BREAKFAST FAVORITES

SERBIAN BREAKFAST 21
Two savory French toasts, two eggs, prosciutto, roasted pepper spread, feta cheese, honey

MEDITERRANEAN OMELET (V) 19
Bell peppers, red onions, kalamata olives, feta cheese.
Add egg whites +$2

SPANISH OMELET (V) 19
Bell peppers, onion, garlic, tomatoes, crème roasted potatoes

AVOCADO SKILLET ** 20
Two sunny-side-up eggs, crème roasted potatoes, bacon, avocado

VEGETARIAN QUICHE (V) 18
Spinach, mushrooms, carrots, goat cheese

ARTICHOKE QUICHE 19
Goat cheese, artichoke, bacon

UNREAL CROISSANT ** 17
Ham, poached egg, provolone, creamy hollandaise sauce.
Sub for smoked salmon +$3

SIGNATURE BOWLS

JELENA BOWL ** 21
Cottage cheese, poached egg, avocado, beetroot cream, walnuts, roasted pine nuts, pistachio, toasted baguette

MEDITERRANEAN BOWL 24
Hummus, blackened shrimp, avocado, cherry tomatoes, cucumber, roasted peppers, beets, feta cheese, olives, sesame seeds and microgreens

TOASTS & FRENCH TOAST

AVOCADO TOAST ** (V) 20
Beetroot cream, smashed avocado, cherry tomatoes, arugula, two sunny-side-up eggs, feta cheese

GREEK AVOCADO TOAST ** (V) 19
Smashed avocado, halloumi cheese, poached egg, hot honey

ROYAL EGG ** 21
Smashed avocado, poached egg, smoked salmon, capers on toast

FRENCH TOAST (V) 21
Brioche bread, berries, organic maple syrup, orange juice “caviar”

LOX FRENCH TOAST ** 21
Savory french toast, goat cheese & sour cream, poached egg, smoked salmon, cherry tomatoes, arugula, capers, lemon

CRÈME BRÛLÉE FRENCH TOAST (V) 19
Brioche bread, berries, organic maple syrup, crème brûlée, homemade berry marmalade

SALADS

Add: Shrimp $9 | Salmon $11 | Chicken $8

BEET & WALNUT (V GF) 19
Arugula, spinach, orange, walnuts, goat cheese, raspberries

GRILLED PEACH BURRATA (V) 18
Grilled peach, burrata, arugula, pine nuts, hot honey, balsamic glaze

HEALTHY QUINOA (V GF VG) 17
Carrots, cherry tomatoes, cucumbers, avocado, sunflower seeds, arugula, lemon juice, extra virgin olive oil

GREEK (V GF) 17
Cucumbers, tomatoes, red onions, bell peppers, kalamata olives, feta cheese

CHILLI SHRIMP (V GF) 20
Avocado, red onions, cherry tomatoes, cucumber, kalamata olives, feta cheese, chili, shrimp and cilantro lemon dressing

MEDITERRANEAN PASTA

CHEF’S CHOICE PASTA 20
Marinara sauce, heavy cream, parmesan & mozzarella cheese, chicken

LEMON SPINACH PASTA 17
Heavy cream, lemon juice, lemon zest and baby spinach. Add shrimp $9, salmon $11, chicken $8

SHRIMP GARLIC SAFFRON PASTA 22
Shrimp, garlic, heavy cream, parmesan cheese, saffron, basil

Chef Recommends

★ Jelena Bowl ★ Beet & Walnut Salad
★ Mediterranean Bowl ★ Shrimp Garlic Saffron Pasta
★ Lox French Toast ★ Crème Brûlée Crêpe

EUROPEAN SANDWICHES

Served with carrot salad

TUNA SALAD 17
Tuna, celery, red onion, mayonnaise, romaine lettuce, tomatoes on multigrain toast

ORGANIC GRILLED CHICKEN 20
Herb aioli, grilled chicken, mozzarella, romaine lettuce, tomatoes on baguette

CRÈME FIG SANDWICH 19
Fig jam, prosciutto, brie cheese, balsamic reduction on baguette

VEGAN CRÈME 18
Hummus, cucumber, chia seeds, avocado, beets, arugula, pistachios, extra virgin olive oil on multigrain toast

PROSCIUTTO CRUDO 19
Prosciutto, mozzarella, sun-dried tomatoes, basil pesto, arugula on multigrain baguette

SMOKED SALMON TARTINE ** 22
Mix of goat cheese and sour cream, capers, smoked salmon, cucumber, red onion and dill on baguette

ITALIAN SOPPRESSATA 19
Herb aioli, soppressata, mozzarella, roasted red peppers, arugula on baguette

CRÊPES

SAVORY CRÊPES

BELGRADE CRÊPES 19
Ham, provolone and parmesan cheese mixed into the dough. Filled with cream cheese and side of roasted red pepper spread (ajvar)

SANTORINI CRÊPES 20
Whipped feta, spinach, roasted red peppers, kalamata olives, cherry tomatoes, sumac, dill and extra virgin olive oil

