



FRANCOIS PAYARD
NEW YORK



SANDWICHES

Breakfast Sandwich chive omelette, applewood smoked bacon, tarter sauce, pretzel bread

Bagna Sandwich gruyere cheese, pesto sauce, tomato, fresh mozzarella, white pullman bread

Croque Monsieur french country ham, gruyere cheese, bechmal, white pullman bread

Vegetable Sandwich zucchini, roasted pepper, cucumbers, ricotta cheese, tomato, tomato & herbes de Provence bread

Poppy Seed Baguette chicken, arugula, parmesan cheese, mayonnaise, ketchup, tabasco paprika

Catalane Sandwich sliced prosciutto, roasted red tomato, butter, romaine salad, french baguette

Smoked Turkey pretzel bread, red onion, butter, mustard, Swiss cheese, romaine lettuce, tomato plum

BLT turkey bacon, heirloom tomatoes, romaine lettuce, chipotle mayo, white bread

French Pâté Sandwich paté de campagne (French country-style pâté), arugula, cornichons

SALADS

Salmon & Quinoa grilled atlantic salmon, smoked salmon, organic red & gold quinoa, radishies, waikini seaweed, baby arugula, sesame soy dressing

Spring organic mixed greens, cucumbers, olives, stuffed grape leaves, ricotta cheese, pesto toast, edamame

Nicoise romaine lettuce, sliced tomatoes, hard-boiled eggs, bell peppers, white anchovy fillets, albacore tuna, dijon mustard dressing

Cobb grilled chicken, applewood smoked bacon, plum tomatoes, romaine lettuce, white balsamic avocado vinaigrette

Organic Mixed Greens organic mesclun greens, tomatoes, edamame, sliced radishes, house vinaigrette

Duck Magret duck magret, apple, roasted hazelnut, cherry tomato, mache salad, hazelnut oil, olive oil, apple cider vinegar

QUICHES

Quiche Lorraine country ham, swiss cheese, applewood smoked bacon

Vegetable Quiche broccoli florets, sun-dried tomatoes & tofu

VIENNOISERIE

Croissant • Almond Croissant
Pain Au Chocolat • Cinnamon Roll
Raisin Pecan Scone • Blueberry Muffin
Ham & Cheese Croissant • Apple
Muffin • Chocolate Twist • Pain Viennois

BREAD

Baguette • Walnut Raisin • Whole Wheat
Ciabatta • Multi-Grain • Pretzel Roll
Olive Roll • Challah (Fridays only)

CAKES & PASTRIES

Louvre chocolate & hazelnut mousse, hazelnut dacquoise, wafer, dark chocolate glaze

Opera espresso-soaked almond cake, chocolate mousse, coffee buttercream, dark chocolate glaze

Normandie Pear Grand Marnier claufoutis, apple, cranberry, & pear filling, chopped pistachios, sweet pastry crust

Fraisier lemon cream, fresh strawberries, vanilla pound cake

Cheesecake black cherry cremeux, creamy cheesecake mousse dome, almond tart shell

Raspberry Tart vanilla pastry cream, raspberry jam, fresh raspberries, almond tart shell

Blueberry Cake blueberry mousse, pistachio dacquoise, coconut nougatine, raspberry jelly

Decadence dark chocolate mousse, flourless chocolate cake *gluten-free

Religieuse Choco-Vanilla choux pastry, chocolate pastry, vanilla cream, hazelnut glacage

Mont St. Michel mango mousse, passion fruit mousse, raspberry jelly, coconut dacquoise, Italian meringue

Beaux Arts blackcurrant mousse, raspberry coulis passion fruit cremeux, almond sponge, sable Breton

Flan creamy caramelized french custard, sweet pastry crust

Lemon Raspberry Tart lemon cream, fresh raspberries, meringue, almond tart shell

Strawberry Lemon Basil Tart fresh strawberries, strawberry jelly, lemon basil mousse

CONFECTIONS

Signature Macarons vanilla bean, dark chocolate, salted caramel, coffee, passion fruit, raspberry, pistachio, flavor of the month

Macaron Ice Cream Sandwiches coconut mango, passion fruit cheesecake, pistachio raspberry

Éclairs dark chocolate and seasonal flavor

Cookies flourless chocolate walnut, chocolate chip, peanut butter, pecan, macaroons (orange candied, chocolate, coconut), madeleines, financiers

Cannelés caramelized exterior, soft custard center

BEVERAGES

Coffee & Espresso Drinks made with La Colombe coffee

Hot & Iced Chocolate

Hot & Iced Tea

Grab & Go Drinks Alain Milliat juices, Antipodes water, Fiji Water, Perrier, Spindrift, lemonade, apple cider, Coke, Diet Coke, Bruce Cost gingerale, orange juice