



ESPRESSO 3.50

Assemblage La Fontaine

Our blend "La Fontaine" is an updated version of the classic French bistro espresso. Slightly longer than an Italian ristretto, the espresso is smooth, with lots of chocolate and fruit flavors.



ALLONGÉ 3.75

The French Americano

Serving sizes are a bit smaller on this side of the Atlantic, but we think the allongé is a delicious middle ground between an espresso shot and an americano. The texture is silky and definitely French.



FILTRE DU JOUR 4.00

Jus de Chaussette Extra

In France, filter coffee is often referred to as Sock Juice, and we've made it our mission to serve the best sock juice around.

NOISETTE 4.00

Nothing to do with hazlenuts.

Noisette means hazlenut in French, but in this case refers to a "nut" of milk added to an espresso. (The noisette closely resembles a machiatto.)



CAFÉ CRÈME 4.50

The Classic Café au Lait

About the size of a small cappuccino, this is the quintessential French milk drink.



CHOCOLAT CHAUD 4.00

No French Café would be complete without it. Hot chocolate is a big deal in France. The children of France would revolt if they were not allowed to drink their hot chocolate, while their parents have their morning (or afternoon) coffee.

DUNKING ENCOURAGED

Continental breakfast is all about the dunk. Please feel free to dunk the following into the beverage of your choice. For a truly authentic experience we recommend pairing the classic tartine with a Chocolat Chaud or a Café Crème. Toast served until 4pm or whenever we run out of baguettes.

The Classic Tartine 10.00 Toasted ficelle Baguette with salted butter and seasonal confiture

The Countryside Tartine 10.00 Toasted country style bread with fresh goats cheese, Washington State wildflower honey and olive oil topped with piment d'espelette and cracked pepper (we don't recommend dunking this one).

Sablé au Romarin 1.50 French style butter cookie with fresh rosemary

Financier aux Fruits 3.50 A simple french cake with seasonal fruit baked in.