

LES Enfants de Bohème *Weekend Brunch*

Fresh-baked croissants \$3.75
ADD Nutella \$1.25

Pain Perdu \$13
French toast w/fresh berries, raspberry coulis, maple syrup + cream cheese icing

Ham + Cheese Croissant \$12
French ham + Swiss cheese on croissant with green salad. *ADD egg \$1*

Two Eggs Any Style \$11.50
Organic eggs, roasted potatoes + toasted bâtard. *ADD country bacon \$3*

LES Eggs Benedict \$15.50
Two poached eggs, jambon de Paris, hollandaise sauce, served on English muffin, salad + roasted potatoes

LES Eggs Florentine \$15.50
Two poached eggs, sautéed kale, hollandaise sauce, on English muffin, salad + roasted potatoes

LES Eggs Norwegian \$17
Two poached eggs, marinated salmon, hollandaise sauce, served on English muffin, salad + roasted potatoes

Croque Monsieur/Madame \$15/\$16
French ham and Gruyère with béchamel sauce + house mixed-green salad; Croque Madame topped with egg cooked sunnyside up

SIDES

Thick country bacon (\$7), mixed-green salad (\$6), roasted potatoes (\$6), fresh fruit salad (\$7)

BRUNCH SPECIAL

(Sat + Sun, 11:30 am - 5:00 pm)

\$28

Choice of: Croque Monsieur.
Croque Madame,
LES Eggs Benedict,
Florentine, or Norwegian*
+
Organic Drip Coffee
(free refills)
+
One (1) Brunch Cocktail

**ADD \$2 FOR NORWEGIAN*

Kale Salad l'Obligatoire \$13
Organic kale with yogurt Caesar dressing, orange, anchovies, Parmesan + seasoned bread crumbs
ADD roast chicken \$4

Salade du Jardin \$12
Organic mixed greens (kale, frisee, arugula, spinach) with cucumber, mustard vinaigrette + toasted almonds
ADD roasted chicken \$5, home-cured gravlax \$7

Bohemian Burgers

- Top-choice strip-steak patty \$16
with house tartar sauce
- Chopped salmon filet with \$17
harissa mayonnaise
- Vegan Beyond Burger patty \$16
with house tartar sauce

Served with your choice of brie, blue or Swiss cheese, on brioche bun, mixed green salad + pommes frites
Ask to substitute bun with English muffin.

Steak and Eggs \$26
Butcher's cut sliced steak, 2 eggs any style, with hollandaise sauce + roasted potatoes

LES Enfants de Bohème Weekend Brunch

DESSERTS

Belgian Chocolate Mousse	\$9
Served with fresh berries	
Classic Crème Brûlée	\$9
Served with fresh berries	
Ice Cream, Gelato + Sorbet	\$7
Cup of locally made Il Laboratorio del Gelato. (<i>Ask server for flavors.</i>)	

COFFEE, JUICE, etc.

We proudly serve premium organic Vittoria Coffee + organic, fair-trade Malongo tea.

COFFEE + TEA (hot or cold)

Espresso	single \$2.75 / double \$4.50
Noisette (cortado)	\$3.50
Cappuccino	\$4.50
Caffè Latte	\$5
Americano	\$3.50
American Drip	\$3.50 / unlimited refills \$7
Café au Lait	\$4.50
Flat white	\$4.50
Mocha	\$4.50
Iced Coffee	\$4.50
Tea (ask for selection)	\$4
Chai Latte (Dirty Chai ADD \$1)	\$5.50
Matcha Green Tea Latte	\$6
Milk (hot or cold, with chocolate or honey)	\$5

ALTERNATIVE MILK

50¢ soy, 75¢ almond, 75¢ oat

JUICE, etc.

Orange juice	\$6
Lemonade	\$5
Arnold Palmer (ice tea + lemonade)	\$4.50
French soda	\$3.50
(Sparkling water with Monin syrup: grenadine, strawberry, peach, mint, pear, etc; <i>ask for selection</i>)	
Milk (cold, chocolate,)	\$5
San Pellegrino (750 ml)	\$8

BRUNCH COCKTAILS

Mimosa	\$10
Fresh orange juice + champagne	
Classic Bloody Mary / Maria	\$11
Bellini du Jour	\$11
Seasonal fruit juice + Prosecco	
Earl Grey Martini	\$10.50
Earl grey infused gin, Lillet Blanc + lemon juice	
Espresso Martini	\$10.50
Espresso, vodka, Kahlúa	



Let us cater your next event!
Follow us on Facebook + Instagram
for updates on schedule, menus +
events, including live music
+ international football matches.

@LES Enfants de Bohème

CHECK OUT OUR TAKE-OUT MENU!

Place your order by phone or online
and schedule your pick-up time.

(646) 476-4843

LESEnfantsdeBoheme.com

177 Henry Street, New York, NY 10002

* STAY SAFE! * Credit Card Surcharge 3%