

BREAKFAST

EVERYDAY FROM 8AM TO 11AM

PETIT-DÉJEUNER

raw blended green juices with grains
tartines made with homemade brioche, homemade jam and butter
pastry basket of assortment of baked goods (for two)
fresh-cut fruit salad with dried fruits
“oeuf à la coque” with toasted homemade bread and spreads
granola parfait “à la carte”: greek yogurt with honey, granola and fruits

MAIN

(served with a mixed green salad)

croque ‘maman’ with parisian ham, comté cheese and béchamel sauce (optional with fried egg)
egg salad tartinette on homemade brioche with avocado and dill
de-constructed avocado toast with tomatoes, cilantro lime, pumpkin seeds and chili peppers
served with homemade country bread
smoked salmon tartinette on homemade “pain noir” with ricotta, dill and lime
ricotta toast trio with seasonal vegetables
maman’s ‘rabbit hole’ with honey-roasted pastrami, balsamic caramelized onions, comté cheese, tomatoes, and arugula topped with a fried egg (there’s no rabbit – don’t worry)

SPECIALS

daily quiche special with mixed greens
brioche “perdu” with maple syrup, ricotta and pineapple
panatea matcha green tea waffles with poached pears, ricotta and pomegranate

VIENNOISERIE

croissant
pain au chocolat
almond croissant
seasonal fruit tart
loaf slice
nutella beignet
maman cookies with milk
maman’s trio
(chouquettes, madeleine and financier)

SIDES

fried egg
deviled eggs
smoked salmon
tomato provençal
sliced avocado
toasts

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#MAMANNYC

P.S. MAMAN’S DINING ROOM IS ALSO AVAILABLE FOR PRIVATE EVENTS AND THE PERFECT PLACE TO HOLD YOUR NEXT PARTY OR SHOWER!

SALAD

multicolor beets with shredded red cabbage, romaine hearts, goat cheese, mustard leaves, pomegranate and a raspberry-vinegar dressing

papa poule's chicken caesar with organic baby kale, herbed croutons, parmesan cheese, roasted onions and garlic

roasted cauliflower with yellow quinoa, dates, raisin, almond, chives, red treviso and curcuma

SANDWICHES

(served with a mixed green salad)

papa poule's chicken club with kale, tomato provençal, avocado, honey-roasted pastrami, red pepper aioli and sweet mustard sauce

homemade country bread with roasted carrots, roasted fennel, baby spinach, tomatoes, roasted onions and chimichurri sauce

“pain surprise” please inquire for our daily specials

SPECIALS

squash spaghetti “à la carbonara” with corn spaghetti, poached egg, roasted pastrami, pumpkin seeds and rosemary

VIENNOISERIE

croissant
pain au chocolat
almond croissant
seasonal fruit tart
loaf slice
nutella beignet
maman cookies with milk
maman's trio
(chouquettes, madeleine and financier)

SIDES

fried egg
deviled eggs
smoked salmon
tomato provençal
sliced avocado
toasts

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SALLE À MANGER

EVERY DAY FROM 5PM TO 11PM

cheese platter with homemade bread,
honey and nuts

charcuterie platter with homemade
bread and nuts

beets salad with shredded red cabbage,
goat cheese, mustard leaves, pomegranate
and raspberry-vinegar dressing

roasted butternut squash stuffed with
parisian ham, béchamel and 2-year
aged cheddar

roasted seasonal vegetables

leek salad with walnuts, parmesan,
sundried tomatoes and dijon vinaigrette

stuffed calamari with raisins, roasted
potatoes, black olives and saffron

scallops carpaccio with mandarins,
nuts and capers

pink sea bream ceviche with cucumber,
radish, scallions and cilantro

red tuna ceviche with red cabbage,
cucumber, avocado and soy vinaigrette

“joue de boeuf” with roasted carrots,
mashed potatoes and a red wine reduction

beef tartar burger with avocado, scallions,
capers and savora mustard

green cabbage “farci” with roasted
chicken, red onions, apples,
raisins and honey

**squash spaghetti squash “à la
carbonara”** with gluten-free corn
spaghetti, poached egg, roasted pastrami,
pumpkin seeds and rosemary



COFFEE. BAKERY. LUNCH

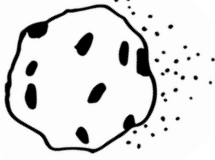
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Kids Menu

EVERYDAY FROM 8AM TO 4M

J'ai faim
(I'm hungry)



TRAITER

SWEET

croissant

pain au chocolate

seasonal beignet

homemade oreo cookie

seasonal madeline

warm milk & cookie

SAVORY

(served with a mixed green salad)

croque 'maman' with parisian ham, comté cheese and béchamel sauce

ham and cheese quiche parisian ham and comté cheese

grilled cheese on homemade brioche

homemade toast and seasonal jam

seasonal fruit cup

BEVERAGES

petit cheri temple

chocolate milk

hot chocolate

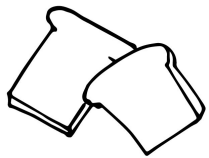
kids OJ



COFFEE. BAKERY. LUNCH



CHOCOLAT AU LAIT



LE PAIN GRILLÉ