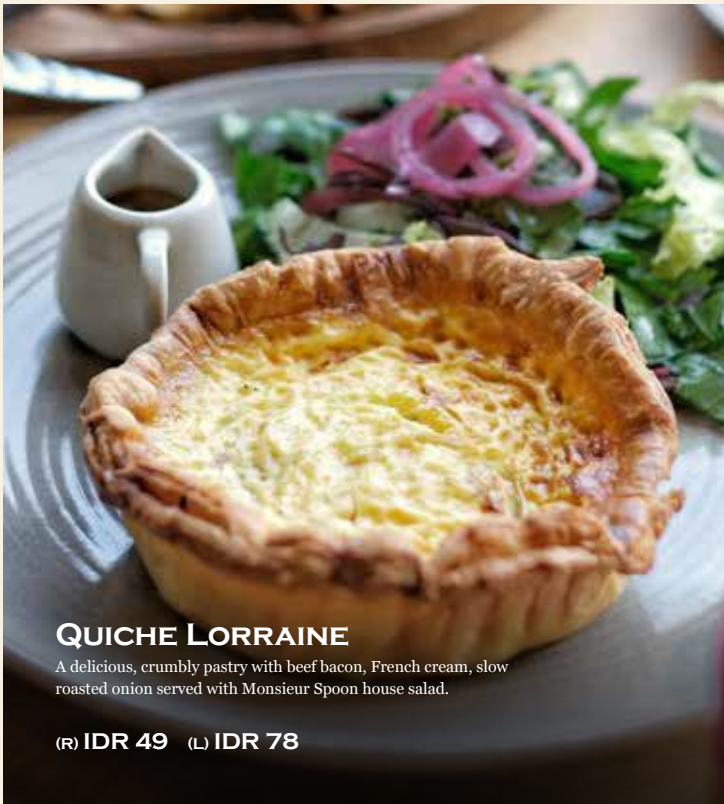




Monsieur Spoon

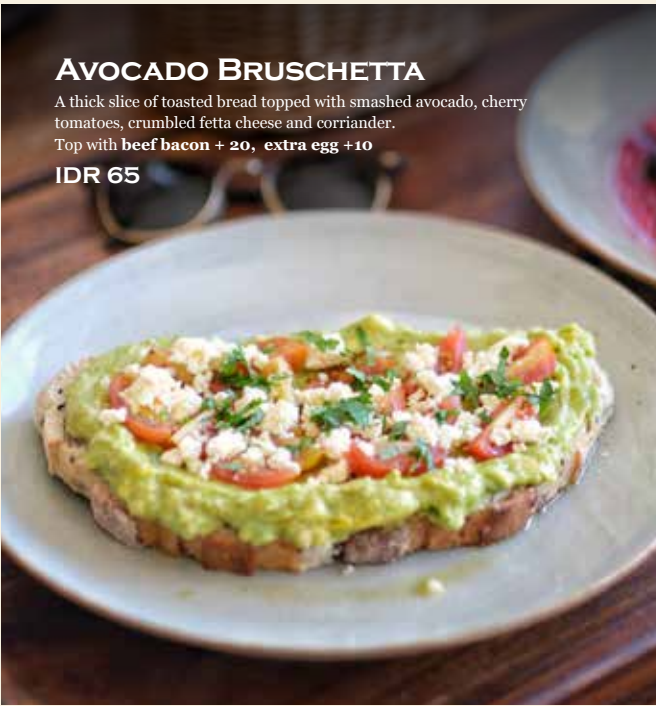
FRENCH BAKERY CAFE



QUICHE LORRAINE

A delicious, crumbly pastry with beef bacon, French cream, slow roasted onion served with Monsieur Spoon house salad.

(R) IDR 49 (L) IDR 78



AVOCADO BRUSCHETTA

A thick slice of toasted bread topped with smashed avocado, cherry tomatoes, crumbled feta cheese and coriander.
Top with beef bacon + 20, extra egg +10

IDR 65



MONSIEUR SPOON GRANOLA

Our wholesome, crunchy, house-made granola. Topped with a natural yoghurt, dragon fruit, bananas, grated coconut, watermelon, pineapple, and goji berries.

IDR 72



EGG BENEDICT ON ENGLISH MUFFIN

Poached eggs and beef ham on English muffin served with baked tomato, hollandaise sauce.

