



# MENU

## DRINK

### ESPRESSO-BASED



#### Pistacchio

*pistachio extract, espresso, milk, topped with whipped cream and crushed pistachios.*

\$6.00

#### Blueberry

Blueberry extract, espresso, milk, topped with whipped cream & fresh blueberries.

\$6.00

#### Biscoff

Biscoff spread, espresso, milk, topped with whipped cream and crushed biscoff cookie.

\$6.00

#### Espresso

\$3.50

#### Americano

\$4.00

#### Espresso Macchiato

\$4.00

#### Cafe Viennois

Espresso, whipped cream, cacao powder

\$4.00

#### Cafe Liegeois

Espresso, ice cream + whipped cream

\$6.00

#### Golden Latte

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

\$6.00

### STANDARD-BREW

#### Cold Brew

\$5.00

#### French Press

\$5.00

### MATCHA

#### Strawberry Matcha Latte

\$6.50

Fresh strawberries, matcha, agave syrup and milk of choice

\$6.00

#### Matcha Latte

Ceremonial grade matcha from Kagoshima Prefecture, Japan

\$6.50

#### Banana Matcha Latte

Fresh banana, matcha, milk of choice



### A LITTLE SWEETNESS

#### Muffin of the day

\$4.00

#### Macaroons x3

\$9.00

#### Sorbet

\$4.00

with coconut whipped cream

#### Raspberry Or Mango





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### \$10.00 SMOOTHIES

**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, soothing mint & sea moss for refreshed mind!



#### Au Soleil

**Mango, pineapple, orange, coconut milk, sea moss & ginger.**

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

#### Delice Des Bois

**Strawberries, banana, blueberries, drop of lavender and sea moss.**

**A lush trio of strawberries, banana, and blueberries, finished with a gentle hint of lavender. This antioxidant-packed blend supports energy, focus, and relaxation — a beautifully balanced sip for mind and body.**

#### Chaud Chocolat

**Hazelnut spread, banana, almond milk**

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

## JUICES

**\$9.00**

Homemade cold press juice. Changes Daily.

Ask server what the juice of the day is!





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### TEAS

\$5.00

Blends made by our local herbalist Cristina  
from **Living' 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**



## BREAKFAST

Available all day

### Tartine

\$10.00

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

- Salty: Humus, cherry tomato, basil & balsamic glaze.

OR



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

### Avocado Toast

Toast of ciabatta bread, mashed avocado with lime and cilantro, diced tomatoes, sunflower seeds, drizzled with balsamic glaze.



### Tofu "Oeuf Et Fromage"

\$10.00

#### Sandwich ("egg and cheese")

Tofu, vegan cheddar, tomato, arugula served on an English muffin and mayonnaise



### Tofu Scramble

\$10.00

Tofu scramble, sun-dried tomato, onion, spinach and curry, with a slice of ciabatta bread



\$10.00





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## LUNCH



**Available from 11:00am - 4:30pm**

### BOL, QUICHE & SOUPE

#### Rain-Bowl

**\$11.00**

Rice, chickpeas, sweet potato, red onion, zucchini, & cilantro and olive oil dressing



#### Quiche du Jardin

**\$11.00**

Adelicate gluten-free quiche crafted with chickpea flour and filled with a medley of roasted seasonal fall vegetables



#### Soup Du Jour

**\$7.00**

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



### SANDWICH, BURGER ET GALETTE

#### Sandwich Baguette

**\$12.00**

**Eggplant, caramelized onion, red pesto, & arugula. (served w/ chips)**  
add seasoned tofu for \$2



#### Galette Bretonne

**\$12.00**

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
- Rain-bowl veggie mix



#### Le Burger Végétarien Gourmet

**\$12**

**A French-inspired veggie burger featuring a hearty quinoa and red bean patty, topped with arugula, raw red onion, and a vibrant bell pepper sauce. Served with chips**



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