

CAFÉ LUMIÈRE

Est. 1924 • Paris

ESPRESSO BAR

Café Crème €4.50

Double espresso topped with lightly textured milk and delicate foam. **Viennois** €5.20

Espresso crowned with generous, house-whipped vanilla cream. **Ristretto Lumière** €3.80

Our signature dark roast, short-extracted for intense syrup-like body. **Café au Lait** €4.00

Equal parts brewed coffee and scalded milk. **Af-**

fogato al Caffè €6.00

Vanilla bean gelato drowned in a shot of hot espresso. **Chocolat Chaud** €5.50

Rich, thick traditional Parisian hot chocolate made with 70% dark cacao.

ARTISAN TEAS

Earl Grey Impérial €4.50

Black tea infused with bergamot and blue flowers.

Camomille Sauvage €4.20

Whole wild chamomile flowers, caffeine-free.

Matcha Latte €5.50

Ceremonial grade matcha whisked with steamed oat milk.

PÂTISSERIE

Croissant au Beurre €3.50

Classic flaky, buttery layers baked fresh every morning. **Tarte au Citron** €6.50

Sharp lemon curd in a crisp sweet pastry shell with Italian meringue. **Opéra Cake** €7.00

Layers of almond sponge soaked in coffee syrup, ganache, and buttercream. **Pain au Chocolat**

€3.80

Flaky pastry filled with rich, dark chocolate batons.

Éclair de Paris €5.00

Choux pastry filled with vanilla bean custard and topped with chocolate fondant. **Assorted Mac-**

arons €6.00

Three seasonal macarons. Ask your server for today's flavors.

SAVORY & BRUNCH

Croque Monsieur €11.00

Toasted sourdough, Gruyère cheese, Paris ham, and rich béchamel. **Quiche Lorraine** ... €9.50

Savory egg custard with smoked bacon and Swiss cheese. **Avocado Tartine** €10.00

Crushed avocado, radish, and microgreens on toasted artisanal rye.

All our coffees are roasted in-house using ethically sourced, single-origin beans.
Please inform your server of any dietary requirements or food allergies before ordering.