 1.75 (single)	\$2.99 double	Sparkling water \$ 2.50
Iced Latte	\$ 4.25	\$ 7.99	Sodas \$ 2.50
Regular Coffee	\$ 2.25	\$ 5.50 large	Iced tea (not refills) \$ 2.50
Unlimited coffee	\$ 3.99	----	Bottled water \$ 1.75
Macchiato			Pineapple Refresher \$ 7.00
Vanilla syrup + homemade salty caramel	\$ 5.99	\$ 7.99	Fresh orange juice + lemon juice + sparkling water + pineapple syrup
Wendy's Coffee	\$ 5.50	\$ 7.50	Lavander Refresher \$ 7.00
Cappuccino + cinnamon + honey + lavender syrup			Homemade blueberry sauce + lemon juice + sparkling water + lavender syrup
Chef's Coffee			
Cappuccino + bonjour café chocolate + irish cream + whipped cream and pistachio crumble	\$ 5.99	\$ 7.99	



CAPPUCCINO



ICED MACHIATTO



AMERICANO

Kids menu

For our kids, any request or custom item is possible. We love our kids!
Ask for any extra ingredients or to customize your kids' meal!

Kid's Breakfast and Lunch \$8.99 + 1 free kids drink

Served with fresh fruit or one kid's side:
(Salad or homemade French fries) Add an extra kid's side for \$ 2.99

1 KID'S EGGS

\$2.99

Served with a slice of bread (no side)

*THE KID'S MORNING CROISSANT OR BRIOCHE

Half brioche or croissant, 2 scrambled eggs, mix cheese and beef sausage or bacon.

THE KID'S FRENCH TOAST

Half cinnamon and vanilla French toast, nutella, caramel, strawberries, banana and vanilla sauce.
(no side)

*KID'S GRILLED CHICKEN

*THE KIDS CHEF'S BREAKFAST

2 Scrambled eggs, Beef sausage or bacon and half brioche with nutella. (no side)

*THE KID'S CREPE

- Small crepe with eggs, mixed cheese, and bacon
- Small crepe, roasted turkey breast, fried egg and mixed cheese

(Get any crepe from our lunch crepe menu
half size and half price)

*THE KIDS CROQUE MONSIEUR

Half croque monsieur (soft bread, roasted turkey breast and mixed cheese)

*THE KIDS AMERICAN BREAKFAST

2 eggs, bacon, sausage and homemade French fries and 1 slice of bread (no side)

Kid's Drinks

THE KID'S HOT COCO	\$3.50
KID'S MILK	\$2.50
APPLE/ORANGE JUICE	\$2.50
FRESH KIDSORANGE JUICE	\$6

Dessert

Vanilla ice cream cup (1 scoop)	\$1.99
Make it loaded with caramel ,chocolate and sprinkles	\$1.99



*Consuming Raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify your server of any allergies.

FIND THE 7 DIFFERENCES



WITH YOUR FINGER,
LOOK FOR THE WAY OUT

