	A	В	C	D
	MARKET			CONTAINS FOOD
1	ITEM NAME	ITEM DESCRIPTION	INGREDIENTS	ALLERGENS
2		BREADS		
		Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes		
		and loaves to retain their freshness and integrity longer than white flour-based	Ingredients: low-protein flour (wheat), whole wheat flour (wheat),	
3	Cast-Iron Sourdough 10" Round (V)	breads. All Adorable baguettes, loaves and country breads are handmade with the FULL LOAF: This crowd-fave has all of the goodness of our sourdough whole wheat	natural sourdough (wheat), dark rye flour (wheat), sea salt	WHEAT
		loaf, combined with the earthy, nutty undertones of flax, pumpkin, sesame &	land disability and in flam (wheel) whele wheel flam (wheel)	
		sunflower seeds. Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods,	natural sourdough (wheat), dark rye flour (wheat), flax seed meal,	
١.	5 6 10 14 1 14 15 11 (00) (7055 11175)	allows the baguettes and loaves to retain their freshness and integrity longer than	whole almonds (tree nuts), pumpkin seeds, flax seeds, sesame seeds, sunflower seeds, sea salt	SESAME, TREE NUTS. WHEAT
4	Four-Seed Rye Whole Wheat Full-Loaf (V) [TREE NUTS]	white flour-based breads. All Adorable baguettes, loaves and country breads are HALF LOAF: This crowd-fave has all of the goodness of our sourdough whole wheat	sunitower seeds, sea sait	NUTS, WHEAT
		loaf, combined with the earthy, nutty undertones of flax, pumpkin, sesame & sunflower seeds. Our all-natural, vegan, whole wheat sourdough recipe originated	Ingredients: low-protein flour (wheat), whole wheat flour (wheat),	
		in the rural areas of France. By following traditional French baking methods,	natural sourdough (wheat), dark rye flour (wheat), flax seed meal,	
5	Four-Seed Rye Whole Wheat Half-Loaf (V) [TREE NUTS]	allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are	whole almonds (tree nuts), pumpkin seeds, flax seeds, sesame seeds, sunflower seeds, sea salt	SESAME, TREE NUTS, WHEAT
Ť	Total Seed tife Whole Wheat hair Edut (V/[Tribe No.13]			ito is, with
		Multi-Grain Swedish Bread Loaf (Gluten-Free & Vegan): earthy & nutty with rich undertones of buckwheat & flax, beautifully balanced with pumpkin, sesame &	Ingredients: millet flour, brown rice flour, bean flour, arrowroot flour, buckwheat flour, flax seed meal, whole almonds (tree nuts), pumpkin	SESAME, TREE
6	Gluten-Free & Vegan Multi-Seed Swedish Loaf (GF) (V) [TREE NUTS]	sunflower seeds	seeds, flax seeds, sesame seeds, sunflower seeds, sea salt	NUTS
		Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes		
L		and loaves to retain their freshness and integrity longer than white flour-based	Ingredients: low-protein flour (wheat), whole wheat flour (wheat),	
7	Large French Sourdough Baguette (V)	breads. All Adorable baguettes, loaves and country breads are handmade with the Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas	natural sourdough (wheat), dark rye flour (wheat), flax seed, sea salt	WHEAT
		of France. By following traditional French baking methods, allows the baguettes	Ingradients law protein flow (wheat) what	
8	Long French Sourdough Baguette (V)	and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the	Ingredients: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), sea salt	WHEAT
		Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes	Ingredients: low-protein flour (wheat), whole wheat flour (wheat),	
		and loaves to retain their freshness and integrity longer than white flour-based	natural sourdough (wheat), dark rye flour (wheat), black olives, sea	
9	Olive Whole Wheat Bread (V)	breads. All Adorable baguettes, loaves and country breads are handmade with the Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas	salt	WHEAT
		of France. By following traditional French baking methods, allows the baguettes		
10	Plain Whole Wheat Bread (V)	and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are handmade with the	Ingredients: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), sea salt	WHEAT
Ü		Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas $$		
		of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based	Ingredients: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), flax seed, sesame	
11	Sesame & Flax Seed Whole Wheat Bread (V)	breads. All Adorable baguettes, loaves and country breads are handmade with the	seed, sea salt	WHEAT, SESAME
		Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes	Ingredients: low-protein flour (wheat), whole wheat flour (wheat),	
10	Walnut Craphorn & Dry Pairin Whole Wheat Broad At (TREE AUTE)	and loaves to retain their freshness and integrity longer than white flour-based	natural sourdough, dark rye flour (wheat), cranberry, walnut (tree nut), dry raisin, sea salt	WHEAT, TREE NUTS
12	Walnut, Cranberry & Dry Raisin Whole Wheat Bread (V) [TREE NUTS]	breads. All Adorable baguettes, loaves and country breads are handmade with the SWEET	niut, ury IdiSili, Sed Sdit	WHEAT, THEE NUTS
Γ		J	Ingredients: milk, heavy crème (milk), butter (milk), apricot, cane	
14	Abricotine Pistachio Spin (EF) [TREE NUTS]	Buttery & flaky croissant pastry, apricots, French Pistachio custard	sugar, Pistachio (tree nuts), French vanilla, fresh yeast, flour (wheat), sea salt	MILK, TREE NUTS, WHEAT
Г		, , , , , , , , , , , , , , , , , , ,	Ingredients: milk, heavy crème (milk), butter (milk), apricot, cane	
15	Abricotine Vanilla Spin (EF) [TREE NUTS]	Buttery & flaky croissant pastry, apricots & French vanilla custard	sugar, French vanilla, Pistachio (tree nuts), fresh yeast, flour (wheat), sea salt	MILK, TREE NUTS, WHEAT
			Ingredients: milk, heavy crème (milk), butter (milk), almonds (tree	
16	Almond Croissant (EF) [TREE NUTS]	Buttery & flaky puff pastry, made with premium ingredients, real French vanilla & almond slices	nuts), real French vanilla, cane sugar, flour (wheat), fresh yeast, sea salt	MILK, TREE NUTS, WHEAT
		Buttery & crispy puff pastry, velvety Pistachio frangipane crème, caramelized	Ingredients: milk, eggs, butter (milk), almonds (tree nuts), hazelnuts	MILK, EGGS, TREE
17	Almond Twists "Sacristan" [TREE NUTS]	hazelnut & sliced almonds ~ also known as "Sacristan" in France	(tree nuts), Pistachio (tree nuts), flour (wheat), cane sugar, sea salt	NUTS, WHEAT
		Start your day with our tasty French Apple Kouign-amann bun—full-size! Originally from Brittany, our Kouign-amann (pronounced: kween-uh-man) is a rich and		
		buttery (egg-free) pastry dough, hand-rolled with house-made applesauce,	Ingredients: milk, butter (milk), apples, cinnamon, real French vanilla,	
18	Apple Kouign-amann (kween-uh-man) (Apple Morning Bun) (EF)	cinnamon, French-style butter & caramelized brown sugar	cane sugar, brown sugar, flour (wheat), sea salt, fresh yeast	MILK, WHEAT
		Promium Valchona dark chocolate hannan hause wards account history.	Ingredients: milk, eggs, butter (milk), peanut butter (PEANUTS), dark	MILK, EGGS, PEANUTS, TREE
19	Banana Peanut Butter Chocolate Brownie (GF) [PEANUTS] [TREE NUTS]	Premium Valrhona dark chocolate, banana, house-made peanut butter, gluten- free brownie, made with French-style butter, almond & banana flours	chocolate, banana, almond flour (tree nuts), banana flour, coconut oil, cane sugar, brown sugar, French vanilla, baking soda, sea salt	NUTS
20	Butter Croissant (EF)	Hand-rolled buttery, flaky croissant pastry (egg-free), made with French-style butter & premium ingredients	Ingredients: butter (milk), milk, flour (wheat), cane sugar, fresh yeast, sea salt	MILK, WHEAT
		Hand-rolled, buttery, flaky croissant pastry (egg-free), premium Valrhona dark	Ingredients: butter (milk), milk, premium Valrhona Chocolate, cane	
21	Chocolate Croissant (EF)	Chocolate Buttery, crispy croissant pastry (egg-free), premium Valrhona dark Chocolate &	sugar, fresh yeast, flour (wheat), sea salt Ingredients: butter (milk), milk, dark Chocolate, pistachios (tree nuts),	MILK, WHEAT MILK, TREE NUTS,
22	Chocolate Pistachio Spin (EF) [TREE NUTS]	Pistachio	cane sugar, flour (wheat), fresh yeast, sea salt	WHEAT
		Light & buttery choux puff pastry, filled with premium Valrhona dark Chocolate	Ingredients: milk, heavy crème (milk), eggs, flour (wheat), butter	MILK, EGGS,
23	Dark Chocolate Choux (French Crème Puff)	pastry crème	(milk), French vanilla, dark Chocolate, cane sugar, sea salt Ingredients: milk, heavy crème (milk), eggs, butter (milk), French	WHEAT MILK, EGGS,
24	Vanilla Choux (French Crème Puff)	Light & buttery choux puff pastry, filled with French vanilla pastry crème	vanilla, cane sugar, flour (wheat), sea salt	WHEAT
			Ingredients: milk, heavy crème (milk), eggs, butter (milk), French	MILK, EGGS, TREE
25	Pistachio Choux (French Crème Puff) [TREE NUTS]	Light & buttery choux puff pastry, filled with Pistachio pastry crème	vanilla, pistachios (tree nuts), flour (wheat), cane sugar, sea salt	NUTS, WHEAT
26	Chocolate - Passion Fruit Choux Special (French Crème Puff)	Light & buttery choux puff pastry, filled with French Chocolate - Passion Fruit pastry crème	Ingredients: milk, heavy crème (milk), eggs, butter (milk), Chocolate, passion fruit, cane sugar, flour (wheat), sea salt	MILK, EGGS, WHEAT
П	, , , , , , , , , , , , , , , , , , ,			
27	Hazelnut Choux Special (French Crème Puff) [TREE NUTS]	Light & buttery choux puff pastry, filled with hazelnut pastry crème	Ingredients: milk, heavy crème (milk), eggs, flour (wheat), butter (milk), French vanilla, hazelnuts (tree nuts), cane sugar, sea salt	MILK, EGGS, TREE NUTS, WHEAT
Π				
28	Raspberry Choux Special (French Crème Puff)	Light & buttery choux puff pastry, filled with French vanilla-raspberry pastry crème	Ingredients: milk, heavy crème (milk), eggs, butter (milk), raspberries, real French vanilla, cane sugar, flour (wheat), sea salt	MILK, EGGS, WHEAT
	Cinnamon Vanilla Spin (EF)	Buttery, crispy croissant pastry (egg-free), real French vanilla & caramelized cinnamon butter	Ingredients: milk, butter (milk), real French vanilla, cinnamon, cane sugar, flour (wheat), fresh yeast, sea salt	MILK, WHEAT
29	Cillianion valilla 3piii (EF)	Our signature sweet crème cheese, glazed with silky citrus confit, buttery almond		
30	Citrus Cheesecake [TREE NUTS]	flour crust, classic wedge-cut (served with fresh raspberry coulis ~ Bistro service, only)	Ingredients: heavy crème (milk), eggs, butter (milk), cane sugar, orange peel, flour (wheat), almond flour (tree nuts), sea salt	MILK, EGGS, TREE NUTS, WHEAT
ΣU				
21	Double Almond Croissant (EF) [TREE NUTS]	Buttery & flaky puff pastry (egg-free), almond slices, real French vanilla ~ double the decadence!	Ingredients: milk, heavy crème (milk), butter (milk), almonds (tree nuts), French vanilla, cane sugar, flour (wheat), fresh yeast, sea salt	MILK, TREE NUTS, WHEAT
		Belgian-style, swirl-shaped, buttery croissant pastry (egg-free), premium Valrhona	Ingredients: milk, butter (milk), dark Chocolate, cane sugar, flour	
32	Double Chocolate Spin (EF)	dark Chocolate	(wheat), fresh yeast, sea salt	MILK, WHEAT
	Community Edicin	Links 0 houses also were also for	Ingredients: milk, heavy crème (milk), eggs, butter (milk), French roast	
33	Cappuccino Eclair	Light & buttery choux pastry bar, filled with French cappuccino pastry crème	coffee, French vanilla, cane sugar, flour (wheat), sea salt	WHEAT

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Description of the Same State	34	Dark Chocolate Eclair			
