L'EXPERIENCE PARIS

Pâtisserie & Café

served all day, every day

Les Viennoiseries

Croissant de L'Experience	6.45
Pain au Chocolat	7.00
Kouign-Amann	7.95
Almond Marzipan Croissant	7.95
Pain Suisse	7.95
Pistachio Roll	7.95
Hazelnut Cruffin	7.95
Découverte de la Viennoiserie	45

7 viennoiseries staff's choice

Les Petites Viennoiseries

3.5 each · 40 a dozen

Croissant de L'Experience

Pain au Chocolat

Les Douceurs *until 2pm*

French Toast 15

Caramelized home made brioche, maple syrup

- Red Berry Compote and Fresh Berries 3
- Vanilla Chantilly 3

Granola Parfait 12

Raspberry and Strawberry compote, Fromage Blanc, homemade granola, fresh raspberries

Seasonal Fruit Salad 12

Assortment of fruits

Les Pains

House made Baguette au Levain 3

Pain au Levain 15

Organic and local flour · 1 kg

Les Pâtisseries

Adele 18

A fresh, aromatic twist on a French classic. Crisp choux pastry filled with a fragrant strawberry and basil compote.

Arabella 18

Comforting, sensual, and quietly spiced. A moist banana sponge layered with banana compote, enveloped in a milk chocolate and ginger mousse.

Carmen 18

A tribute to coffee and chocolate in perfect harmony. A delicate coffee-soaked genoise layered with an intense dark chocolate cream, a smooth coffee-infused cream, and a light coffee mascarpone.

Charlotte 18

A light and refined celebration of red fruits. A compressed spéculoos and Dulcey biscuit base supports a soft ladyfinger sponge delicately soaked in redcurrant syrup. At its heart, a vibrant red berry compote meets an airy, meringue-folded diplomat cream, creating a charlotte that is both fresh and indulgent.

Giulia 16

Bold contrasts, perfectly mastered. A sweet pastry tart shell layered with pistachio financier, topped with a subtle wasabi-infused whipped cream and fresh grapefruit.

Maya 18

An exotic journey with a touch of serenity. Buttery shortbread and matcha Trocadéro biscuit form the base for a vibrant pineapple-passion fruit compote. A smooth white chocolate and vanilla cream softens the acidity, finished with a passion fruit glaze for a dessert.

Made to Order Dessert

All cakes serve 6 to 8 · book online or in store 3 days in advance

Le Grand Sahar	90
Le Grand Camille	80
Le Grand Gabrielle	90
Le Millefeuille	90
Le St Honoré	90
Le Fraisier	80
Message Plate ⊘	3

L'Experience Drinks

L'Experience Mimosa	16
L'Experience Kir	16
L'Experience Kir Royal	16
Beer	7.50
White wine	15
Red wine	15
Rosé wine	15
Emile Vergeois juice	9
Perrier	5

Tea 8

English Breakfast

Earl Grey

Vanilla Rose

Moroccan Mint

Coffee

	8 oz	12 oz	16 oz
Espresso	4.45		
Macchiato	4.95		
Americano	4.25	5.00	5.25
Matcha Latte	5.75	5.95	6.15
Café Latte	5.25	5.50	5.75
Cappucino	5.25	5.50	5.75
Café Mocha	6.00	6.25	6.50
Coconut Café Mocha	6.25	6.50	6.75
Café au Lait	5.25	5.50	5.75
Chai Latte	5.50	5.75	6.00
Cold or Hot Milk	3.50	3.70	3.95

Signature Hot Chocolate 8.00

Coconut Hot Chocolate 8.50

Made with iconic chocolate

Milk substitution 1.50

soy, almond, oat, coconut

«1883» French syrup 1.50

vanilla, chocolate, caramel, lavender

Vegetarian ⊘ Gluten free

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

CATERING · CATERING@LEXPERIENCEPARIS.COM

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