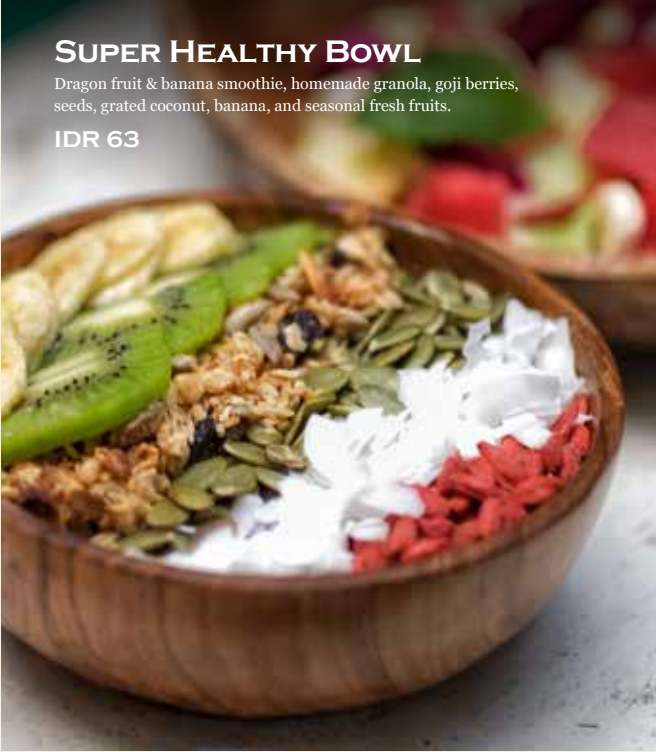
IDR 62



FRENCH TOAST

Caramelized lemon French toast layered with caramelized banana brulee, mix berries, grated coconut, and honey.

IDR 68



SUPER HEALTHY BOWL

Dragon fruit & banana smoothie, homemade granola, goji berries, seeds, grated coconut, banana, and seasonal fresh fruits.

IDR 63

Brunch Menu

Our signature patisserie and best seller is the Monsieur Spoon Croissant. When you walk into our Bakery Café, you can smell the delicious aroma of freshly baked croissants. This mouth-watering aroma comes from the butter baking in the oven and is known as 'Hazelnut' Butter. Our butter is imported from Normandy, France and they are buttery, very flaky and light. They are an absolute must try.

THE MONSIEUR SPOON CROISSANT 21

Flaky on the outside, light on the inside, our croissants crunch as you bite into them. Made with traditional French know-how and authentic French butter from Normandy, France.

Try our House-made Jam +15

MUST TRY CHOCOLATINE 23

Traditional Chocolatine or Pain au Chocolat oozing with melted premium chocolate.

QUICHE

Quiche Lorraine

A delicious, crumbly pastry with beef bacon, French cream, slow roasted onion served with Monsieur Spoon house salad.

(R) 49 (L) 78

Quiche Triple Cheese

Mix cheese, onion, cream cheese.

(R) 49

Quiche Ricotta Spinach

Spinach ricotta, mix cheese, cream, onion.

(R) 49

Quiche Truffle Mushroom

Shitake Mushroom, truffle mix, cream, cheese.

(R) 54

AVOCADO BRUSCHETTA 65

A thick slice of toasted bread topped with smashed avocado, cherry tomatoes, crumbled feta cheese and coriander.

Top with **beef bacon/ham** + 20, **extra egg** +10

MONSIEUR SPOON GRANOLA 72

Our wholesome, crunchy, house-made granola. Topped with a natural yoghurt, dragon fruit, bananas, grated coconut, watermelon, pineapple, and goji berries.

EGG BENEDICT ON ENGLISH MUFFIN 62

Poached eggs and beef ham on English muffin served with baked tomato, hollandaise sauce.

FRENCH TOAST 68

Caramelized lemon French toast topped with banana brûlée, mix berries, grated coconut, and honey.

SUPER HEALTHY BOWL 63

Dragon fruit & banana smoothie, homemade granola, goji berries, seeds, grated coconut, banana, and seasonal fresh fruits.

FRENCH BREAKFAST 45

A traditional French breakfast of a crusty artisan baguette with a monsieur spoon croissant or chocolate, served with our house-made jam and Normandy butter.

BEEF BACON & EGGS ON TOAST 68

Smoked beef bacon, onion confit, poached eggs, toasted bread.

SMOKED SALMON & EGGS ON TOAST 98

Smoked salmon, roasted spinach, cream cheese, poached eggs, fresh dill, lime, and toasted bread.

SAUTÉED MUSHROOM ON TOAST 68

Sautéed mushrooms, onion confit, poached eggs, and toasted bread.