Security of the first processor for the either and either processor for the either and either processor for the either pr	<u> </u>			Ingredients: milk, heavy crème (milk), eggs, butter (milk), French	MILK, EGGS,
Security (1997) All the control of the control	35	French Vanilla Éclair	Light & buttery choux pastry bar, filled with French vanilla custard		
Appeticipation of the control of the	36	Caramelized Vanilla Éclair	Light & buttery choux pastry bar, filled with caramelized French vanilla custard		
Section of Part Control of				Ingredients: milk, heavy crème (milk), eggs, butter (milk), mango,	MILK, EGGS,
Septiment for the comment of the com	37	Mango Eclair			
A SEASON	38	Passion Fruit Éclair	Fruit	fruit, French vanilla, cane sugar, flour (wheat), sea salt	WHEAT
Light Support young profit file with Profit course of the Course of Course o		Dasabasa Édair		Ingredients: milk, heavy crème (milk), eggs, butter (milk), raspberry,	
a place to be filled? All a decays (page case in filed that like leave case, processing out of processing cases) All a decays (page case in filed that like leave case, processing out of processing cases) All a decays (page case in filed that like leave case, processing out of processing cases) All a decays (page case in filed that like leave case, processing out of processing case) All a decays (page case in filed that like leave case in processing case) All a decays (page case) All a de	39	naspuerry Etidii			
And A Group to group control and the first process of p	40	Sweet Basil Éclair		French vanilla, cane sugar, flour (wheat), sea salt	
19. E. COUNT OCCUPATION TO A PROVIDED THE APPEL OF THE APPEL OCCUPATION AND ADDRESS OF THE APPEL OCCUP	1				
The Control Processor (CO) THE CONTROL	1				
Sin & Company Visions and A Company Continue for the large year to appear to provide the provided of the provi	41	Cappuccino Entremet (GF) [TREE NUTS]	(gluten-free & vegan) quinoa & almond flour-based pastry crust	salt	NUTS
Control Control Protection File (Print EUTS) Sprint of grantery visit Consider Section Manual State (Print EUTS) Print of comment of the Control Control Section Manual State (Print EUTS) Print of comment of the Control Control Section Manual State (Print EUTS) Print of the Windows of American State (Print EUTS) Print of Section Manual State (Print Manual State (Print EUTS) Print of Section Manual State (Print Manual State (Print EUTS) Print of Section Manual State (Print Manual State (Print EUTS) Print of Section Manual State (Print Man			Rich & creamy Valrhona dark chocolate flan-like layer cake, apricot glaze, our		MILK, EGGS, TREE
For Child County Statement Fromword (SCF) THEY FROM COUNTY STORES ON THE	42	Dark Chocolate Entremet (GF) [TREE NUTS]			
For Child County Statement Fromword (SCF) THEY FROM COUNTY STORES ON THE	1			Ingredients: eggs, milk, heavy cream (milk), butter (milk), cane sugar	
act Specific Corpor Resource Framework Framework (FITTER METS) act Social partners (Fitter Methods) act So	1		Rich & creamy Vanilla Orange Blossom infused flan-like layer cake, apricot glaze,		MILK, EGGS, TREE
mode in size of Congress and Amore) (Consenses Advance) (Consenses Advance) (Consenses Advanced) (Consenses Advanc	43	Vanilla Orange Blossom Entremet (GF) [TREE NUTS]			
and because the heavy clinic military and the second process of th	1		, ,	Ingredients: milk, butter (milk), cinnamon, French vanilla, brown	
Common ferreque (19) (TRE NUT) The third better whether for the time common form the process of	44	Kouign-amann [kween-uh-man] (Cinnamon Morning Bun) (EF)			MILK, WHEAT
and general Memory, and position of the control of the control between counted in some of the control of the co	Г				MULK EGGS
Ser your day with Caster From Page Recognition among the Congress amon	45	Lemon Meringue (GF) [TREE NUTS]			
with ridingle flosing mann (liver and most) (limit Age) flowing skill (IV) containing flowing flowing flowing flowing skill (IV) containing flowing flowing flowing flowing skill (IV) containing flowing flow		remonimentage (or/[mez.noro]		Teren territori cara, carre sagar, amona nour (tree nati), sea sate	14015
de Min degle bough earner Neces on hand (Min Apple Marring Ball (EV) 10 Mort Morein Man, Marring Ball, (EV) 10 Mort Morein Man, Marring Ball, (EV) 11 And State Apple Ball (EV) 12 And State Apple Ball (EV) 13 And State Apple Ball (EV) 14 December Man, Marring Ball, (EV) 15 And State Apple Ball (EV) 15 And State Apple Ball (EV) 16 And State Apple Ball (EV) 16 And State Apple Ball (EV) 17 And State Apple Ball (EV) 18 And State Apple Ball (EV)	1			Ingradients: milk butter (milk) apples sings F	
Procure international forming allows Ministration (Procure) and the company of	46	Mini Apple Kouign-amann (kween-uh-man) (Mini Apple Morning Bun) (FF)			MILK, WHEAT
4. Doll Mindring has Melti Engagement (FT) 4. Deep Enterment (Recorder Works) 5. Deep Enterment (Recorder Works) 6. Deep Enterment (Rec	Г	, , , , , , , , , , , , , , , , , , , ,	Try our cinnamon Morning Buns, Mini-size! Originally from Brittany, home of		, =
Our speakers (plates fieck a Speak) quince & Binness floored floor of the related platty must, layered with present invalidation of the change of the present of the change of the	47	Mini Morning Run (Mini Kouige amann) (EE)			MILK WHEAT
geder Street (Accounts Mochai (DT) (TRT NUTS) diplet a bitter of which valued aborty control would supply under the mouse based diplet a bitter of which was also greater than the second of the sec	4/	IMINI MOUNING OUT (MININ VORIBU-SWAND) (EF)		brown sugar, nour (wheat), fresh yeast, sea Salt	WILK, WHEAT
geyelents heavy corne mills, mills, batter (mills, mills, batter (mills, mills, batter) mills, mills, batter, mills, mills, mills, batter, mills, mi	1		layered with premium Valrhona dark Chocolate & coffee-infused French custard,		
ught & bartery (foron-dapped robus path), relief with harborish criterin monosor, controlling the path bartery (foron-dapped robus path), relief with harborish criterin forontial path (and sugar, path). SUMPAT (And September 1) per path bartery (forontial path) and the control or highly and the control	48	Opera Entremet (Chocolate Mocha) (GF) [TREE NUTS]	piped with French vanilla pastry crème (Entremet: multi-layered mousse-based		NUTS
a Paris bet Historina Come Counce Councy (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) [TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) [TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) [TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) [TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chipp) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chocolate deliver) (TREE NUTS) peean Rondle (Nonde-Innomine we pecan & milk chocolate chocolate deliver) (TREE NUTS) peed by Chipp (1		Light & buttery 'donut-shaped' choux pastry, filled with hazelnut crème mousse,		MILK, EGGS, TREE
Depend Bondle (Bonde drownte w/ perans & milk chocolate chop) (TREE NUTS) 1 Pepe Chock Enterment (Date Chocolate & Respermy (EST (TREE NUTS)) 2 Statum Vanilla Spring (FF) 3 Stated Caramal Again (Commission (Commission (Commission)) 4 Stated Caramal Again (Commission) 5 Stated Caramal Again (Commission	49	Paris Brest (Hazelnut Crème Donut Choux) [TREE NUTS]		confectioners sugar, flour (wheat), sea salt	
20 Pecan Bloode (blothe-browne w) pecans & milk chockdate chipp TREE MUTS 21 Peac Chack Reterment (Dark Chockdate & Rephern) (69) TREE MUTS 22 Satisful Wards Satisful	1				MILK, EGGS. TRFF
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specific transmit (Dance Fentment (Dance Fentm	1				MILK ECCS TOSS
Crispy & buttery crisisant pastry (egg free), real French vanilla, dry rasins, 8 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), prench vanilla, dry rasins, 6 went regardents: milk, heavy critic (milk), milk, egg, butter (milk), ones ugar, rasins, 6 went regardents: milk, prench vanilla, dry rasins, 6 went regard	51	Pep Chock Entremet (Dark Chocolate & Raspberry) (GF) [TRFF NUTS]			
Series Extreme (Pazeinus & Charociate) (GF) (TREE NUTS) Series Series Extreme (Pazeinus & Charociate) (GF) (TREE NUTS) Series Internet (GF)	m	The Hold			
Salted Caramid Agoic Crumble [TREE NUTS] Selected Caramid Agoic Crumble [TREE NUTS] Decident layer of Freich hazerhout butter crime & tosted hazerhout, sleed butter (milk), regis, potter (milk), r	F2	Pairin Vanilla Sain (EE)			MILK MALLEAT
Signate Canamal Agoie Crumble [TREE NUTS] Persoh-hayle (annamon butter Ocademal layers of Ferch hazelind butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized bazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized bazelinus, sized between layers of ferch hazelinus butter crieme & toasted hazelinus, sized bazelinus, sized bazelinus & constitutions & & con	52	naisiii vailiila Spiii (EF)			
between lyser of rich Vaihnou dark chocolate (self Entremet multi-layer and mouse-based calcular with our signature (gledne-free & vegan) gledne-free & vegan) gledne-free & vegan) and mouse based calcular with our signature (gledne-free & vegan) gledne-free & vegan gledne-free & vegan) gledne-free & vegan) gledne-free & vegan) gledne-free & vegan gledne-free & vegan) gledne-free & vegan) gledne-free & vegan gledne-free & vegan) gledne-free & vegan gledne-free & vegan) gledne-free & vegan gledne-free & vegan)	53	Salted Caramel Apple Crumble [TREE NUTS]	French-style cinnamon butter	vanilla, almond flour (tree nuts), flour (wheat), sea salt	
se since frement (Bazelmut & Chocolate) (GF) (TREE NUTS) Fresh appricos (abricos), French-style butter, caramelized brown sugar, real sugar, flour (wheat), abrond flour (free nuts), leron place, sea will. Apricos (abricos), French-style butter, caramelized brown sugar, care sugar, flour (wheat), abrond flour (free nuts), leron place, sea will. Solf switch or free free free free free free free f	1				MILK, EGGS. TRFF
Section of Tarte - Seasonal [TREE NUTS] Fresh apprices, (abricos). French-style butter, caramelized brown sugar, real predering signature of the pathy crust set of the path crust set of the path crust set	54	Swiss Entremet (Hazelnut & Chocolate) (GF) [TREE NUTS]		(tree nuts), rice flour, sea salt	
SAPER TATE (TREE NUTS) Fresh apples, sliced almonds, French-syelb butter, caramelized brown sugar, and sugar, flour (wheat), almond slices, real French vanilla, buttery French brieshe pastry crust unst, many flour free sugar, flour (wheat), almond slices, real French vanilla, buttery French brieshe pastry crust unst, many flour free sugar, flour (wheat), almond flour (tree nuts), flours), wheat free free free free free free free fre	1		Eroch agricute (abricate). Eronch stula huttar savam-li d h		MILK ECCS
Fresh apples, siliced almonds, French-style butter, caramelized brown sugar, same sugar, french wanilla, almond slices, tree nutly, silven sugar, cane sugar, flow (wheat), almond four the multis, seman slices, sea set nutls, lemon slices, sea set nutls, seman slices, seman slices, sea set nutls, seman slices, seman s	55	Abricot Tarte - Seasonal [TREE NUTS]			MILK, EGGS, WHEAT, TREE NUTS
almond siles, real French vanilla, buttery french brisée pastry crust pastry crust, layered with French vanilla pastry crème & fresh raspberries, and laced with premium Varienna dark Chocolate Resperty Vanilla Tarte (GF) [TREE NUTS] Pear Tarte	Ĺ			Ingredients: butter (milk), eggs, apples, French vanilla, almond slices	
