

MENU

MATCHA

Matcha Latte

Ceremonial grade matcha from Kagoshima Prefecture, Japan

\$6.00

Banana Matcha Latte

Fresh banana, matcha, milk of choice

\$6.50



JUICES

"Freshly made, naturally delicious!"

Vitamins

Orange, apple carrot, lime, ginger

An energy boost, providing vitality & antioxidants through vitamins C, & A, while supporting immunity, digestion, and cardiovascular health.

Refresh

Strawberry, lychee, beet, mint

A combination of ingredients that support immunity and circulation, promote detoxification, and packed with antioxidants to boost your day.

Relax

Pineapple, kiwi, cucumber, spinach, lavender

A refreshing blend of fruits, veggies, and herbs designed to support digestion, boost immunity, hydrate, and promote calm and relaxation with the soothing power of lavender."



SMOOTHIES

\$9.00

Freshly prepared, made with fresh fruits & vegetables - Just for you!

La Petite Verdure

Kiwi, banana, lemon, spinach, mint

A revitalizing blend of kiwi and banana for energy, spinach for iron, detoxifying lemon, and soothing mint for refreshed mind!



A La Plage

Pineapple, coconut milk, lime

A tropical blend with vitamin C, coconut milk for hydration, and pineapple for digestion - perfect for mental and physical rejuvenation.

La Vie En Rose

Strawberry, watermelon, apple, blueberry, vanilla

A vibrant blend with antioxidants, berries for brain health, apple for digestion and vanilla for a calming, feel-good boost for body and mind!

Chaud Chocolat

Hazelnut spread, banana, almond milk

A delicious creamy blend with potassium-rich bananas for heart health, almond milk for calcium and cacao for energy boost - great for your body and taste buds!

Tartine

\$9.00

A tartine is a hearty toasted slice of ciabatta bread, celebrated for its rich, authentic flavor and natural texture.

- Salty: Humus, cucumber, tomato, onion, kalamata olive, arugula and lime dressing.

OR

- Sweet:
 - Hazelnut spread, slices of banana, dried fruits and nuts mix **or**
 - Peanut butter, slices of banana, dried fruits and nuts mix



ESPRESSO-BASED

Pistacchio

Latte/Cappuccino

\$6.00

Blueberry

Latte/Cappuccino

\$6.00

Espresso

\$3.50

Americano

\$4.00

Espresso Macchiato

\$4.00

Cafe Viennois

Espresso w/ whipped cream + cacao powder

\$4.00

Cafe Liegeois

Espresso w/ icecream + whipped cream

\$6.00

Golden Latte

Turmeric spice blend, oat milk, maple syrup, topped w/ cinnamon

+ \$1 w/ shot of espresso

\$6.00

STANDARD-BREW

Cold Brew

\$5.00

French Press

\$5.00

MENU



BREAKFAST

Available all day

Tofu "Oeuf Et Fromage"

\$9.00

Sandwich ("egg and cheese")

Tofu, vegan cheddar, tomato, arugula served on an English muffin.

Tofu Scramble

\$9.00

Tofu scramble, red and green pepper bell, onion, parsley.

Chocolate Croissant

\$4.50

Plain Croissant

\$3.00

TEAS

\$5.00

Blends made by our local herbalist Cristina from **Livin' Boho**

7 Chakras

A soothing, intentional tea blend of lavender, chamomile, rose, lemon peel, dandelion, peppermint, and blue lotus to balance chakras, align energy, and enhance meditation or yoga practice for inner peace and well-being.

Morning Blend

A powerful blend of moringa (Miracle tree), ginger root, and lemon peel to boost energy, support overall health, and promote a balanced body and mind with essential vitamins, minerals, and antioxidants.

Coco Bliss

A revitalizing blend of yerba mate, cacao, cocoa powder, and mint that boosts energy, supports heart health, aids digestion, and promotes overall well-being.

Mindful Bloom

(Magnolia Signature Blend)

A calming blend of lemon balm, lavender, chamomile, tulsi, rose, and orange peel that soothes stress, promotes relaxation, enhances clarity, and fosters emotional balance with natural sweetness.

Add milk of choice: Almond, soy, oat



MENU



LUNCH

Available from 11:00am - 4:30pm

BOL, SALADE & SOUPE

Bowl, Salad & Soup

Le Bol De Quinoa

Quinoa, carrot, edamame, onion, cilantro.



\$11

Salade Fraicheur

Avocado, tomato, arugula, red onion, basil leaves, balsamic dressing.



\$10

Soup Du Jour

A homemade, fresh seasonal vegetable soup, crafted daily by the Chef with the finest ingredients and inspired by the season's best flavors.



\$6

SANDWICH ET GALETTE

Sandwich Baguette

Zucchini, mushroom, grilled onion, arugula, pesto. (served w/ chips)
add seasoned tofu for \$2



\$12

Galette Bretonne

A "galette" is a savory gluten-free crepe made with buckwheat flour and a slightly nutty flavor, recipe from Brittany, Northwest region of France

To fill as you wish:

- Tofu scramble or
- Quinoa with vegetables or
- Warm potato salad

\$12

DESSERT DU JOUR

Dessert of the day

- Dessert of the day
- Sorbet
 - Mango
 - Raspberry

\$5

\$4

Please note that some of our dishes may contain allergens. If you have any food allergies, kindly inform us before placing your order