 Gluten Free  Vegan  Vegetarian

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*All prices are in thousand rupiah and subject to tax (+ service charge for dine-in).



TAMAGO KATSU MORTADELLA

Tamago katsu, beef mortadella, tomato, iceberg, Japanese mayo.

IDR 72

WAGYU SIGNATURE

Wagyu beef patty, French scrambled eggs, onion, lettuce, cheddar cheese, and BBQ sauce.

IDR 88



NEW YORK SALMON BAGEL

Smoked salmon, cream cheese and dill served in a house-made bagel.

IDR 71



DOUBLE CHEESE & HAM

Cheese croissant, melted emmental cheese, beef ham, fresh tomato, and salad. Add Beef Bacon/Ham +20

IDR 74



BAGUETTE CHICKEN BACON

Pan seared chicken, crispy bacon, sautéed onion on top of fresh greens and tomato, aioli.

IDR 66



BREAKFAST BURGER

Succulent strips of roast chicken, crispy bacon, poached egg, caramelised onion, tomato, lettuce, served with turmeric lime sauce.

IDR 66

Croger

CROISSANT BURGER

WAGYU SIGNATURE

88

Wagyu beef patty, French scrambled eggs, onion, lettuce, cheddar cheese, and BBQ sauce.

WAGYU PREMIUM

95

Wagyu beef patty, pulled smoked beed brisket, tomato, lettuce, cheese fondue.

WAGYU EMMENTAL

83

Wagyu beef patty, caramelized onion, lettuce, emmental cheese, cheddar cheese, aioli.

THE ROYAL PASTRAMI

95

House smoked beef pastrami, onion, lettuce, cheese, aioli, house BBQ sauce.

PULLED BRISKET & EGG

79

Pulled angus beef brisket, onion, cheese, BBQ sauce, sunny side-up.

TAMAGO KATSU MORTADELLA

72

Tamago katsu, beef mortadella, tomato, iceberg, Japanese mayo.

Croissandwich

TRUFFLE SCRAMBLED EGGS

62

Creamy French scrambled eggs, truffle oil, sautéed mushroom, porcini salt.

CREAMY CHICKEN MAYO

65

Pulled chicken, mayonnaise, red onion, lettuce, cheddar cheese.

SMOKED CHICKEN

65

Smoked chicken, iceberg, smoked paprika jam, red onion, emmental cheese.

DOUBLE CHEESE & HAM

74

Cheese croissant, melted emmental cheese, beef ham, fresh tomato, and salad. **Add Beef Bacon/Ham +20**

Available Bun Choices for Croger & Croissandwich:



Croissant Bun



MS Croissant



Black Croissant

Sandwiches

THE MONSIEUR SPOON CLUB SANDWICH

69

Thic toasted French bread piled high with slice of pan seared chicken, French cheese, roasted onion, tomato, and fresh lettuce. Served with a turmeric and lime dressing.

NEW YORK SALMON BAGEL

71

Smoked salmon, cream cheese and dill served in a house-made bagel.

BAGUETTE CHICKEN BACON

66

Pan seared chicken, crispy bacon, sautéed onion on top of fresh greens and tomato, aioli.

BREAKFAST BURGER

66

Succulent strips of roast chicken, crispy bacon, poached egg, caramelised onion, tomato, lettuce, served with turmeric lime sauce.

BAGUETTE CHEESE BUTTER

48

Delicious emmental cheese and French butter in a toasted baguette. **Add Beef Bacon +20k**

BAGUETTE MUSHROOM TOASTED VEG

66

Baguette with three kinds of mushrooms, French onions, cream, and herbs.

Gluten Free Vegan Vegetarian

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*All prices are in thousand rupiah and subject to tax (+ service charge for dine-in).

TRUFFLE EGG IN JAR

Egg, truffle, parmesan cheese, shimeji, mashed potato, toasted sourdough.

IDR 47



MUSHROOM SOUP

Mixed mushroom, truffle oil, porcini salt.

IDR 59



PANACHE OF SEASONAL VEGETABLES

Mix of grilled vegetables, feta cheese, aiko cherry tomato, balsamic reduction.

IDR 63



CLASSIC CAESAR SALAD

Romaine lettuce, chicken, crouton, boiled egg, bacon, grana padano, and anchovy dressing.