Sarts with our signature [gluten-free & vegan] quinos & almond flour-based pastry crust, layered with French vallip pastry creime & fresh rasperries, and most five enult, area sugar, French vanilla, almond flour (tree nuts), lemon juice, sea salt ingredients: Destree (milk), eggs, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices (tree nuts), sea salt ingredients: Destree (milk), gags, pears, almond slices, breavier, sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), lemon juice, sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), lemon juice, sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts), sea salt ingredients: Destree (milk), gags, almond flour (tree nuts),		Annie Tarte (TREF NUTS)			MILK, EGGS, TREE
pastry vanilla Tarte (GF) [TREE NUTS] aced with premium Varihona dark Chocolate aced with premium Varihona dark Chocolate brown sugar, real French vanilla, buttery french briske pastry crust fresh pears, almond slices, crushed Pistachio, French-style butter, caramelized brown sugar, real French vanilla, buttery french briske pastry crust fresh plums, French-style butter, caramelized brown sugar, real French vanilla, buttery french briske pastry crust plum Tarte - Seasonal [TREE NUTS] plum Tarte	٥٥	rappe rate [Ince no io]	Starts with our signature (gluten-free & vegan) quinoa & almond flour-based	Ingredients: heavy crème (milk), milk, eggs, butter (milk), raspberries,	
Fresh pears, almond slices, crushed Pistachio, French-style butter, caramelized brown sugar, real French vanilla, buttery french briske pastry crust Fresh plums, French-style butter, caramelized brown sugar, real French vanilla, buttery french briske pastry crust Fresh plums, French-style butter, caramelized brown sugar, real French vanilla, gradients: butter (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (tree nuts), lemon pluce, sea stall ingredients: butter (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (tree nuts), emon pluce, sea stall ingredients: butter (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (tree nuts), emon pluce, sea stall ingredients: butter (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (tree nuts), emon pluce, sea stall ingredients: butter (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (tree nuts), AND/OR flour (wheat), sea shall ingredients: butter (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), sea shall ingredients: butter (milk), eggs, plums, French vanilla, flour (wheat), sea shall ingredients: butter (milk), eggs, butter (milk), eggs, butter (what), sea shall ingredients: surface (milk), eggs, butter (milk), cane sugar, flour wheat), sea shall ingredients: surface (milk), eggs, butter (m	1.	n	pastry crust, layered with French vanilla pastry crème & fresh raspberries, and		
Fresh pears, almond slices, crushed Pistachio, French-style butter, caramelized (wheat), almond flour (free nuts), French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), femorh vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), femorh vanilla, brown sugar, real French vanilla, buttery french briske pastry crust (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), employies, easilt (milk), eggs, plums, french vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), employies, easilt (milk), eggs, plums, french vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), employies, easilt (milk), eggs, plums, french vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), employies, easilt (milk), eggs, plums, french vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), easilt (milk), eggs, plums, french vanilla, brown sugar, cane sugar, flour (wheat), almond flour (free nuts), easilt (milk), eggs, plums, french vanilla, brown sugar, cane sugar, flour (wheat), easilt (milk), eggs, almond flour (free nuts), almond flour (free nut	57	Kaspberry Vanilla Tarte (GF) [TREE NUTS]	iaced with premium Vairhona dark Chocolate	nuts), sea salt	NUTS
See Pear Tarte [TREE NUTS]	1				
Ingredients: butter (milk), eggs, plums, French vanilla, almond sluces, buttery French brisèe pastry crust		Pear Tarte (TREE NUTS)			MILK, EGGS, TREE
Fresh plums, French-style butter, caramelized brown sugar, real French vanilla, almond flour (tree nuts), lemon juice, sea alm MILK, EGGS, TREE NUTS) Sweet Tarte de Jour (may containTREE NUTS) - Seasonal Triple Berry Crumble (TREE NUTS) Alry, buttery, yanilla-orange blossom brioche pastry, filled with rench vanilla frangipane crème Alry, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Alry, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Alry, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Alry, buttery, golden puff pastry, filled with velvety vanilla frangipane crème SAVORY Fresh strawberries, raspberries, blackberries, caramelized brown sugar, our signature (gluten-free & vegan) quinoa & almond flour-based pastry crust Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosenant, them, base of Provence: rosenant, them, base as lat, vegans, proment, them, base as lat, well a lingredients: butter (milk), milk, eggs, almond flour (tree nuts), sea salt units), sea salt units, sea salt vegan cashew butter: coconut oil, cultured cashew milk (tree nuts), almond flour (tree nuts), since flour; sea salt vegan cashew butter: coconut oil, cultured cashew milk (tree nuts), almond flour (tree nuts), since flour; sunflower oil, sea salt vegan cashew butter: coconut oil, cultured cashew milk (tree nuts), almond flour (tree nuts), since flour; sunflower oil, sea salt vegan cashew butter: coconut oil, cultured cashew, cultures, filtered water) (tree nuts), sunflower oil, sea salt vegan cashew butter: coconut oil, cultured cashew milk (teashews, cultures, filtered water) (tree nuts), sunflower oil, son four province milk), flour (wheat), bloom mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), noinos, Gruyère cheese (milk), flour (wheat), passey petes persey. Usa gari	28	r car rance (INCL NOTS)	orown sugar, rear menon vanina, buttery French brisee pastry crust		NO13, WITEAL
Chef's choice (seasonal: sweet), French-style butter, local GLAUM eggs, buttery flour (wheat); short crust briske postry, fresh fruits - TBA flour (wheat); short crust briske postry, fresh fruits - TBA flour (wheat); short crust briske postry, fresh fruits - TBA flour (wheat); short crust briske postry, fresh fruits - TBA flour (wheat); sanger (insus), french vanilla, flour (wheat), salmond flour (tree nuts), AND/OR (wheat), salmond flour (tree nuts), and flour (wheat) flour (whe	1			cane sugar, flour (wheat), almond flour (tree nuts), lemon juice, sea	MILK, EGGS, TREE
Chef's choice (seasonal: sweet), French-style butter, local GLAUM eggs, buttery short crust brisèe pastry, fresh fruits - TBA NUTS, WHEAT (INSERT INGREDIENTS	59	Plum Tarte - Seasonal [TREE NUTS]	almond slices, buttery French brisèe pastry crust		
Rich & buttery French brisèe pastry crust, fresh strawberries, raspberries & blackberries, caramelized brown sugar, sweet French-style cinnamon butter utght & buttery vanilla-orange blossom brioche pastry, filled with French vanilla for orange blossom, french vanilla, flour (wheat), sea salt utght & buttery vanilla-orange blossom brioche pastry, filled with French vanilla french vanilla pastry crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Ingredients: butter (milk), milk, eagy, butter (milk), once sugar, brown sugar, coconut oil, cashew milk (tree nuts), almond flour (tree nuts), sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) [tree nuts), rice flour, sunflower oil, sea salt; vegan cashew butter coconut oil, cultured cashew milk (cashews, cultures, filtered water) [tree nuts], sunflower oil, sea salt; betannet: Airy buttery, flaky puff pastry, seasoned artichoke hearts, béchamel! Air	1			flour (wheat)	NUTS, WHEAT
Rich & buttery French brisèe pastry crust, fresh strawberries, raspberries & blackberries, caramelized brown sugar, sweet French-style cinnamon butter ultjs, sea salt ultjs,	60	Sweet Tarte de Jour [may containTREE NUTS] - Seasonal			(MAY CONTAIN)
blackberries, caramelized brown sugar, sweet French-style cinnamon butter Light & buttery vanilla-orange blossom brioche pastry, filled with French vanilla pastry crème Light & buttery vanilla-orange blossom brioche pastry, filled with French vanilla pastry crème Light & buttery vanilla-orange blossom, flour (wheat), sea salt WHEAT Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Lingredients: mix, eggs, butter (milk), cane sugar, French vanilla, almond flour (tree nuts), sea salt Lingredients: strawberries, raspberries, blackberries, French vanilla, cane sugar, brown sugar, coconut oil, cashew milk (tree nuts), almond flour (tree nuts), ince flour, sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashews, cultures, filtered water) [tree nuts], sunflower oil, sunf	1		Rich & buttery French brisèe pastry crust, fresh strawberries, raspberries &		MILK, TREE NUTS,
Tropezienne (Vanilla Brioche) Pernch orange blossom, flour (wheat), sea salt WHEAT	61	Triple Berry Crumble [TREE NUTS]	blackberries, caramelized brown sugar, sweet French-style cinnamon butter	nuts), sea salt	WHEAT
Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Ingredients: heavy crème (milk), milk, eggs, butter (milk), cane sugar, brown sugar, french vanilla, almond flour (tree nuts), sea salt Ingredients: strawberries, raspberries, blackberries, french vanilla, cane sugar, brown sugar, coconut oil, cashew milk (tree nuts), almond flour (tree nuts), rice flour, sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) (tree nuts), sunflower oil, sunflower lecithin, sea salt SAVORY Ingredients: heavy crème (milk), milk, eggs, butter (milk), cane sugar, brown sugar, coconut oil, cashew milk (tree nuts), almond flour (tree nuts), rice flour, sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) (tree nuts), sunflower oil, sunflower lecithin, sea salt NUTS SAVORY Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), noins, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; MILK, EGGS, M	62	Tropezienne (Vanilla Brioche)			
Airy, buttery, golden puff pastry, filled with velvety vanilla frangipane crème Ingredients: strawberries, raspberries, blackberries, French vanilla, almond flour (tree nuts), sea salt Ingredients: strawberries, raspberries, blackberries, French vanilla, cane sugar, brown sugar, coconut oil, cashew milk (tree nuts), sea salt; vegan cashew butter: coconut oil, cashew milk (tree nuts), sea salt; vegan cashew butter: coconut oil, cashew milk (cashews, cultures, filtered signature (gluten-free & vegan) quinoa & almond flour-based pastry crust SAVORY Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), pion mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), milk, better (milk), noins, Gruyère cheese (milk), flour (wheat), parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; MILK, EGGS, MILK, EGG	٥٤		person and the second s		