POULETTE CRÊPES 21
Chicken, spinach, mushrooms, mozzarella, white wine sauce

SWEET CRÊPES

CRÈME BRÛLÉE CRÊPE 19
Vanilla custard, homemade mixed berry sauce

CRÈME DE LA CRÈME 18
Homemade blueberry jam, mascarpone cream

NUTELLA 15
Add bananas or strawberries +$2

BANANATELLA 18
Nutella, banana, finely ground biscuits, served with whipped cream

STRAWBERRY COCONUT BLISS 18
Vanilla filling, fresh strawberries and roasted coconut

SOUP OF THE DAY 10

CROISSANTS & PASTRIES

PLAIN CROISSANT	5
PAIN AU CHOCOLAT	5
ALMOND CROISSANT	8.5
SPANAKOPITA	7.5
BUREK WITH CHEESE (cheese pie)	11

DESSERTS

CREMESCHNITTE	11
APPLE ROSE	6.5
MEDOVNIK	11
BOUNTY CAKE	12
DUBAI TART	10

SIDES & EXTRAS

CRÈME ROASTED POTATOES	5
FRENCH FRIES	5
SWEET POTATO FRIES	5
HOUSE SALAD	5
FRUIT SALAD	5
AVOCADO (sliced or smashed)	5
BACON	5
SMOKED SALMON	9
TRUFFLE FRENCH FRIES	9

Gluten-free bread available upon request

Eggs, protein and potatoes can be cooked with beef tallow upon request +$2
We proudly use EVOO, butter and avocado oil
Daily specials on display at the bar!
Freshly baked European pastries every morning!
Gratuity of 20% is charged for parties of 5 or more

V Vegetarian GF Gluten Free VG Vegan

Drink Menu

COFFEE

ESPRESSO	4
ESPRESSO DECAF	4.5
DOUBLE ESPRESSO	5.5
CAPPUCCINO	6
ICED CAPPUCCINO	6.5
ESPRESSO MACCHIATO	5
LATTE	6
ICED LATTE	6.5
AMERICANO	5
ICED AMERICANO	5.5
DRIP COFFEE	5
COLD BREW	5
MOCHA	7
ICED FRAPPE	6.5
HONEY SAFFRON LATTE	8.5
CHAI LATTE	8
MATCHA LATTE	8
RASPBERRY MATCHA LATTE	9
HOT CHOCOLATE	5

EXTRAS

SYRUPS (vanilla, caramel)	*1*
DARK OR WHITE CHOCOLATE	*1*
HOMEMADE LAVENDER SYRUP	*1*
ALMOND / OAT MILK	*1.5*
PISTACHIO MILK	*2*
EXTRA ESPRESSO SHOT	*1.75*

TEA

GREEN TEA	5
BLACK TEA	5
PEPPERMINT	5
CHAMOMILE	5
ICED TEA	5

JUICE

DETOX

TURMERIC FUSION JUICE 8
Turmeric, Carrots, Ginger, Oranges, Apples, Lemon

RAW REVIVAL JUICE 8
Apples, Lemon, Lime, Green Tea, Parsley, Ginger, Celery

MINT BERRY 7
Lemon, Mint, Apples, Aronia Berry

FRESH SQUEEZED JUICE

FRESH ORANGE JUICE	8
BUDAPEST BERRY LEMONADE	8.5
HOMEMADE LEMONADE	5.5
FRESH LAVENDER LEMONADE	6.5

FRUIT JUICE

PEACH, APPLE, STRAWBERRY	4.5

STILL WATER

EVIAN SPRING (500 ml)	4
EVIAN SPRING (750 ml)	7.5

SPARKLING WATER

SPARKLING WATER (330 ml)	4
SPARKLING WATER (750 ml)	7.5

SODA

COCA COLA (can)	4
COCA COLA (bottle)	5
DIET COKE (can)	4
SPRITE (can)	4

WINE

WHITE WINE

SEA SUN CHARDONNAY	13
AFFRESCHI PINOT GRIGIO	12
GRAND FOSSIL SAUVIGNON BLANC	12

CHAMPAGNE - MINI BOTTLE

MOET & CHANDON	20

SPARKLING - WINE

PROSECCO - MIONETTO	12
FAIR LA FETE CRÉMANT DE LIMOUX BRUT	13

ROSÉ

WHISPERING ANGEL, COTE DE PROVENCE	12

COCKTAILS

APEROL SPRITZ	14
MIMOSA	12
PASSION FRUIT MIMOSA	12
STRAWBERRY MIMOSA	12
GRAPEFRUIT MIMOSA	12
BLOODY MARY	13
ESPRESSO MARTINI	14
HUGO SPRITZ	13

MOCKTAIL

MOJITO MOCKTAIL	10
WATERMELON LIME MOCKTAIL	10

BEER

ESTRELLA DAMM	6
STELLA ARTOIS	6

CAFE CRÈME DE LA CRÈME
EST. 2020

From our family, to your table.
European flavors made with love.
Thank you for supporting our family business.

* Please advise us if you have any allergies that may impact your health
** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or milk may increase your risk of foodborne illness, especially if you have certain medical condition