



DRINK MENU



TEAS

\$5.00

7 Chakras

Lavender, chamomile, rose, lemon peel, dandelion, peppermint, and blue lotus to balance chakras.

Morning Blend

Moringa (Miracle tree), ginger root, and lemon peel

Coco Bliss

Yerba mate, cacao, cocoa powder, and mint

Mindful Bloom (Magnolia signature blend)

Lemon balm, lavender, chamomile, tulsi, rose, and orange peel

SMOOTHIES

\$9.00

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

La Petite Verdure

Kiwi, banana, lemon, spinach, mint

A La Plage

Pineapple, banana, coconut milk, lime



La Vie En Rose

Blueberry, strawberry, apple, vanilla

Chaud Chocolat

Hazelnut spread, banana, almond milk

ESPRESSO-BASED

Blueberry Latte

\$6.00

Pistachio Cappuccinno

\$6.00

Espresso

\$3.50

Americano

\$4.00

Espresso Macchiato

\$4.00

Cappuccino

\$5.50

Cafe Vienois

\$4.00

Espresso w/ whipped cream + cacao powder

Cafe Liegeois

\$6.00

Espresso w/ caramel icecream + whipped cream

Golden Latte

\$6.00

Turmeric spice blend, oat milk, maple syrup, topped w/ cinnamon
+ \$1 w/ shot of espresso

STANDARD-BREW

Drip Coffee

\$5.00

Cold Brew

\$5.00

MATCHA

Matcha Latte

\$6.00

Ceremonial grade matcha from Kagoshima Prefecture, Japan

Banana Matcha Latte

\$6.50

Fresh banana, matcha, milk of choice





FOOD

MENU

Available from 8:00am - 3:00pm

SAVOURY SELECTIONS

Tofu “Oeuf Et Fromage” Sandwich (“egg and cheese”)

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

\$9.00

Tartine

Toast on ciabatta bread with hummus and a mix of cucumber, tomato, onions and kalamata olives w/ a side salad

\$9.00



Niçoise Socca

Chickpea flour crêpe with garlic and fresh herbs, topped with oven-roasted tomatoes. Served w/ a side of arugula & cherry tomatoes

\$12.00

Pissaladiere

Sweet caramelized onions and olives on a crispy golden crust — a taste of Southern France.

\$9.00

La Soupe 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 with croutons

\$6.00



Chocolate Croissant

\$4.50

Plain Croissant

\$3.00

Muffin Of The Day

Soft almond-based muffin with a seasonal twist — flavors change regularly

\$4.00

Sorbets

Mango or raspberry

Refreshing fruit sorbets, a perfect burst of sweetness and freshness

\$4.00

Waffle

Homemade waffles (2) with seasonal berries and maple syrup and a cup of peanut butter

\$12.00