Ingredients: strawberries, raspberries, blackberries, French vanilla, cane sugar, brown sugar, coconut oil, cashew milk (tree nuts), almond flour (tree nuts), rice flour, sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) (tree nuts), sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) (tree nuts), sunflower oil, sunflower oil, sunflower lecithin, sea salt SAVORY Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS, MILK, EGGS,		Vanilla Francisana Calatta (Cal-tt- d B-i-) (TREE ***********************************	Airy buttons golden nuff nester filled with selection in		MILK, EGGS, TREE
cane sugar, brown sugar, coconut oil, cashew milk (tree nuts), almond flour (tree nuts), rice flour, sunflower oil, sea salt; wegan cashew butter: coconut oil, cushews, cultures, filtered water) (tree nuts), rice flour, sunflower oil, sunflower oil, sea salt; wegan cashew butter: coconut oil, cultured cashew milk (tree nuts), almond flour-based pastry crust water) (tree nuts), sunflower oil, sunflower oil, sunflower lecithin, sea salt NUTS SAVORY Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchame! heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; bethame! heavy crème (milk), butter (milk), parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; or	63	varinia rrangipane Galette (Galette des KOIS) [TREE NUTS]	Airy, buttery, golden puri pastry, filled with velvety vanilla frangipane creme	brown Sugar, French vanilia, almond flour (tree nuts), sea salt	NU15
flour (tree nuts), rice flour, sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) (tree nuts), rice flour, sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) (tree nuts), sunflower oil, sunflower lecithin, sea salt in the nuts of th	1				
Fresh strawberries, raspberries, blackberries, caramelized brown sugar, our signature (gluten-free & vegan) quinoa & almond flour-based pastry crust water) [tree nuts], sunflower oil, sunflower lecithin, sea salt NUTS SAVORY Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), noinos, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; bechamel: heavy crème (milk), butter (milk), butter (milk), milk, heavy crème (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA ga	1				
signature (gluten-free & vegan) quinoa & almond flour-based pastry crust water) [tree nuts], sunflower oil, sunflower lecithin, sea salt NUTS SAVORY Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), noinons, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonal: dill, USA garlic, quinoa, olive oil, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS,	1		Fresh strawberries, raspberries, blackberries, caramelized brown sugar, our		MILK, EGGS, TREE
Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto - seasonalli, USA garlic, quinoa, olive oil, sea salt; Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS,	64	Vegan Berry Crumble (GF) (V) [TREE NUTS]			
hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS,	65		SAVORY		
hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS,	1			Ingredients; butter (milk), milk, heavy crème (milk), eggs, artichoke	
heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS,	1				
OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS,	1			heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour	
Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, herbs de Provence: rosemary, thyme, basil, savory, marjoram, MILK, EGGS,	1				
	1		Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade,		MILK, EGGS,
	66	Artichoke Cup	gently baked to perfection		WHEAT

9

	A	В	C	D
				CONTAINS
	MARKET			FOOD
1	ITEM NAME	ITEM DESCRIPTION	INGREDIENTS	ALLERGENS
67	Ham & Cheese Croissant (EF)	Buttery, sour-crème croissant pastry (egg-free), premium ham, cheddar cheese, (nut-free) parsley pesto & our classic béchame!	Ingredients: milk, heavy crème (milk), cream cheese (milk), butter (milk), ham, cheddar cheese (milk), parsley, quinoa, USA garlic, flour (wheat), olive oil, pepper, sea salt; béchamel : heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat)	MILK, WHEAT
	Ham & Cheese Gougère	Gougère – think savory éclair: buttery choux pastry bar, filled with premium ham, melted cheddar cheese, house-made (nut-free) dill pesto & classic béchamel	Ingredients: heavy crème (milk), milk, butter (milk), eggs, flour (wheat), ham, cheddar cheese (milk), dill, quinoa, USA garlic, olive oil, pepper, sea salt; béchame! : heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf ingredients: heavy crème (milk), butter (milk), crème cheese (milk), shredded cheddar cheese (milk), jalapeño, USA garlic, pepper, salt;	MILK, EGGS, WHEAT
69	Jalapeño Croissant (EF)	Rich & buttery, sour-crème croissant pastry, cheddar cheese, fresh jalapenos & house-made béchamel	béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat)	MILK, WHEAT
70	Mushroom Cup	Buttery, flaky puff pastry, seasoned shiitake mushrooms & Parisian button mushrooms, béchamel & tangy black olive tapenade	Ingredients: butter (milk), milk, heavy crème (milk), eggs, shiitake mushrooms, Parisian button mushrooms, flour (wheat), parsley, Dijon mustard, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; black olive tapenade: black olives, dill pickles, capers, USA garlic, olive oil, Dijon mustard; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat)	MILK, EGGS, WHEAT
	Mushroom Gougère	Gougère – think savory éclair: buttery choux pastry bar, shiitake mushrooms, Parisian button mushrooms & black olive tapenade, Gruyère cheese, house-made béchamel	Ingredients: heavy crème (milk), milk, butter (milk), eggs, flour (wheat), shiitake mushrooms, button mushrooms, Gruyère cheese (milk), dill pickle, capers, black olives, USA garlic, olive oil, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); herbs de Provence: rosemary, thyme, basil, savony, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
72	Savory Bouchon (EF)	Buttery sour crème pastry (egg-free), sun dried tomatoes, mixed premium cheeses, premium ham & bacon, (nut-free) basil-Parmesan pesto, herbs de Provence	Ingredients: heavy crème (milk), butter (milk), sour crème (milk), sun dried tomatoes, yellow onion, USA garlic, cheddar cheese (milk), Gruyère cheese (milk), Havarti cheese (milk), Parmesan cheese (milk), basil, quinoa, olive oil, flour (wheat), pepper, sea salt; black olive tapenade: black olives, dill pickles, capers, USA garlic, olive oil, Dijon mustard; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, WHEAT
73	Savory Croissant (with sun dried tomato pesto) (EF)	Buttery sour crème croissant pastry (egg-free), (nut-free) basil-Parmesan pesto & sun dried tomatoes	Ingredients: heavy crème (milk), crème cheese (milk), Parmesan cheese (milk), sun dried tomato, basil, quinoa, olive oil, USA garlic, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, WHEAT
74	Eggplant Parmesan Tarte	A classic Provençal olive oil-based pastry dough, layers of eggplant, baby spinach, (nut-free) basil-Parmesan pesto, Havarti & Parmesan cheeses, herbs de Provence	Ingredients: butter (milk), eggs, eggplant, baby spinach, Havarti cheese (milk), Parmesan cheese (milk), basil, quinoa, USA garlic, olive oil, flour (wheat), pepper, sea salt, herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
75	Potato, Spinach & Cheese Savory Tarte [TREE NUTS]	A French wheat sourdough crust, layered slices of seasoned & grilled potatoes, baby spinach, Swiss cheese, toasted pine nuts	Ingredients: eggs, heavy crême (milk), potatoes, baby spinach, Swiss cheese (milk), pine nuts (tree nuts), olive oil, flour (wheat), sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, TREE NUTS, WHEAT MILK, EGGS, TREE
76	Savory Tarte de jour - Seasonal [may contain: TREE NUTS]	A classic Provençal pizza crust made with olive oilTBA	Ingredients: TBA	NUTS, WHEAT
77	Sweet Potato & Leek Tarte (V) [TREE NUTS]	Vegan puff pastry (short crust), layers of sweet potatoes, leeks & carrots, parsley & USA garlic persillade, vegan cashew butter	Ingredients: coconut oil, sweet potatoes, leeks, carrots, parsley, USA garlic, olive oil, French mustard, pepper, sea salt; vegan pastry crust: flour (wheat), source-spring water, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) [tree nuts], sunflower oil cultimit, sea salt	TREE NUTS, WHEAT
	Sweet Potato & Leek Tarte (V) [TREE NOTS]	QUICHE	Tree nats), sunnower on, sunnower lectrini, sea sait	TREE NOTS, WHEAT
78		QUICIL		
79	Quiche Broccoli Tomato & Cheese	Our classic Broccoli, Tomato & Cheese Quiche is a sell-out, every time! Made with Provençal olive oil-based pastry, local GLAUM eggs, heavy crème, French-style butter, Gruyère, Havarti & chèvre (goat) cheeses, Broccoli, cauliflower, tomato, USA garlic	ingredients: eggs, heavy crème (milk), butter (milk), Broccoli, cauliflower, tomatoes, USA garlic, Gruyère (milk), Havarti, goat cheese (milk), flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
80	Quiche Fennel (GF) [TREE NUTS]	Our gluten-free Fennel Quiche is made with our signature gluten-free quinoa & almond flour-based pizza crust, local GLAUM eggs & heavy crème, wild fennel, bably spinach, basil, cranberries, chestnuts, Swiss, Havarti & feta cheeses	Ingredients: quinoa, almond flour (tree nuts), eggs, heavy crème (milk), fennel, baby spinach, basil, cranberries, chestnuts (tree nuts), Swiss cheese (milk), Havarti cheese (milk), feta cheese (milk), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, TREE
81	Quiche Limousine	A classic French Potato Quiche, made with a rich & buttery French biscuit pastry	Ingredients: eggs, heavy crème (milk), butter (milk), ham, Gruyère cheese (milk), potatoes, carrots, yellow onions, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
82	Quiche Lorraine	Our beloved Quiche Lorraine, made with a rich & buttery French biscuit pastry crust, local GLAUM eggs, heavy crème, premium browned bacon & ham, caramelized yellow onions, Gruyère cheese	Ingredients: eggs, heavy crème (milk), butter (milk), bacon, ham, Gruyère cheese (milk), yellow onions, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf Ingredients: eggs, heavy rème (milk), butter (milk), Gruyère cheese	MILK, EGGS, WHEAT
83	Quiche Ratatouille	Our signature Ratatouille Quiche, made with a rich & buttery French brisèe pastry crust, local GLAUM eggs, heavy crème, Gruyère & Havarti cheeses, peeled red pepper, zucchini, tomato, eggplant, herbs de Provence	Ingredients: eggs, neavy creme (milk), butter (milk), druyere cneese (milk), Havarti cheese (milk), peeled red pepper, zucchini, tomato, eggplant, yellow onion, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
84		MARKET DISHES		
85	Beef Lasagné	Our Beef Lasagné is layered with seasoned, premium ground beef & ground turkey, Gruyère cheese, grilled eggplant, zucchini, onion, (nut-free) basil-Parmesan pesto, classic French béchamel, gluten-free pasta	Ingredients: ground beef, ground turkey, eggplant, zucchini, USA garle, quinoa, basil, Parmesan (milk), olive oil, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); gluten-free pasta: corn flour, rice flour, monoglycerides, diglycerides (produced on a gluten-free line)	MILK, WHEAT
П		A classic (gluten-free) potato gratin dish from the Région Dauphinoise, in the south-eastern French Alps, made with potatoes, heavy crème, Emmental cheese,	Ingredients: potatoes, heavy crème (milk), milk, Emmental cheese	
86	Gratin Dauphinois (GF)	local GLAUM eggs, onions, USA garlic	(milk), eggs, onions, USA garlic, pepper, sea salt	MILK, EGGS

9

F	А	В	С	D CONTAINS
١.	MARKET	ITEM DESCRIPTION	INCREDIENTE	FOOD
1	ITEM NAME	ITEM DESCRIPTION	INGREDIENTS Ingredients: tomato, zucchini, turmeric, Havarti cheese (milk),	ALLERGENS