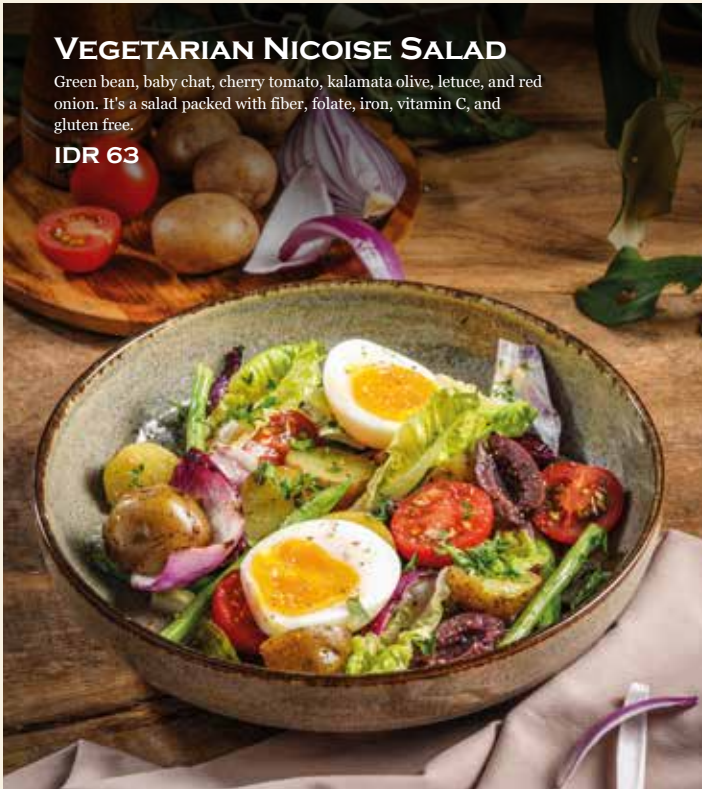
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VEGETARIAN NICOISE SALAD

Green bean, baby chat, cherry tomato, kalamata olive, lettuce, and red onion. It's a salad packed with fiber, folate, iron, vitamin C, and gluten free.

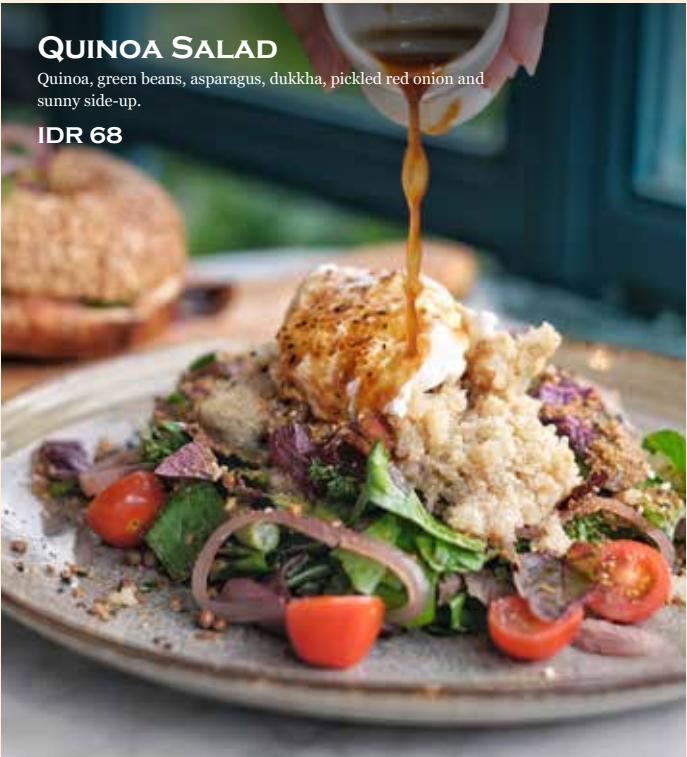
IDR 63



QUINOA SALAD

Quinoa, green beans, asparagus, dukkha, pickled red onion and sunny side-up.

IDR 68



Salad

CHICKEN SALAD 68

Mixed green salad topped with succulent pan seared chicken, cherry tomatoes, red onion, shaved grana padano, dressed with molasses vinaigrette.

CLASSIC CAESAR SALAD ^{NEW} 68

Romaine lettuce, chicken, crouton, boiled egg, bacon, grana padano, and anchovy dressing.

QUINOA SALAD ^{VEG} 68

Quinoa, green beans, asparagus, dukkha, pickled red onion and sunny side-up.

VEGETARIAN NICOISE SALAD 63

That's packed with goodness fiber, folate, iron, vitamin c, and gluten free too. Try a super summer salad, green bean, baby chat, cherry tomato, kalamata olive, lettuce, red onion.

PANACHE OF SEASONAL VEGETABLES 63

Mix of grilled vegetables, feta cheese, aiko cherry tomato, balsamic reduction.

