

LES Enfants de Bohème

Weekend Brunch

Executive Chef
Hector Diaz

Patisserie	\$4
Fresh croissants + pain au chocolat	
Yogurt Parfait	\$7
Greek yogurt, strawberry <i>confiture</i> , granola + seasonal fresh fruit	
Pain Perdu	\$11
French toast with cream cheese icing or maple syrup + fresh fruit	
Salmon Bagel	\$12
Salmon gravlax, cream cheese, red onion, cucumber, herbs + fresh fruit salad	
Ham + Cheese Croissant	\$12
French ham + Swiss cheese on toasted croissant + salad ADD <i>sunnyside or fried egg</i>	
Two Eggs Any Style	\$8
Organic eggs, roasted potatoes + toast. ADD <i>country bacon</i> \$2	
Bohemian Eggs	\$12
Organic scrambled eggs with chorizo, Swiss cheese, pomodoro sauce, served with toast + roasted potatoes	
LES Eggs Benedict	\$14
Two poached eggs, Canadian bacon, hollandaise sauce, served on English muffin, salad + roasted potatoes	
LES Eggs Florentine	\$14
Two poached eggs, sautéed kale, hollandaise sauce, on English muffin, salad + roasted potatoes	
LES Eggs Norwegian	\$16
Two poached eggs, marinated salmon, hollandaise sauce, served on English muffin, salad + roasted potatoes	

SIDES (\$5)

Canadian bacon, country bacon, house mixed-green salad, roasted potatoes, fresh fruit salad

BOOZY WEEKEND

BRUNCH \$24

(Sat + Sun, 10:00 am-5:00 pm)

LES Eggs Benedict,
Florentine, or Norwegian* +
Organic Drip Coffee
(free refills) +
LES Enfants Brunch Cocktail

*ADD \$2 FOR NORWEGIAN

Croque Monsieur/Madame \$12/\$13
French ham and Gruyère with béchamel sauce + house mixed-green salad; Croque Madame topped with egg cooked sunnyside up

Kale Salad l'Obligatoire \$10
Organic kale with yogurt Caesar dressing, orange, anchovies, Parmesan + seasoned bread crumbs
ADD *chicken* \$4

Salade du Jardin \$10
Organic mixed greens (kale, frisee, arugula, spinach) with cucumber, mustard vinaigrette + toasted almonds
ADD *chicken* \$4

Tartare du Bled \$13
Hand-chopped steak with harissa aioli, fine herbs, shallots, capers + batard toast

Salmon Burger \$14
Chopped salmon filet, harissa mayonnaise, served on English muffin + mixed green salad

Bohemian Cheeseburger \$13
Choice of brie, blue or Swiss cheese; tomato, red onions, lettuce, house tartar sauce, with roasted potatoes + house mixed-green salad

Steak and Eggs \$21
Butcher's cut sliced steak, poached eggs with hollandaise sauce + roasted potatoes

177 Henry Street, New York, NY 10002

CASH ONLY

LES Enfants de Bohème

Weekend Brunch

Executive Chef
Hector Diaz

CREPES

SAVORY CREPES*

Served with mixed green salad \$12

Jambon + Fromage

French ham + Gruyère. ADD one egg \$1

Mushroom + Gruyère

Avocado, Tomato + Goat Cheese

Asparagus, Chorizo + Gruyère

SWEET CREPES

Served à la mode (scoop of vanilla ice cream)

Crêpe Suzette \$7

Lemon juice + sugar

Nutella + Banana \$8

Fresh Fruit + Chantilly \$9

Châtaigne + Chantilly \$9

Sweet chestnut spread + whipped cream

Caramel au Beurre Salé + Chantilly \$9

Salty caramel + whipped cream

* Savory crêpes. aka galette de sarrasin, are made with buckwheat flour. Gluten-free, buckwheat is rich in protein, heart-healthy minerals + fiber. Sweet crepes are made with wheat flour.

DESSERTS

Belgian Chocolate Mousse \$8

Served with fresh berries

Classic Crème Brûlée \$8

Served with fresh berries

Banana Split \$9

Banana, ice cream, whipped cream, dark chocolate syrup, in waffle cone bowl

TRY OUR TAKE-OUT NEXT DOOR

LES Enfants Délicie

BRUNCH COCKTAILS

Mimosa \$9

Fresh orange juice + champagne

Classic Bloody Mary / Maria \$9

Lychee Bellini \$9

Lychee purée + Prosecco

Kir Sangria \$10

White wine, fresh fruit, splash of ginger ale + crème de cassis

La Bohème \$10

Fresh watermelon juice, vodka, ginger purée, lemon juice

Earl Grey Martini \$10

Earl grey infused gin, Lillet Blanc + lemon juice

Espresso Martini \$10

Espresso, vodka, Kahlúa

COFFEE, JUICE, etc.

COFFEE + TEA (hot or cold)

Espresso single \$2.50 / double \$4

Noisette (cortado) \$3

Cappuccino \$4

Caffe Latte \$4

Americano \$3

American drip \$3

Café au lait \$3.50

Flat white \$4

Mocha \$4

Iced Drip Coffee \$4

Tea (ask for selection) \$4

JUICE, etc.

Fresh-squeezed orange juice \$5

Fresh lemonade \$4

Seasonal juice special (see board) \$4

Arnold Palmer (ice tea + lemonade) \$4

French soda (grenadine, strawberry, peach, mint, etc; ask for selection) \$3

Orangina \$4

Milk (cold, chocolate, hot) \$2/\$4

Badoit sparkling water (750 ml) \$7

177 Henry Street, New York, NY 10002

CASH ONLY