		A classic Provençal pizza crust made with olive oil, layered with tomatoes, zucchini, Havarti, Gruyère & Provolone, (nut-free) basil-Parmesan pesto, herbs de	Gruyère cheese (milk), Provolone cheese (milk), Parmesan cheese (milk), quinoa, basil, USA garlic, wheat flour (wheat), olive oil, salt, pepper; herbs de Provence: rosemary, thyme, basil, savory,	
	Tomato Zucchini Provençal French Pizza Vegan French Lasagné (GF) (V) [TREE NUTS]	Provence Our Gluten-Free & Vegan Lasagné is layered with slices of grilled eggplant, shiitake mushrooms & Parisian button mushrooms, zucchini, vegan cashew cheese, (nutfree) vegan basil pesto, gluten-free pasta	marjoram, lavender, fennel seeds, bay leaf Ingredients: eggplant, shiitake mushrooms, button mushrooms, zucchini, quinoa, basil, olive oil, USA garlic, pepper, sea salt; vegan cashew cheese: cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); gluten-free pasta: corn flour, rice flour, monoglycerides, diglycerides (produced on a gluten-free line)	MILK, WHEAT TREE NUTS
	Vegan Tomato & Zucchini Provençal French Pizza (V) [TREE NUTS]	Vegan Provençal pizza crust made with olive oil, layered with tomato & zucchini, vegan cashew cheese, house-made black olive tapenade, herbes de Provence	Ingredients: tomato, zucchini, black olive, Dijon mustard, basil, dill pickles, capers, USA garlic, olive oil, turmeric, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; vegan cashew cheese: cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); vegan olive oil pizza crust: olive oil, flour (wheat), source-sorine water, sea salt	TREE NUTS, WHEAT
00	vegan Tomato & Zucchini Frovença French Fizza (V) [TIKLE NOT3]	PRE-ORDERS	source-spring water, sea sait	TREE NOTS, WITEAT
91	PRE-ORDER Beef Lasagné	PRE-ORDER: Our Beef Lasagné is layered with seasoned, premium ground beef & ground turkey, Gruyère cheese, grilled eggplant, zucchini, onion, (nut-free) basil-parmesan pesto, classic French béchamel, gluten-free pasta	Ingredients: ground beef, ground turkey, eggplant, zucchini, USA garlic, quinoa, basil, Parmesan (milk), olive oil, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; béchamel: heavy crème (milk), blutter (milk), onions, Gruyère cheese (milk), flour (wheat); gluten-free pasta: corn flour, rice flour, monoglycerides, diglycerides (produced on a gluten-free line)	MILK, WHEAT
92	PRE-ORDER Boeuf Bourguignon (GF)	PRE-ORDER: Our Boeuf Bourguignon (Beef Burgundy) (GF) - made with premium, humanely-raised, grass-fed beef, braised in house Burgundy wine sauce, vegetables & herbs, served with green beans & carrots, gratin dauphinois	Ingredients: grass-fed beef, red wine, potatoes, heavy crème (milk), milk, Emmental cheese (milk), butter (milk), bacon, green beans, carrots, shitake mushrooms, button mushrooms, onion, USA garlic, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, Javender, fennel seeds, bay leaf	MILK
	PRE-ORDER Cast-Iron Sourdough 10" Round (V)	PRE-ORDER: Our all-natural, vegan, whole wheat sourdough recipe originated in the rural areas of France. By following traditional French baking methods, allows the baguettes and loaves to retain their freshness and integrity longer than white flour-based breads. All Adorable baguettes, loaves and country breads are hand-	Ingredients: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), sea salt	WHEAT
94	PRE-ORDER Coq au Vin (GF)	PRE-ORDER: Our Coq au Vin entrée (Chicken & Red Wine) (GF) - made with local, premium choice, bone-in chicken, braised in house Burgundy wine sauce with vegetables & herbs, served with green beans & carrots, gratin dauphinois	Ingredients: free-range chicken, red wine sauce, potatoes, heavy crème (milk), milk, Emmental cheese (milk), butter (milk), bacon, green beans, carrots, shiitake mushrooms, button mushrooms, onion, USA garlic, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK
95	PRE-ORDER Gluten-Free & Vegan Multi-Seed Swedish Loaf (GF) (V) [TREE NUTS]	PRE-ORDER: Multi-Grain Swedish Bread Loaf (GLUTEN-FREE & VEGAN): earthy & nutty with rich undertones of buckwheat & flax, beautifully balanced with pumpkin, sesame & sunflower seeds	Ingredients: millet flour, brown rice flour, bean flour, arrowroot flour, buckwheat flour, flax seed meal, whole almonds (tree nuts), pumpkin seeds, flax seeds, sesame seeds, sunflower seeds, sea salt	SESAME, TREE NUTS
96	PRE-ORDER Vegan Lasagné (GF) (V) [TREE NUTS]	PRE-ORDER: Our Gluten-Free & Vegan Lasagné is layered with slices of grilled eggplant, shiitake mushrooms & Parisian button mushrooms, zucchini, vegan cashew cheese, (nut-free) vegan basil pesto, gluten-free pasta	Ingredients: eggplant, shiitake mushrooms, button mushrooms, zucchini, quinoa, basil, olive oil, USA garlic, pepper, sea salt; vegan cashew cheese : cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); gluten-free pasta : corn flour, rice flour, monoglycerides, diglycerides (produced on a gluten-free line	TREE NUTS
97		SAVORY MINI		
98	Mini Artichoke Cup	Mini Buttery, flaky puff pastry, seasoned artichoke hearts, béchamel & tangy tapenade, gently baked to perfection	Ingredients: butter (milk), milk, heavy crème (milk), eggs, artichoke hearts, flour (wheat), Dijon mustard, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); parsley pesto: parsley, USA garlic, quinoa, olive oil, sea salt; OR, dill pesto – seasonal: dill, USA garlic, quinoa, olive oil, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
ge.	Mini Ham & Cheese Gougère	Mini Gougère – think savory éclair: buttery choux pastry bar, filled with premium ham, melted cheddar cheese, house-made (nut-free) dill pesto & classic béchamel	Ingredients: heavy crème (milk), milk, butter (milk), eggs, flour (wheat), ham, cheddar cheese (milk), dill, quinoa, USA garlic, olive oil, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
	Mini Mushroom Cup	Mini Buttery, flaky puff pastry cup filled with seasoned shiitake mushrooms & Parisian button mushrooms, béchamel & tangy black olive tapenade	Ingredients: butter (milk), milk, heavy crème (milk), eggs, shiitake mushrooms, Parisian button mushrooms, flour (wheat), parsley, Dijon mustard, pepper, sea sait; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; black olive tapenade: black olives, dill pickles, capers, USA garlic, olive oil, Dijon mustard; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat)	MILK, EGGS, WHEAT
101	Mini Mushroom Gougère	Mini Gougère – think savory éclair: buttery choux pastry bar, shiitake mushrooms, Parisian button mushrooms & black olive tapenade, Gruyère cheese, house-made béchamel	Ingredients: heavy crème (milk), milk, butter (milk), eggs, flour (wheat), shiitake mushrooms, button mushrooms, Gruyère cheese (milk), dill pickle, capers, black olives, USA garlic, olive oil, pepper, sea salt; béchame!: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
102	Mini Tarte aux Eggplant Parmesan	A classic 3"x2"x2" Mini Provençal olive oil-based pastry, layers of eggplant, baby spinach, (nut-free) basil-Parmesan pesto, Havarti & Parmesan cheeses, herbs de Provence	Ingredients: butter (milk), eggs, eggplant, baby spinach, Havarti cheese (milk), Parmesan cheese (milk), basil, quinoa, USA garlic, olive oil, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
103	Mini Tarte aux Potato, Spinach & Swiss Cheese [TREE NUTS]	A classic 3"x2"x2" Mini French wheat sourdough crust, layered slices of seasoned & grilled potatoes, baby spinach, Swiss cheese, toasted pine nuts	Ingredients: eggs, heavy crême (milk), potatoes, baby spinach, Swiss cheese (milk), pine nuts (tree nuts), olive oil, flour (wheat), sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, TREE NUTS, WHEAT

Г	A	В	С	D
1	MARKET ITEM NAME	ITEM DESCRIPTION	INGREDIENTS	CONTAINS FOOD ALLERGENS
10	Mini Tarte aux Seasonal - Savory [may contain: TREE NUTS]	A classic 3"x2"x2" Mini Provençal pizza crust made with olive oilTBA	Ingredients: TBA	MILK, EGGS, TREE NUTS, WHEAT
	Mini Tarte aux Sweet Potato & Leek (V) [TREE NUTS] Mini Tomato Zucchini Provençal French Pizza	3"x2"x2" Mini Vegan puff pastry (short crust tarte) with layers of sweet potatoes, leeks & carrots, parsley & USA garlic persillade, vegan cashew butter A classic 3"x2"x2" Mini Provençal pizza crust made with olive oil, layered with tomatoes, zucchini, Havarti, Gruyère & Provolone, (nut-free) basil-Parmesan pesto, herbs de Provence	Ingredients: coconut oil, sweet potatoes, leeks, carrots, parsley, USA garlic, olive oil, French mustard, pepper, sea salt; vegan pastry crust: flour (wheat), source-spring water, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) [tree nuts], sunflower oil, sunflower lecithin, sea salt Ingredients: tomato, zucchini, turmeric, Havarti cheese (milk), Gruyère cheese (milk), Provolone cheese (milk), Parmesan cheese (milk), quinoa, basil, USA garlic, wheat flour (wheat), olive oil, salt, pepper; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	TREE NUTS, WHEAT
	Mini Vegan Tomato & Zucchini Provençal French Pizza (V) [TREE NUTS]	3"x2"x2" Mini Vegan Provençal pizza crust made with olive oil, layered with tomato & zucchini, vegan cashew cheese, house-made black olive tapenade, herbes de Provence QUICHE MINI	Ingredients: tomato, zucchini, black olive, Dijon mustard, basil, dill pickles, capers, USA garlic, olive oil, turmeric, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; vegan cashew cheese: cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); vegan olive oil pizza crust: olive oil, flour (wheat), source-spring water, sea salt	TREE NUTS, WHEAT
10		QOICHE MIINI		
10	Mini Quiche Broccoli Tomato & Cheese	Our classic 3"x2"x2" Mini Broccoli, Tomato & Cheese Quiche is a sell-out, every time! Made with Provençal olive oil-based pastry, local GLAUM eggs, heavy crème, French-style butter, Gruyère, Havarti & chèvre (goat) cheeses, Broccoli, cauliflower, tomato, USA garlic	Ingredients: eggs, heavy crème (milk), butter (milk), Broccoli, cauliflower, tomatoes, USA garlic, Gruyère (milk), Havarti, goat cheese (milk), flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
110	Mini Quiche Fennel (GF) [TREE NUTS]	Our gluten-free 3"x2"x2" Mini Fennel Quiche is made with our signature gluten- free quinoa & almond flour-based pizza crust, local GLAUM eggs & heavy crème, wild fennel, baby spinach, basil, cranberries, chestnuts, Swiss, Havarti & feta cheeses	Ingredients: quinoa, almond flour (tree nuts), eggs, heavy crème (milk), fennel, baby spinach, basil, cranberries, chestnuts (tree nuts), Swiss cheese (milk), havarti cheese (milk), feta cheese (milk), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, TREE NUTS
11	Mini Quiche Limousine	A classic 3"x2"x2" Mini French Potato Quiche, made with a rich & buttery French biscuit pastry crust, local GLAUM eggs, heavy crème, French-style butter, Gruyère cheese, sliced & seasoned potatoes, yellow onions, herbs de Provence	Ingredients: eggs, heavy crème (milk), butter (milk), ham, Gruyère cheese (milk), potatoes, carrots, yellow onions, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
11	Mini Quiche Lorraine	Our beloved 3"x2"x2" Mini Quiche Lorraine, made with a rich & buttery French biscuit pastry crust, local GLAUM eggs, heavy crème, premium browned bacon & ham, caramelized yellow onions, Gruyère cheese	Ingredients: eggs, heavy crème (milk), butter (milk), bacon, ham, Gruyère cheese (milk), yellow onions, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK, EGGS, WHEAT
