

Breakfast Viennoiserie

Croissant	\$2.50
Almond Croissant	\$3.00
Pain au Chocolat	\$3.00
Sugar Brioche	\$2.50
Seasonal Muffin	\$2.50
Raisin Scone	\$2.50

Pastries & Tarts

Éclair	\$4.00
Cookies	\$2.50
Macaron	\$2.25
Le Gateau Roulé	\$4.00/sl.
Le Gateau Voyage	\$4.00/sl.
Signature Seasonal Tarts	\$4.25/sl.
Lemon Tart	\$4.00
Fruit Strip Tart	\$4.00/sl.
Opera	\$4.00
Sacher	\$4.00

Hot Drinks Cold Drinks

Coffee	Iced Coffee
Espresso	Iced Espresso
Café Latte	Iced Café Latte
Cappuccino	Iced Cappuccino
Macchiato	Iced Macchiato
Mochaccino	Iced Mochaccino
Hot Chocolate	Iced Hot Chocolate
Tea	Iced Tea

Fresh Squeezed Orange Juice
Water, Soft Drinks, Boylan's
Perrier, MASH, Ginger Beer

Salads

Cobb Salad with Roasted Chicken	\$9.50
Romaine Salad, Diced Tomatoes, Sliced Avocado & Crunchy Bacon with a Blue Cheese Dressing	

Niçoise Salad	\$9.50
Romaine Lettuce, Red Pepper, Plum Tomato, Hard Boiled Egg, Tuna & Anchovies with a Mustard Vinaigrette	

Vegan Salad	\$9.00
Mesclun Greens with Cherry Tomatoes, Green Beans, Shredded Radish & Edamame With a Sherry Shallot Dressing	

Greek Salad	\$9.00
Romaine Lettuce, Mixed Greens, Cherry Tomatoes, Cucumbers, Olives, Red Onion, Vegetarian Grape Leaves and Cubed Feta Cheese with a Shallot Vinaigrette	

Salad du Jour	\$9.00
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Soups & Quiches

Soup du Jour	\$4.50
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Vegetarian Quiche	\$4.50
Broccoli, Sun-dried Tomatoes & Tofu	

Quiche Lorraine	\$4.50
Ham, Swiss Cheese & Bacon	

Sandwiches

Breakfast Sandwich du Jour	\$6.50
Chive Omelet, Apple Smoked Bacon, and Tartar Sauce	

Croque Monsieur	\$7.50
French Ham and Gruyere Cheese with Bechamel on Our White Pullman Loaf	

Roasted Chicken & Arugula Panini	\$8.50
Plum Tomato, Shaved Parmesan and Cocktail Sauce	

Cuban Special	\$8.00
Ham, Mortadella, Roasted Pork Loin, Baby Swiss Cheese, Pickles, Mustard & Butter with a Mojo Vinaigrette	

Ham & Brie Baguette	\$7.50
French Ham, Romaine Lettuce and Dijon Mustard	

Smoked Turkey & Swiss Cheese	\$7.50
Plum Tomato, Crisp Romaine and Red Onion on Fresh Baked Pretzel Bread	

Braised Beef Romanesco	\$8.50
Braised Beef Short Rib, with a Roasted Pepper Romanesco Sauce, Caramelized Onions, Arugula and Swiss	

Tomato & Buffalo Mozzarella Panini	\$8.00
Fresh Buffalo Mozzarella, Plum Tomato and Homemade Basil Pesto Spread	

Roasted Vegetarian on Focaccia	\$8.00
Oven Roasted Eggplant and Zucchini, Tomato Concasse, Eggplant Caviar and Parmesan with Basil Pesto Spread	

Vegan on Multi-Grain	\$7.50
Plum Tomato, Kalamata Olives and Arugula with Fresh Basil and a Mediterranean Tofu Spread	

Signature Cakes

FPB's signature roulé cakes can be purchased as individual slices or whole cakes to serve 4 or 6 people

Le Gâteau Roulé

Chocolate Raspberry
Hazelnut

Milk Chocolate Espresso
Cheesecake Passion Fruit

Gâteau de Voyage

Basque

Based on a recipe from the *Relais Desserts*, fresh vanilla bean cream baked into a rustic flaky crust

Le Lorraine

A French version of the traditional angel food cake

Flan Pâtissier

An open-face pastry shell with sweet custard filling

Classic Tarts

Papa Payard (seasonal)

Our seasonal fruit tart: apple and pear baked in a light custard in a brown sugar puff pastry shell

Apricot Pistachio Tart

Apricot chiboust layered over pistachio mousse

FPB Product Line

Baba au Rum

Paté a Tartiner Traditional or Crispy

Brigadeiro Chocolate Spread (tube)

Chocolate Tablets

Almond, Hazelnut, and Macadamia Givrettes

Hot Chocolate

Fresh Fruit Preserves

Tea



The Plaza Hotel
1 West 58th Street, Concourse Level
212-986-9241

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