



# MENU

## DRINK

### ESPRESSO-BASED



#### Pistacchio

**pistachioextract, 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

**\$6.00**

**+\$1 w/ shot of espresso**

### 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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### 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!



#### **Chaud Chocolat**

*Hazelnut spread, banana, almond milk*

***Adelicious 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.

Askserver what the juice of the day is!

#### **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 lushtrioof 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.***



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### 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)

An 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**



# FOOD M E N U

## BREAKFAST

Available all day

### Tartine

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

**\$10.00**

- 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.



**\$10.00**

### Tofu "Oeuf Et Fromage"

**\$10.00**

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

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

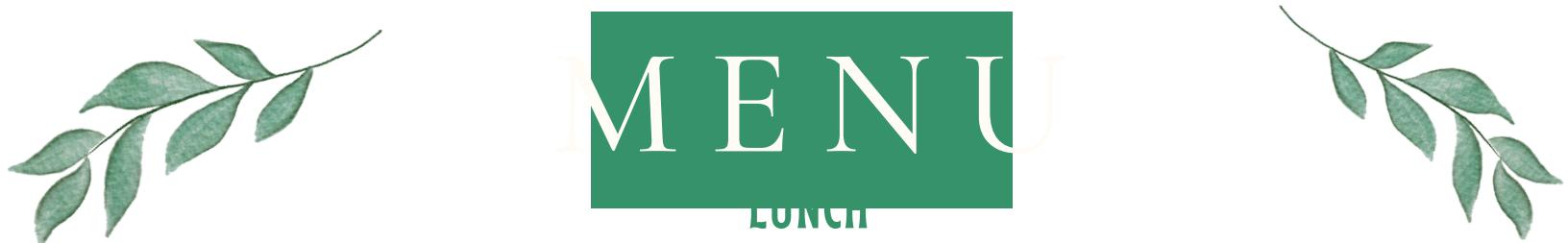


### Tofu Scramble

**\$10.00**

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





# MENU

LUNCH

Available from 11:00am - 4:30pm

## BOL, QUICHE & SOUPE

### Rain-Bowl

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

\$11.00



### Quiche du Jardin

\$11.00

A delicate 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

*Eggplant, caramelized onion, red pesto, & arugula. (served w/ chips)*

*add seasoned tofu for \$2*

\$12.00



### 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*