11	Mini Quiche Ratatouille	Our signature 3"x2"x2" Mini Ratatouille Quiche, made with a rich & buttery French brisèe pastry crust, local GLAUM eggs, heavy crème, Gruyère & Havarti cheeses, peeled red pepper, zucchini, tomato, eggplant, herbs de Provence	Ingredients: eggs, heavy crème (milk), butter (milk), Gruyère cheese (milk), Havarti cheese (milk), peeled red pepper, zucchini, tomato, eggplant, yellow onion, flour (wheat), pepper, sea salt; herbs de	MILK, EGGS, WHEAT
11-		SWEET SAMPLE SIZE		
11	SS: Apple Kouign-amann (kween-uh-man) (Mini Apple Morning Bun) (EF)	Start your day with classic French Apple Kouign-amann bun, MINI size! Originally from Brittany, our Kouign-amann (pronounced: kween-uh-man) is a rich and buttery pastry dough (egg-free), hand-rolled with house-made applesauce, cinnamon, French-style butter & caramelized brown sugar	Ingredients: milk, butter (milk), apples, cinnamon, French vanilla, cane sugar, brown sugar, flour (wheat), fresh yeast, sea salt	MILK, WHEAT
11	SS: Banana Peanut Butter Chocolate Brownie (GF) [PEANUTS] [TREE NUTS]	2"x2" SAMPLE SIZE Premium Valrhona dark chocolate, banana, house-made peanut butter, gluten-free brownie, made with French-style butter, almond & banana flours		MILK, EGGS, PEANUTS, TREE NUTS
Г	SS: Choux (French Crème Puff): Dark Chocolate SS: Choux (French Crème Puff): French Vanilla	2"x2"x2" SAMPLE SIZE Light & buttery choux puff pastry, filled with premium Vairhona dark Chocolate pastry crème 2"x2"x2" SAMPLE SIZE Light & buttery choux puff pastry, filled with French vanilla pastry crème	Ingredients: milk, heavy crème (milk), eggs, flour (wheat), butter (milk), French vanilla, dark Chocolate, cane sugar, sea salt Ingredients: milk, heavy crème (milk), eggs, butter (milk), French vanilla, cane sugar, flour (wheat), sea salt	MILK, EGGS, WHEAT MILK, EGGS, WHEAT
11	SS: Choux (French Crème Puff): Pistachio [TREE NUTS]	2"x2"x2" SAMPLE SIZE Light & buttery choux puff pastry, filled with Pistachio pastry crème	Ingredients: milk, heavy crème (milk), eggs, butter (milk), French vanilla, pistachios (tree nuts), flour (wheat), cane sugar, sea salt	MILK, EGGS, TREE NUTS, WHEAT
12	SS: Choux Plate [some containTREE NUTS]	2"x2"x2" SAMPLE SIZE Light & buttery choux puff pastry, filled with French pastry crèmes (assorted plates of 4) [*some of our pastry crèmes contain tree nuts, as noted] FLAVORS: French Vanilla, Valrhona Dark Chocolate, Raspberry, *Hazelnut (tree nuts), *Pistachio (tree nuts), Chocolate-Passion Fruit 2"x2"x2" SAMPLE SIZE Light & buttery choux puff pastry, filled with French	Ingredients: milk, heavy crème (milk), eggs, flour (wheat), butter (milk), real French vanilla, sugar, sea salt + respective flavor components: Raspberry, Hazelnut (tree nuts), Pistachio (tree nuts), Dark Chocolate, French Vanilla, Chocolate-Passion Fruit Ingredients: milk, heavy crème (milk), eggs, butter (milk), Chocolate.	MILK, EGGS, TREE NUTS, WHEAT MILK, EGGS,
12	SS: Choux Special (French Crème Puff): Chocolate - Passion Fruit	Chocolate - Passion Fruit pastry crème 2"x2"x2" SAMPLE SIZE Light & buttery choux puff pastry, filled with hazelnut	passion fruit, cane sugar, flour (wheat), sea salt Ingredients: milk, heavy crème (milk), eggs, flour (wheat), butter	WHEAT MILK, EGGS, TREE
12	SS: Choux Special (French Crème Puff): Hazelnut [TREE NUTS]	pastry crème	(milk), French vanilla, hazelnuts (tree nuts), cane sugar, sea salt	NUTS, WHEAT
12	SS: Choux Special (French Crème Puff): Raspberry	2"x2"x2" SAMPLE SIZE Light & buttery choux puff pastry, filled with French vanilla- raspberry pastry crème Our 2"x2"x2" SAMPLE SIZE sweet crème cheesecake, glazed with silky citrus confit, buttery almond flour crust, classic wedge-cut (served with fresh raspberry	real French vanilla, cane sugar, flour (wheat), sea salt	MILK, EGGS, WHEAT MILK, EGGS, TREE
12	SS: Citrus Cheesecake [TREE NUTS]	coulis ~ Bistro service, only) 2"x2"x2" SAMPLE SIZE Rich & creamy, Cappuccino infused flan-like layer cake,	orange peel, flour (wheat), almond flour (tree nuts), see salt Ingredients: eggs, milk, heavy cream (milk), butter (milk), cane sugar, French roast coffee, white chocolate (milk), apricot, almond flour	NUTS, WHEAT
12	SS: Entremet - Cappuccino (GF) [TREE NUTS]	apricot glaze, our signature (gluten-free & vegan) quinoa & almond flour-based pastry crust 2"x2"x2" SAMPLE SIZE Rich & creamy, Valrohna dark chocolate flan-like layer cake,	(tree nuts), rice flour, potato flour, baking powder, cornstarch, gelatin, salt Ingredients: eggs, milk, heavy cream (milk), butter (milk), cane sugar,	MILK, EGGS, TREE NUTS
12	SS: Entremet - Dark Chocolate (GF) [TREE NUTS]	apricot glaze, our signature (gluten-free & vegan) quinoa & almond flour-based pastry crust		MILK, EGGS, TREE NUTS
12	SS: Entremet - Vanilla Orange Blossom (GF) [TREE NUTS]	2"x2"x2" SAMPLE SIZE Rich & creamy, Vanilla Orange Blossom infused flan-like layer cake, apricot glaze, our signature (gluten-free & vegan) quinoa & almond flour-based pastry crust	Ingredients: eggs, milk, heavy cream (milk), butter (milk), cane sugar, French vanilla, orange, orange peel, apricot, almond flour (tree nuts), rice flour, potato flour, baking powder, cornstarch, gelatin, salt	MILK, EGGS, TREE NUTS
12	SS: Kouign-amann (kween-uh-man) (Mini Cinnamon Morning Bun) (EF)	Try our cinnamon Morning Buns, MINI-sizel Originally from Brittany, home of France's best butter, our Kouign-amann (pronounced: kween-uh-man) is a rich and buttery pastry dough (egg-free), hand-rolled with French cinnamon butter	Ingredients: butter (milk), milk, cinnamon, French vanilla, cane sugar, brown sugar, flour (wheat), fresh yeast, sea salt	MILK, WHEAT
12	SS: Lemon Meringue (GF) [TREE NUTS]	2"x2"x2" SAMPLE SIZE Our signature (gluten-free & vegan) quinoa & almond flour- based pastry crust, thinly layered white Chocolate, French lemon custard & sweet toasted meringue	Ingredients: heavy crème (milk), eggs, egg whites, butter (milk), French lemon curd, cane sugar, almond flour (tree nut), sea salt	MILK, EGGS, TREE NUTS

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إرا	MARKET ITEM NAME	ITEM DESCRIPTION	INGREDIENTS	FOOD ALLERGENS
1	ITEM NAME	2"x2"x2" SAMPLE SIZE Our signature (gluten-free & vegan) quinoa & almond flour-	INGREDIENTS	ALLERGENS
120	SS: Opera Entremet (Chocolate Mocha) (GF) [TREE NUTS]	based pastry crust, layered with premium Valrhona dark Chocolate & coffee-	Ingredients: milk, heavy crème (milk), eggs, cane sugar, French roast coffee, dark Chocolate, almond flour (tree nuts), rice flour, sea salt	MILK, EGGS, TREE NUTS
130	55. Opera Entremet (Chocolate Mocha) (GF) [Tree NOTS]	infused French custard, piped with French vanilla pastry crème (Entremet: multi-	Ingredients: milk, heavy cream (milk), eggs, butter (milk), milk	NOTS
121	SS: Pecan Blondie (blonde-brownie w/ pecans & milk chocolate chips) [TREE NUTS]	2"v2"v2" SAMDLE SIZE "Bloodo" brownig with possess and milk charolate chins	chocolate (milk), pecans (tree nuts), flour (wheat), cane sugar, light brown sugar, French vanilla, baking soda, sea salt	MILK, EGGS, TREE NUTS, WHEAT
131	33. Fecan biolide (biolide-brownie wy pecans & filik chocolate chips) [TREE NOT3]	2"x2"x2" SAMPLE SIZE Our signature (gluten-free & vegan) quinoa & almond flour-	Ingredients: heavy crème (milk), eggs, butter (milk), raspberries, dark	NO13, WILAI
132	SS: Pep Chock Entremet (Dark Chocolate & Raspberry) (GF) [TREE NUTS]	based pastry crust, layered with Pistachio French crème, premium Valrhona dark chocolate & fresh raspberries (Entremet: mulit-layered mousse-based cakes)	Chocolate, brown sugar, almond flour (tree nuts), Pistachio (tree nuts), rice flour, sea salt	MILK, EGGS, TREE NUTS
132	33. TEP CHOCK Entremet (Bank chocolate & Raspberry) (Gr) [Tikee No.13]	2"x2"x2" SAMPLE SIZE Rich & buttery French brisèe pastry crust, fresh apples,	Ingredients: butter (milk), apples, brown sugar, cinnamon, French	MILK, TREE NUTS,
133	SS: Salted Caramel Apple Crumble [TREE NUTS]	caramelized brown sugar, sweet French-style cinnamon butter 2"x2"x2" SAMPLE SIZE Decadent layers of French hazelnut butter crème & toasted	vanilla, flour (wheat), almond flour (tree nuts) sea salt	WHEAT
		hazelnuts, laced between layers of rich Valrhona dark chocolate cake (Entremet:	Ingredients: heavy crème (milk), milk, eggs, butter (milk), cane sugar,	
134	SS: Swiss Entremet (Hazelnut & Chocolate) (GF) [TREE NUTS]	mulit-layered mousse-based cakes), on our signature (gluten-free & vegan) quinoa & almond flour-based pastry crust,	French vanilla, dark Chocolate, hazelnuts (tree nuts), almond flour (tree nuts), rice flour, sea salt	MILK, EGGS, TREE
134	33. SWISS EMPERIOR (Mazerinae & Chocolate) (GF) [TREE NOTS]	2"x2"x2" SAMPLE SIZE Fresh apricots (abricots), French-style butter, caramelized	Ingredients: butter (milk), eggs, apricots, French vanilla, brown sugar,	
135	SS: Tarte aux Abricot - Seasonal [TREE NUTS]	brown sugar, real French vanilla, almond slices, rich & buttery French brisèe pastry crust	cane sugar, flour (wheat), almond flour (tree nuts), lemon juice, sea salt	EGGS, MILK, TREE NUTS, WHEAT
133	SS. Tarte dax ranteet Seasonal (TILLE NOTS)	2"x2"x2" SAMPLE SIZE Fresh apples, sliced almonds, French-style butter,	Ingredients: butter (milk), eggs, apples, French vanilla, almond slices	
136	SS: Tarte aux Apple [TREE NUTS]	caramelized brown sugar, almond slices, real French vanilla, rich & buttery French brisèe pastry crust	(tree nut), brown sugar, cane sugar, flour (wheat), almond flour (tree nuts), lemon juice, sea salt	MILK, EGGS, TREE NUTS, WHEAT
130	so, raite dax apple [The Providence of the Provi	2"x2"x2" SAMPLE SIZE Starts with our signature (gluten-free & vegan) quinoa &	Ingredients: heavy crème (milk), milk, eggs, butter (milk), raspberries,	
137	SS: Tarte aux Raspberry Vanilla (GF) [TREE NUTS]	almond flour-based pastry crust, layered with French vanilla pastry crème & fresh raspberries, and laced with premium Valrhona dark Chocolate	almonds (tree nut), cane sugar, French vanilla, almond flour (tree nuts), sea salt	MILK, EGGS, TREE NUTS
137	33. Taite aux Naspuerry Varilla (GF) [TNEE NOT3]		nuts), sea sait	14013
		2"x2"x2" SAMPLE SIZE Fresh pears, almond slices, crushed Pisachio, French-style butter, caramelized brown sugar, real French vanilla, rich & buttery French brisèe	Ingredients: butter (milk), eggs, pears, almond slices (tree nuts), Pistachio (tree nuts), French vanilla, brown sugar, cane sugar, flour	MILK, EGGS, TREE
138	SS: Tarte aux Pear [TREE NUTS]	pastry crust	(wheat), almond flour (tree nuts), lemon juice, sea salt	NUTS, WHEAT
		2"x2"x2" SAMPLE SIZE Fresh plums, French-style butter, caramelized brown sugar,	Ingredients: butter (milk), eggs, plums, French vanilla, brown sugar, cane sugar, flour (wheat), almond flour (tree nuts), lemon juice, sea	MILK, EGGS, TREE
139	SS: Tarte aux Plum - Seasonal [TREE NUTS]	real French vanilla, almond slices, rich & buttery French brisèe pastry crust	salt	NUTS, WHEAT
		2"x2"x2" SAMPLE SIZE Rich & buttery French brisèe pastry crust, fresh strawberries, raspberries & blackberries, caramelized brown sugar, sweet French-	Ingredients: butter (milk), raspberry, strawberry, blackberry, brown sugar, cinnamon, French vanilla, flour (wheat), almond flour (tree	MILK, TREE NUTS,
