

## PAPER PLANES BY CHEF ALVIN CAILAN

SERVED ALL DAY

### PACKED BOWLS

**SEASONAL FRUIT, GRANOLA & YOGURT** Seasonal fruit, cinnamon spiced granola, Greek-style yogurt and honey. **8**

**AVOCADO YOGURT** Cinnamon-spiced granola, yogurt blended with avocados, topped with fresh slices of bananas, blueberries, raspberries, honey roasted Marcona almonds and cocoa nibs. **10**

**AMBROSIA** Coconut fruit salad, yogurt, shredded young coconut, coconut jelly, bananas, strawberries, pineapples, chia seeds, honey roasted Marcona almonds and toasted coconut chips. **12**

**COLD NOODLE SALAD** Miso-bean purée, mung bean noodles, pickles, dressed micro greens, ginger shoyu dressing and fried shallots. **12**

Add smoked salmon **+5**

Add bacon crumble **+3**

### TOAST

**SEASONAL TOAST** Seasonal veggies toasted in olive oil, sea salt and fresh ground pepper, on top of ricotta cheese and garnished with fresh herbs. **8**

Add bacon **+5**

Add sausage **+4**

Add egg **+3**

**DETOX ELIXIR** 12/16 oz **5/7**  
Refresh your day with an ice cold juice mixed with coconut water.

**PERKY** Carrot, orange and apple.

**CHILL MODE** Beets, blueberries, apple and lemon.

**HYDRATE** Pineapple, apple and lemon.

**CLEAN** Apple, calamansi, ginger and matcha.

ERIC KAYSER  
ARTISAN BOULANGER  
PARIS

CROISSANT **3**

CHOCOLATE CROISSANT **3.5**

ALMOND CROISSANT **4**

PLIÉ AU CHOCOLATE **3.75**

## LUNCH & DINNER

12PM UNTIL CLOSED

### JG BURGER BY CHEF JEAN-GEORGES VONGERICHTEN

Grass fed beef, pepper jack cheese, avocado, crisp red onions, Russian dressing, served with french fries. **14**

### BELLES HOT CHICKEN SANDWICH

BY CHEF MORGAN MCGLONE

Crispy hot chicken thigh or tenders, American cheese, lettuce, onion, Belles "Good Good" sauce, served with Old Bay fries. **14**

### SHIITAKE MUSHROOM RICE BY CHEF GEORGE MENDES

Summer corn, sun gold tomatoes and pickled watermelon. **11**

### SEASONAL PIZZA ROMANA BY CHEF MAGNUS HANSSON

Organic flour, San Marzano tomatoes and olive oil.

TOMATO & STRACCIATELLA **6.5**

SPICY PEPPERONI **6.5**

### VEGAN SOUTHERN ROOTS GRAIN BOWL

BY CHEF LINTON HOPKINS

Grains, kale, vegetables, shallots, mushrooms, pecans, and benne seeds. **10**

### HAM & CHEESE PARISIEN BY CHEF ERIC KAYSER

Artisanal ham, Comté cheese, butter, on an Eric Kayser baguette. **9.5**

### CHEFS CLUB SALAD BY CHEF DIDIER ELENA

Tucson kale, mint, strawberry, goat cheese, sriracha sunflower seeds, cucumber and a spicy honey lemon vinaigrette. **10**

With crispy chicken **11.5**

### BELLES HOT CHICKEN DINNER

BY CHEF MORGAN MCGLONE

Three hot chicken wings, Old Bay fries, coleslaw, Mississippi comeback sauce. **14**

### BEVERAGES

Proudly serving

La COLOMBE  
COFFEE ROASTERS



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