

Viennoiserie

Brioche and Challah loaves can be special ordered.

Kouing aman: *A specialty from Brittany: Caramelized and crunch on the outside and gooey on the inside. Limit 6 without a 72-hour pre-order. Overnight shipping is available to all 50 states.*

Croissant: *daily*

Pain au chocolat: *Valrhona chocolate-filled croissant. daily*

Ham and cheese: *Gran Biscotto ham and Gruyere. Saturday*

Almond: *Friday and Saturday*

Scones: *English-style cinnamon, lemon poppy, vanilla, cheddar chive and cranberry orange.*

Quick breads: *banana crumb, strawberry cake, pound cake, coffee cake.*

Tarts

Raspberry Tart: *Flaky crust filled with pistachio pastry cream, raspberries and glazed with a rose syrup.*
3"-5.50

Tarte Tatin: *Upside-down apple tart with a puff pastry crust.*
3"-4.95

Meyer Lemon Tart: *Flaky crust filled with Meyer lemon curd and topped with Swiss meringue torched to a golden brown.*
3"-5.50

Desserts and Cakes

French Macarons (Buttons): *Pistachio, coconut, Bali, Jaipur, raspberry, passionfruit, strawberry, yuzu, pineapple, pumpkin, Shanghai, Treviso, coffee and many more. 1.75-1.95 each*

Reine de Saba: *our favorite chocolate amaretto cake glazed in a dark chocolate.*
3"-5.50

Financier: *a browned butter cake topped with seasonal fruit.*
4.50 - 4.95

Tiramisu: *rich and creamy mascarpone mousse rich with Marsala surrounding lady fingers soaked in rum and illy espresso and sprinkled with Valrhona cocoa powder in a chocolate cup.* 4.50

Éclairs: *chocolate, Meyer lemon, coffee, pistachio, cardamom.*
3.25

Charlotte Russe: *creamy, fruity Bavarian center surrounded by lady fingers.*
5.50

Cheesecake: *creamy cheesecake with seasonal fruit or more exotic flavors all with house-made crust.*
3.95-4.50

Braso de Reina: *orange sponge cake rolled with whipped cream and fresh fruit.* 4.50

St Honoré: *pâte brisée with caramel-dipped pâte à choux filled with vanilla pastry cream and topped with whipped cream.* 4.50

Cookies

madeleines	carrot cake cookies
butter toffee	marshmallows
shortbread	Ro-eos
chocolate shortbread	palmiers
vanilla shortbread	ginger dudes
cashew shortbread	coconut macarons
pistachio shortbread	pâte de fruit
russian tea cakes	cardamom cookies
alfajores	NY Black and White
rosemary butter	dog biscuits
peanut butter cookies	linzer cookies
cannelé	pecan sandies
thumbprints	whoopie pies
rugelach	brownies

Cupcakes (for special order)

Special orders require a minimum of 24 minis or 12 regular per flavor. Additional decor will incur an additional charge.

New York: *chocolate/chocolate*

Madagascar™: *vanilla/cream cheese/sprinkles*

Paris: *chocolate/raspberry*

Pretty in Pink™: *vanilla/raspberry*

Tahiti: *vanilla/passion fruit*

Rio: *chocolate/passion fruit*

Sicily: *chocolate/pistachio*

Jaipur: *cardamom/rose & pistachio*

Florence: *chocolate/hazelnut*

Savannah: *red velvet*

All special orders require 72 hours notice and prices are subject to change without notice.

Breakfast (served 8-10:30am)

Egg and Cheese Sandwich 2.95
Ham, Egg & Cheese Sandwich 4.95
Sausage of the day and 2 eggs 7.50
Nutella and strawberry panini 4.95
House-made yogurt & granola
with fruit 7.50
Mushroom bread pudding 6.95
Beignets 2.95
Fruit 4.95
substitute a Clifford Farm egg \$1

Tasty Beverages

Les Madeleines proudly serves illy coffee, Harney & Sons Fine Teas and Valrhona chocolate.

brewed coffee
americano
decaf americano
espresso
macchiato
espresso con panna
latte
mocha
mocha Madeleine
hot chocolate
cappuccino
steamer
chai
whole leaf tea
iced tea
fresh limeade
lavender lemonade
orange juice
Coca Cola products
Dry and Izzie sodas

Lunch (served 11:30-2:30pm)

Travel-inspired

Sesame chicken wrap: *Sesame chicken salad wrapped in butter lettuce and a rice wrapper served with a miso dressing and edamame.* \$9.95

Mushroom-tofu wrap: *Baby shiitake, oyster and crimini mushrooms sauteed in butter with garlic, ginger and lemongrass and lemon with tofu, pea sprouts and rice noodles wrapped in butter lettuce and a rice wrappers. Served with edamame and a ginger-lemongrass emulsion.* \$9.95 Substitute steak add 1.00

Asian Noodle Salad: *Organic somen noodles, chicken, carrots, cucumbers, peanuts and a miso dressing.* \$8.95

Caprese Sandwich: *Locally grown heirloom tomatoes, fresh mozzarella cheese, local basil and garlic olive oil on our French country loaf.* \$10.95

Creminelli Mortadella Sandwich: *Locally made mortadella, provolone cheese and mayonnaise on our French country loaf.* \$9.95

Pommes Frites: *Crispy French fries.*
half order 2.95
full order 4.95

Classic Comfort

Turkey Avocado Sandwich: *fresh-roasted turkey, avocado, butter lettuce and mayonnaise on our house-made French country loaf. Choose a salad or pommes frites.* 9.95

Ham & Cheese: *Gran Biscotto ham (world's best ham) from Italy and Gruyere our house-made French country loaf. Choose a salad or frites.* 9.50

Mac & Cheese: *Creamy mac and cheese made with a sharp white cheddar and gruyere and topped with croutons from our country loaf.* 6.50

Soup of the day
cup 4.95 bowl 5.95
add to a sandwich 2.95

Split charge 2.00 Substitution 1.00



At Les Madeleines, we use only the finest ingredients to make all of our desserts and pastries from scratch. Many of our pastries are inspired by the chef's travels. Our specialty is the kouing-aman, a rich buttery pastry from Brittany.

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Featured on Food Network's Road Tasted with the Neelys and The Best Thing I Ever Ate, Gourmet Magazine, and Food and Wine Magazine.

Salt Lake Magazine's Best of the Beehive 2006/2009, Best Pastry Chef 2007, Best Bakery 2010

City Weekly Best of Utah 2008/2009/2011

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