140	SS: Triple Berry Crumble [TREE NUTS]	strawbernes, raspoernes & blackbernes, caramenzed brown sugar, sweet French- style cinnamon butter	nuts), sea salt	WHEAT
			Ingredients: strawberries, raspberries, blackberries, French vanilla,	
			cane sugar, brown sugar, coconut oil, cashew milk (tree nuts), almond	
		2"x2"x2" SAMPLE SIZE Fresh strawberries, raspberries, blackberries, caramelized brown sugar, our signature (gluten-free & vegan) quinoa & almond flour-based	flour (tree nuts), rice flour, sunflower oil, sea salt; vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered	
141	SS: Vegan Berry Crumble (GF) (V) [TREE NUTS]	pastry crust,	water) [tree nuts], sunflower oil, sunflower lecithin, sea salt	TREE NUTS
142		BISTRO - BRUNCH & ENTREES		
H				
			Ingredients: ground beef, ground turkey, eggplant, zucchini, USA garlic, quinoa, basil, Parmesan (milk), olive oil, pepper, sea salt; herbs	
			de Provence: rosemary, thyme, basil, savory, marjoram, lavender,	
			fennel seeds, bay leaf; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); gluten-free pasta: corn	
		Our beef lasagné is layered with seasoned ground beef, ground turkey, Gruyère	flour, rice flour, monoglycerides, diglycerides (produced on a gluten-	
		cheese, grilled eggplant, zucchini, onion, (nut-free) basil-Parmesan pesto, and a classic French béchamel, gluten-free pasta ~ served with a fresh, baby spring	free line); mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available);	
143	Adorable Beef Lasagné & Salad	salad	vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper	MILK, WHEAT
			Ingredients: eggplant, shiitake mushrooms, button mushrooms, zucchini, quinoa, basil, olive oil, USA garlic, pepper, sea salt; vegan	
			cashew cheese: cashews (tree nuts), coconut oil, sunflower oil,	
			natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein,	
			annatto and turmeric extracts, powdered cellulose (to prevent	
П			caking); gluten-free pasta: corn flour, rice flour, monoglycerides, diglycerides (produced on a gluten-free line); mixed baby spring	
		Our Gluten-Free & Vegan Lasagné is layered with slices of grilled eggplant, shiitake	greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal	
121	Adorable Vegan Lasagné & Salad, (GF) (V) [TREE NUTS]	mushrooms & Parisian button mushrooms, zucchini, vegan cashew cheese, (nut- free) vegan basil pesto, gluten-free pasta ~ served with a fresh, baby spring salad	veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper	TREE NUTS
П		y , and the poster of the a fresh, busy spring salau	Ingredients: avocado, cherry tomatoes, microgreens, quinoa, parsley,	
			USA garlic, olive oil, salt, pepper; mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit	
		Adorable cast-iron sourdough bread, toasted & sliced, dressed with (nut-free)	(as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt,	
		vegan parsley pesto, topped with sliced avocado, cherry tomatoes & microgreens, served with baby green salad, cherry tomatoes and balsamic Dijon vinaigrette, on	pepper; sourdough bread: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), sea	
145	Avocado Toast & Salad (V)	the side	salt	WHEAT
			Ingredients: grass-fed beef, red wine, potatoes, heavy crème (milk),	
		0.0.60	milk, Emmental cheese (milk), butter (milk), bacon, green beans,	
		Our Boeuf Bourguignon (Beef Burgundy) (GF) is made with premium, humanely- raised, grass-fed beef, braised in house Burgundy wine sauce, vegetables &	carrots, shiitake mushrooms, button mushrooms, onion, USA garlic, pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory,	
146	Boeuf Bourguignon (GF) - ENTREE	herbs, served with green beans & carrots, gratin dauphinois	marjoram, lavender, fennel seeds, bay leaf	MILK
		Assorted premium, soft & hard cheeses, seasonal fruits ~ served with warmed slices of ADORABLE BREADS (Vegan): Cast-Iron Sourdough, Olive, Flax & Sesame,	Ingredients: assorted cheeses (milk), butter (milk), assorted fruits, assorted vegetables, assorted breads containing some, or all of the	MILK, SESAME,
147	Cheese Plate & Assorted Adorable Breads [TREE NUTS]	Walnut-Raisin-Cranberry	following: wheat, sesame, tree nuts	TREE NUTS, WHEAT
			Ingredients: free-range chicken, red wine sauce, potatoes, heavy	
		Our Constitution of the Children Constitution	crème (milk), milk, Emmental cheese (milk), butter (milk), bacon,	
		Our Coq au Vin entrée (Chicken & Red Wine) (GF) is made with local, premium choice, bone-in chicken, braised in house Burgundy wine sauce with vegetables &	green beans, carrots, shiitake mushrooms, button mushrooms, onion, USA garlic, pepper, sea salt; herbs de Provence: rosemary, thyme,	
148	Coq au Vin (GF) - ENTREE	herbs, served with green beans & carrots, gratin dauphinois	basil, savory, marjoram, lavender, fennel seeds, bay leaf	MILK
			Ingredients: eggplant, baby spinach, shiitake mushrooms, button	
			mushrooms, Havarti cheese (milk), Parmesan (milk), quinoa, basil,	
		A classic Provençal pizza crust made with olive oil, layered with grilled eggplant,	USA garlic, olive oil, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel	
		baby spinach, shiitake mushroom & Parisian button mushrooms, Havarti &	seeds, bay leaf; mixed baby spring greens, cherry tomatoes, pumpkin	
149	Eggplant Parmesan Savory Tart & Salad	Parmesan cheeses, (nut-free) basil-Parmesan pesto, served with baby green salad, cherry tomatoes and balsamic Dijon vinaigrette, on the side	seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper	MILK, WHEAT
	Marie Company	greete, on the side	J	

MARKET B C	CONTAINS
MARKET	
1 ITEM NAME ITEM DESCRIPTION INGREDIENTS	FOOD ALLERGENS
TEM DESCRIPTION INCIDENTS	ALLENGENS
Our version of France's Croque Monsieur, served on toasted Adorable cast-iron sourdough bread, dressed with our signature béchamel & (nut-free) basil- Parmesan pesto spreads, topped with shredded cheeses " served with baby green salad, cherry tomatoes, house balsamic Dijon vinaigrette, on the side SHORT DESCRIPTION: Adorable's cast-iron sourdough, classic French béchamel & (nut-free) basil-Parmesan pesto, mixed cheeses " melted to perfection, served Ingredients: shredded cheddar (milk), mozzarella (milk), duinoa, basil, onions, USA garlic, olive oil, flour (wheat), butter (milk), onions, Gruyère cheese (milk), flour spread cheese (milk), parmesan cheese (milk), par	r 5,
150 French Grilled Cheese Panini & Salad with baby spring salad sourdough (wheat), dark rye flour (wheat), sea salt	MILK, WHEAT
Served on toasted Adorable cast-iron sourdough bread, dressed with house béchamel spread & (nut-free) basil-Parmesan pesto, layered with premium ham & shredded cheeses. Melted to perfection ~ served with baby green salad, cherry tomatoes, house balsamic Dijon vinaigrette, on the side SHORT DESCRIPTION: Adorable's cast-iron sourdough, premium ham, béchamel & (nut-free) basil-Parmesan pesto & mixed cheeses, melted to perfection ~ served with baby spring salad SHORT DESCRIPTION: Adorable's cast-iron sourdough, premium ham, béchamel & (nut-free) basil-Parmesan pesto & mixed cheeses, melted to perfection ~ served with baby spring salad A classic (gluten-free) potato gratin dish from Région Dauphinoise, in the south-lingredients: potatoes, heavy crème (milk), butter (milk), cruyère cheese (milk) shredded mozzarella (milk), butter (milk), furiona, funike, ham, USA gar basil, parmesan (milk), duitora, olive oil, paison, seas salt ingredients: heavy crème (milk), fluter (milk), cuinora, olive oil, paison, seas salt ingredients: potatodar (milk), putter (milk), furiora, olive oil, paison, seas salt ingredients: potatodar (milk), duitor (milk), cruyère cheese (milk) shredded chedar (milk), butter (milk), furiora, seas alt ingredients: potatodar (milk), furiora, shredded chedar (milk), furiora, shredded chedar (milk), furiora, shredded chedar (milk), butter (milk), cruyère cheese (milk), fluter (milk), cruyère cheese (milk), fluter (milk), crivyère cheese (milk), fluter (milk), crivyère cheese (milk), fluter (milk), cuinora, che shredded chedar (milk), butter (milk), duiter (milk), cuinora, che shredded cheasel, full shredded chedar (milk), butter (milk), cuinora, che shredded cheasel, che sy che shredded cheasel, full shredde	c, r 5,
A classic (gluten-free) potato gratin dish from Région Dauphinoise, in the south- eastern French Alps. Made with potatoes, heavy crème, Emmental cheese, local (milk), eggs, onion, USA garlic ~ served with baby green salad, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal pumpkin seeds, nutritional yeast, seasonal veggies (as available), balsamic Dijon	
152 Gratin Dauphinois & Salad (GF) vinaigrette, on the side mustard, salt, pepper	MILK, EGGS
Ingredients: eggs, heavy crème (milk), butter (milk), Broccoil, cauliflower, tomatoes, USA garlic, Gruyère (milk), Havarti (milk), gor cheese (milk); herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; mixed baby spring gree cherry tomatoes, proccoli, cauliflower, chèvre (goat) & Havarti cheeses ~ served with baby green salad, cherry tomatoes, house balsamic Dijon vinaigrette, on the side salt, pepper	5,
Ingredients: quinoa, almond flour (tree nut), eggs, heavy crème (mi fennel, baby spinach, basil, cranberries, chestnuts, Swiss cheese (milk), Havarti cheese (milk), feta cheese (milk); herbs de Provence Our signature gluten-free, quinoa & almond flour-based pizza crust, local GLAUM eggs & heavy crème (dairy), fennel, baby spinach, basil, cranberries, chestnuts, esf mutritional yeast, seasonal veggies / fruit (as available); vinaigrette:	y MILK, EGGS, TREE
154 Quiche Fennel & Salad (GF) [TREE NUTS] house balsamic Dijon vinaigrette, on the side olive oil, balsamic oil, Dijon mustard, salt, pepper Ingredients: eggs, heavy crème (milk), butter (milk), bacon, ham,	NUTS
Gruyère cheese (milk), yellow onions, flour (wheat), pepper, sea sal herbs de Provence: rosemary, thyme, basil, savory, marjoram, Rich & buttery French brisèe pastry crust, local GLAUM eggs & heavy crème, premium browned bacon & ham, caramelized yellow onions, Gruyère cheese to served with baby green salad, cherry tomatoes, house balsamic Dijon vinaigrette; served with baby green salad, cherry tomatoes, house balsamic Dijon vinaigrette: olive oil, balsamic oil, Dijon mustard, salt pepper	MILK, EGGS, WHEAT
All of our savory quiche starts with rich & buttery French brisée pastry crust, local GLAVM eggs & heavy crème, French-style butter, yellow onions, herbs de Provence (rosemary, thyme, basil, savory, marjoram), and 1. Lorraine: premium bacon & ham, Gruyère cheese 2. Broccoli, Tomato & Cheese: Broccoli, cauliflower, tomatoes, USA garlic, Gruyère, Havarti, chèvre (goat) cheese 3. Ratatouille: peeled red pepper, zucchini, tomato & eggplant, Gruyère & Havarti cheese (milk): Broccoli (rouyère (milk): Broccoli, cauliflower, tomatoes, USA garlic (Gruyère (milk): Broccoli, tomato & Cheese (milk): Broccoli (rouyère (milk): Alavarti (milk), goal cheese (milk): A Ratatouille: Gruyère (milk), Havarti (milk), peeled red pepper, zucchini, tomato,	MILK, EGGS,
156 Quiche Plate SHORT DESCRIPTION: Assorted savory Quiche bars made with premium eggplant Ingredients: baby spring greens, goat cheese (milk), cherry tomatoe seasonal vegetables / fruits (as available), pumpkin seeds, nutrition.	
