

# 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

@\_MAMANNYC\_



#MAMANNYC

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

# LUNCH

EVERYDAY FROM 11AM TO 4M

## 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

@\_MAMANNYC\_



#MAMANNYC

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

# 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

---

@\_MAMANNYC\_

#MAMANNYC

# 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

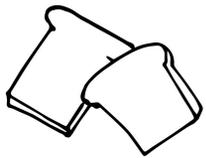
kids OJ



COFFEE. BAKERY. LUNCH



CHOCOLAT AU LAIT



LE PAIN GRILLÉ