

LES Enfants de Bohème

Weekend Brunch

Executive Chef
Hector Diaz

Patisserie	\$3.50
Fresh-baked croissants, pain au chocolat, muffins, etc. <i>Ask for selection.</i>	
Yogurt Parfait	\$7
Greek yogurt, strawberry <i>confiture</i> , granola + seasonal fresh fruit	
Pain Perdu	\$12
French toast w/maple syrup, mixed berries, raspberry coulis + cream cheese	
Ham + Cheese Croissant	\$10
French ham + Swiss cheese on croissant, with green salad. <i>ADD egg \$1</i>	
Two Eggs Any Style	\$9
Organic eggs, roasted potatoes + toast. <i>ADD country bacon \$2</i>	
Bohemian Eggs	\$12
Organic scrambled eggs with chorizo, Swiss cheese, pomodoro sauce, served with toast + roasted potatoes	
LES Eggs Benedict	\$14
Two poached eggs, jambon de Paris, 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	
Croque Monsieur/Madame	\$13/\$14
French ham and Gruyère with béchamel sauce + house mixed-green salad; Croque Madame topped with egg cooked sunnyside up	

SIDES (\$5)

Thick country bacon, mixed-green salad, roasted potatoes, seasonal fresh fruit salad

BRUNCH SPECIAL

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

\$25

Croque Monsieur or Madame,
LES Eggs Benedict,
Florentine, or Norwegian*
+ Organic Drip Coffee
(free refills)
+ One (1) Brunch Cocktail

*ADD \$2 FOR NORWEGIAN

Kale Salad l'Obligatoire	\$11
Organic kale with yogurt Caesar dressing, orange, anchovies, Parmesan + seasoned bread crumbs <i>ADD roast chicken \$4</i>	
Salade du Jardin	\$10
Organic mixed greens (kale, frisee, arugula, spinach) with cucumber, mustard vinaigrette + toasted almonds <i>ADD roast chicken \$4</i>	
Tartare du Bled	\$14
Hand-cut steak with harissa aioli, shallots, capers, quail egg + bâtard toast	
Salmon Burger	\$15
Chopped salmon filet, harissa mayonnaise, served on English muffin + mixed green salad. <i>Substitute Brioche, ADD \$1</i>	
Bohemian Cheeseburger	\$14
Choice of brie, blue or Swiss cheese; tomato, red onions, lettuce, house tartar sauce, with roasted potatoes + house mixed-green salad <i>Substitute Brioche, ADD \$1</i>	

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

* SAVORY CREPES (see separate menu) *

177 Henry Street, New York, NY 10002

CASH ONLY

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DESSERTS

Belgian Chocolate Mousse \$8
Served with fresh berries

Classic Crème Brûlée \$8
Served with fresh berries

* SWEET CREPES (see separate menu) *

COFFEE, JUICE, etc.

COFFEE + TEA (hot or cold)

Espresso *single \$2.50 / double* \$4
Noisette (cortado) \$3
Cappuccino \$4
Caffe Latte \$4.50
Americano \$3
American drip \$3
Café au Lait \$4.50
Flat white \$4
Mocha \$4
Iced Drip Coffee \$4
Tea (ask for selection) \$4
Chai Latte (Dirty Chai ADD \$1) \$5
Matcha Green Tea Latte \$5

JUICE, etc.

Orange juice \$5
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
Milk (cold, chocolate, hot) \$2/\$4
Badoit sparkling water (750 ml) \$8

BRUNCH COCKTAILS

Mimosa \$9
Fresh orange juice + champagne

Classic Bloody Mary / Maria \$10

Lychee Bellini \$9
Lychee purée + Prosecco

Earl Grey Martini \$10
Earl grey infused gin,
Lillet Blanc + lemon juice

Espresso Martini \$10
Espresso, vodka, Kahlúa

Brunch Cocktail du Jour \$10
Ask for daily special



LES Enfants Délicie

* grab + go * deliveries *

18 Jefferson Street
New York, NY 10002
PHONE ORDERS (646) 476-3950

Available for private parties + catering. Follow us on Facebook + Instagram for updates on menu changes, specials + events.

* LESenfantsdebohème.com *

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