Fresh baby spring greens, seasonal fruits & vegetables, goat cheese, pumpkin yeast, pepper, sea salt; vinaigrette : olive oil, balsamic oil, Dijon unaigrette, on the side mustard, salt, pepper	MILK
Ingredients: eggs, heavy crème (milk), turmeric, potatoes, baby spinach, Swiss cheese (milk), pine nuts (tree nuts), olive oil, flour (wheat), sea salt; herbs de Provencer rosemany, thyme, basil, savor (wheat), sea salt; herbs de Provencer rosemany, thyme, basil, savor marjoram, lavender, fennel seeds, bay leaf; mixed baby spring allowed provencer speams, cherry tomatoes, pumpkin seeds, nutritional yeast, seasone grilled potatoes, baby spinach, Swiss cheese, toasted pine nuts "served with baby greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasone grilled potatoes, baby spinach, Swiss cheese (TREE NUTS) & Salad green salad, cherry tomatoes, house balsamic Dijon vinaigrette, on the side mustard, salt, pepper	
Ingredients: heavy crème (milk), eggs, olive oil, turmeric, tomato, zucchini, Havarti (milk), Gruyère (milk), Porvolone (milk), Parmesan cheese (milk), quinoa, basil, USA garlic, wheat flour (wheat), olive o salt, pepper; herbs de Provence's rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; mixed baby spring gree zucchini, Havarti (milk), Havarti, furghere & Provolone cheeses, house (nut-free) basil-Parmesan pesto, herbs de Provence's everved with baby green salad, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggie pesto, herbs de Provence's everved with baby green salad, cherry tomatoes, house balsamic Dijon vinaigrette, on the side	s,
Ingredients: eggplant, basil, quinoa, USA garlic, olive oil, pepper, sesalt; vegan cashew cheese: cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); vegan béchamel: onions, olive oil, oat milk, nutme potato starch vegan cashew butter: coconut oil, cultured cashew milk (cashews, cultures, filtered water) [tree nuts], sunflower oil, sunflower leithin, sea sait + gluten-free flour; rice flour, ground flaxseed, quinoa flour, buckwheat flour, amaranth flour, tapioca flo arrowroot flour, xanthan gum + vegan cashew cheese: cashews (treen unts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdere and the proteins, chickpea protein, annatto and turmeric extracts, powdere cellulose (to prevent caking); mixed baby spring greens, cherry vegan béchamel & (nut-free) vegan basil-pesto spreads, topped with grilled eggplant and savory vegan cashew cheese: cashew (treen unts), coconut oil, sunflower (ellulose); or	, 5 2
160 Vegan Eggplant Panini & Salad (V) [TREE NUTS] tomatoes, house balsamic Dijon vinaigrette, on the side pepper	TREE NUTS

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1	MARKET ITEM NAME	ITEM DESCRIPTION	INGREDIENTS	CONTAINS FOOD ALLERGENS
161	TTEIVI INAIVIE Vegan Tomato Zucchini Provençal French Pizza & Salad (V) [TREE NUTS]	Vegan pastry crust, tomato, zucchini, black olive tapenade, vegan cashew cheese, herbes de Provence∼ served with a fresh, baby spring salad, with house balsamic Dijon vinaigrette, on the side	Ingredients: tomato, zucchini, black olive, Dijon mustard, basil, dill lingredients: tomato, zucchini, black olive, Dijon mustard, basil, dill pickles, capers, USA garlic, olive oil, turmeric, pepper, sea salt; vegan cashew cheese: cashews (tree nuts), coconut oil, sunflower oil, natural flavors (vegan sources), sea salt tapioca starch, cultures, filtered water, potato starch, potato proteins, chickpea protein, annatto and turmeric extracts, powdered cellulose (to prevent caking); vegan olive oil pizza crust: olive oil, flour (wheat), sourcespring water, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf; mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper	TREE NUTS, WHEAT
162		BISTRO - OMELETS		
163	Cheese Omelet & Salad	A classic French cheese omelet made with fresh, local GLAUM eggs, ghee, an assortment of shredded cheeses & house béchamel ~ served with a toasted slice of our cast-iron sourdough bread, along with roasted fingerling potatoes & spring salad, on the side	Ingredients: eggs, mixed shredded cheeses (milk), ghee (milk), heavy crème (milk), butter (milk), flour (wheat), pepper, salt, fingerling potatoes, fruit; mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper; vegan sourdough bread: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), sea salt	MILK, EGGS, WHEAT
164	Feta Spinach Omelet & Salad	Fresh, local GLAUM eggs, baby spinach, feta cheese, house-made (nut-free) parsley pesto, ghee ∼ served with a toasted slice of our cast-iron sourdough bread, along with roasted fingerling potatoes & spring salad, on the side	Ingredients: eggs, feta cheese (milk), Parmesan (milk), ghee (milk), baby spinach, parsley, quinoa, olive oil, USA garlic, pepper, sea salt; mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper; vegan sourdough bread: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), sea salt	MILK, EGGS, WHEAT
	Non 2 Charge Organic 2 Solad	Fresh, local GLAUM eggs, premium ham, mixed shredded cheeses, house-made béchamel, ghee ~ served with a toasted slice of our cast-iron sourdough bread,	Ingredients: eggs, heavy crème (milk), ham, shredded cheddar (milk), Monterey Jack cheese (milk), mozzarella (milk), ghee (milk), flour (wheat), pepper, sea salt; béchamel: heavy crème (milk), butter, onions, Gruyère cheese (milk), flour (wheat); mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper; vegan sourdough bread: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark	MILK, EGGS,
165	Ham & Cheese Omelet & Salad Jalapeño Feta & Spinach Omelet & Salad	along with roasted fingerling potatoes & spring salad, on the side. Fresh, local GLAUM eggs, baby spinach, feta cheese, jalapeños, feta cheese, housemade (nut-free) parsley pesto, ghee ~ served with a toasted slice of our cast-iron sourdough bread, along with roasted fingerling potatoes & spring salad, on the side	rve flour (wheat), sea salt Ingredients: eggs, heavy crème (milk), baby spinach, jalapeño, feta cheese (milk), crème cheese (milk), ghee (milk), parsiev, Parmesan (milk), quinoa, olive oil, USA garlic, pepper, salt; mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper; vegan sourdough bread: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), sea sait	MILK, EGGS, WHEAT
167	Vegetarian Mushroom Omelet & Salad	Fresh, local GLAUM eggs, heavy crème, shiitake mushrooms & Parisian button mushrooms, zucchini, peeled bell pepper, house-made béchamel, cheeses, house-made (nut-free) parsley pesto, ghee, coriander, herbs de Provence ~ served with a toasted slice of our cast-iron sourdough bread, along with roasted fingerling potatoes & spring salad, on the side	Ingredients: eggs, ghee (milk), peeled bell pepper, zucchini, shiitake, mushrooms, button mushrooms, shredded cheddar (milk), basil, parsley, Parmesan (milk), quinoa, olive oil, USA garlic, pepper, sea salt; bechamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijoin mustard, salt, pepper; vegan sourdough bread: low-protein flour (wheat), whole wheat flour (wheat), natural sourdough (wheat), dark rye flour (wheat), whole wheat flour (wheat), sea salt	MILK, EGGS, WHEAT
	Vegetarian Omelet & Salad	Fresh, local GLAUM eggs, heavy crème (dairy), eggplant, zucchini, peeled bell pepper, shiitake mushrooms & Parisian button mushrooms, classic French béchamel, mixed cheeses, house-made (nut-free) parsley pesto, ghee, coriander, herbs de Provence ~ served with a toasted slice of our cast-iron sourdough bread, along with roasted fingerling potatoes & spring salad, on the side	Ingredients: eggs, ghee (milk), peeled bell pepper, eggplant, zucchini, shiitake mushrooms, Parisian button mushrooms, shredded cheddar (milk), basil, parsley, Parmesan (milk), quinoa, olive oil, USA garlic, pepper, sea salt; béchamel: heavy crème (milk), butter (milk), onions, Gruyère cheese (milk), flour (wheat); mixed baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, seasonal veggies / fruit (as available); vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper; vegan sourdough bread: low-protein flour (wheat),	MILK, EGGS, WHEAT
	Vegetarian Omelet Variety Pack (served w/ Salads)	Vegetarian Omelet Variety Pack - includes: Vegetarian Omelet, Vegetarian Mushroom Omelet, Feta Spinach Omelet, and Jalapeño Feta Spinach Omelet. Each omelet starts with fresh, local GLAUM eggs, cooked with ghee. Each omelet is packaged separately, and includes a toasted slice of our cast-iron, sourdough bread, roasted fingerling potatoes & spring salad, on the side.	Please see individual omelet description for specific ingredients. Mercil	MILK, EGGS, WHEAT
170		BISTRO - SALADS		
171	Salade de Maison (GF) (V)	Our house side salad is made of fresh baby spring greens, cherry tomatoes, pumpkin seeds, nutritional yeast, and seasonal veggies or fruit (as available), house balsamic Dijon vinaigrette, on the side	Ingredients: baby spring greens, cherry tomatoes, seasonal vegetables & fruits (as available), pumpkin seeds, nutritional yeast, pepper, sea salt; vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper	
172	Salade Feta Avec Noix (GF) [TREE NUTS]	Fresh baby greens, tangy pieces of Roquefort feta cheese, toasted walnuts, house balsamic Dijon vinaigrette, on the side	Ingredients: mixed baby greens, Roquefort cheese (milk), walnut (tree nuts), salt, pepper; vinaigrette: olive oil, balsamic oil, Dijon mustard, salt, pepper	MILK, TREE NUTS
173 174 175	Gratin Dauphinois, a la carte (GF) Quinoa (GF) (V)	BISTRO - SIDES A classic (gluten-free) potato gratin dish from the Région Dauphinoise, in the south-eastern French Alps, made with potatoes, heavy crème, Emmental cheese, local GLAUM eggs, onions & USA garlic Our signature savory Quinoa (GLUTEN-FREE & VEGAN), made with our house vegetable nectar, simmered in house-made vegetable broth, seasoned to	Ingredients: potatoes, heavy crème (milk), milk, Emmental cheese (milk), eggs, onions, USA garlic, pepper, sea salt Ingredients: quinoa, vegetable broth, house vegetable nectar, pepper, sea salt	MILK, EGGS
177	Ratatouille (V)	Our vegan ratatouille is made of eggplant, peeled red bell pepper, zucchini & tomato, slow-stewed in our house-made vegetable broth, then slow-baked to savory perfection BEVERAGES	Ingredients: eggplant, peeled red bell pepper, zucchini, tomatoes, yellow onion, vegetable broth, USA garlic, flour (wheat), pepper, sea salt; herbs de Provence: rosemary, thyme, basil, savory, marjoram, lavender, fennel seeds, bay leaf	WHEAT
	Alpine Source Spring Water (16.9oz) Decaf French Roast Coffee	Decaffeinated French roasted coffee served with sugar, sweetener, half & half,	Decaffeinated French roasted coffee	[MILK]
	Evian Spring Water	and residence some served with sugar, sweetener, man α fidil,	The state of the s	(,icity

	A	В	C	D
				CONTAINS
	MARKET			FOOD
1	ITEM NAME	ITEM DESCRIPTION	INGREDIENTS	ALLERGENS
181	Fever Tree Pink Grapefruit	Fever Tree Pink Grapefruit		
182	Fiji Natural Artesian Water	Fiji Natural Artesian Water		
183	French Roast Coffee	French roasted coffee served with sugar, sweetener, half & half & wood stir stick		[MILK]
184	San Pellegrino Sparkling Water			
		XXX Large Coffee with Disposable Thermos 128oz. French roasted coffee served in		
		a disposable 128 oz thermos. Includes: sugar, sweetener, half & half, wood stir		
185	XXX Large Coffee with Disposable Thermos	sticks, (10) 12 oz cups, 128 oz thermos	French Roast Coffee	[MILK]
186	S Yerba Maté		Ingredients: Filtered Water, Cane Sugar*, Brewed Yerba Maté and Hibiscus Flower (Water, Yerba Maté*, Hibiscus Flower), Mango Puree, Yerba Maté Extract*, Pineapple Juice Concentrate, Citric Acid, Guava Natural Flavor, Apricot Natural Flavor	
187				