



L'EXPERIENCE PARIS

Breakfast & Brunch

served every day from opening to 2pm

Les Tartines

Avocado Toast*	16
Toasted House made sourdough, guacamole, hard boiled egg	
Salmon Toast*	19
Toasted House made sourdough, lemon ricotta, smoked salmon, micro greens	
Croque Monsieur*	17
House made pain de mie, bechamel cream, jambon de Paris (ham), crème fraîche, mustard, Emmental	
Croque Madame*	19
House made pain de mie, bechamel cream, jambon de Paris (ham), crème fraîche, mustard, Emmental, fried egg	

Les Croissants Gourmands

Egg & Cheese Croissant*	16
Veggie Burrata Croissant	18
Roasted Cherry Tomatoes, Burrata, Arugula	
Mortadelle Croissant*	18
Basil Pesto, Mortadella, Arugula	
Tuna Croissant*	18
Tuna Mix, Avocado Slices	

Les Oeufs

Œufs Classiques*	17
Sunny side up, Omelette or Soft Scrambled	
Add on Comté & Herbs*	1.5
Add on Sauteed Mushrooms*	1.5
Add on Tomatoes*	1.5
Œufs Benedict*	22
English Muffin, Bacon, Poached Eggs and Hollandaise Sauce	
Œufs Florentine Saumon*	25
English Muffin, Poached Eggs, Sauteed Spinach, Smoked Salmon and Hollandaise	

Les Quiches *all day*

Lorraine* Ham & Cheese
Salmon* & Veggies
Tomato Spinach Fêta
Goat Cheese & Leek

Les Baguettes Sandwiches *all day*

Le Parisien*	17
House made Baguette au levain, Mustard Cream cheese, Emmental cheese, ham	
L'Italien	18
House made Baguette au levain, cream cheese pesto, salad, mozzarella, confit cherry tomato, Balsamic	
Le Bayonne*	17
House made Baguette au levain, butter, jambon de Bayonne, roasted piquillo peppers, Ossau-Iraty	
Le Lyonnais*	17
House made Baguette au levain, butter, French cornichon, Rosette	
Le Californien	18
House made Baguette au levain with poppy seed, avocado, tomato, red and yellow pepper, grilled chicken and bacon	

Les Salades

La Salade Niçoise*	24
Mixed greens, tuna tataki, eggs, olives, hard-boil egg and anchovies	
La Salade Cesar*	19
Romaine salad, garlic breadcrumbs, red onion pickles, Caesar dressing	
Add on Crispy Chicken	8
La Kale Salad*	17
Kale, Dried Cranberries, Dried Raisins, shredded carrot, almond brut slices, Parmesan shaved, and Black Pepper.	

Les Soupes

Soup of the day

Les Accompagnements (Sides)

Avocado	7
Rosemary Potatoes	7
Salad Baby lettuce EVOO	7
Bacon*	9

Les Viennoiseries Salées *all day*

Ham & Cheese Croissant*	8.95
3 Cheeses & Fig Kouign-Amann	8.95

Vegetarian Gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

BELLEVUE · KIRKLAND · MERCER ISLAND

A 20% Service Charge is included on all checks — our version of «service compris» as you would see on every receipt in Paris. This charge is retained 100% by the restaurant and used to fund team base compensation. 0% is paid directly to the employee(s) serving you. Additional gratuity is optional and goes entirely to the tip pool of the team. Washington State sales tax applies to the service charge. Questions? info@lexperienceparis.com