Soup

FRENCH ONION SOUP 55

Caramelized onion, emmental cheese, sourdough bread.

MUSHROOM SOUP ^{NEW} ^{VEG} 59

Mixed mushroom, truffle oil, porcini salt.

PUMPKIN SOUP ^{VEG} 55

Creamy pumpkin soup swirled with creme fraiche topped with caramelised onion and feta cheese bruschetta.

Sides

HAND CUT FRENCH FRIES ^{VE} 42

Traditionally thin, hand cut, crispy fries....scrumptious!

LEAFY GREEN SALAD ^{VE} 29

A mix of green salad leaves dressed with a house vinaigrette.

FRENCH ONION RICE 32

Slow cooked rice with caramelised onion, emmental cheese, and fresh thyme.

BUTTER GARLIC RICE 28

Slow cooked rice with rich of garlic, French butter, and chopped parsley.

SAUTÉED MUSHROOMS ^{VEG} 39

A mix of three local mushrooms lightly sautéed in butter and herbs.

MASHED POTATO 35

Potato, butter, cream.

POTATO GRATIN 25

Potato, parmesan cheese, butter, cream.

Additional

EGG	10	BUTTER HOUSE-MADE JAM	15	SMOKED SALMON	40
CREAM CHEESE	15	BEEF BACON/HAM CHICKEN	20	KING PRAWN	45

 Gluten Free  Vegan  Vegetarian

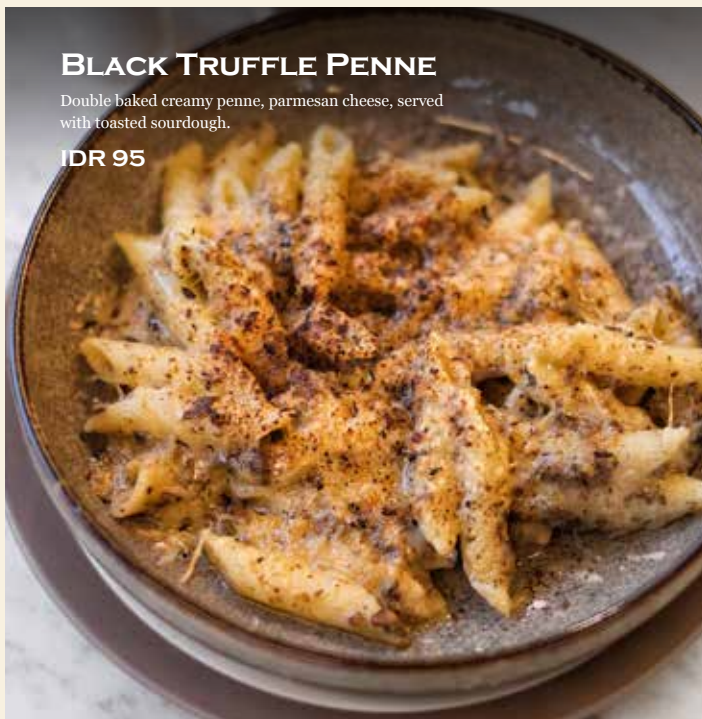
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BLACK TRUFFLE PENNE

Double baked creamy penne, parmesan cheese, served with toasted sourdough.

IDR 95



LINGUINI CHILI CRAB ^{NEW}

Linguini crab cooked in garlic butter, fresh chili, parsley, lemon.

IDR 169



KING PRAWN ANGEL HAIR

Pan seared king prawn, tomato fondue, cashew nut, and basil.

IDR 139



SEAFOOD LOBSTER RAVIOLI ^{NEW}

Mixed slipper lobster, salmon, prawn, paprika jam, lobster bisque.

IDR 99



CROQUE MADAME ^{NEW}

Creamy bechamel, egg, beef ham, emmental, grana padano, parsley.

IDR 65



TAGLIATELLE BISTECCA ^{NEW}

Char-grilled us striploin, tagliatelle, shitake, parmesan cheese, creamy beef sauce.

IDR 195



Available from 11.00

Entrée

CROQUE MADAME ^{NEW} 65

Creamy bechamel, egg, beef ham, emmental, grana padano, parsley.

CROQUE MONSIEUR 65

Creamy bechamel, beef ham, grana padano, extra virgin olive oil.

TRUFFLE EGG IN JAR 47

Egg, truffle, parmesan cheese, shimeji, mashed potato, toasted sourdough

CHICKEN BUTTER RICE ^{NEW} 82

Sous vide chicken with garlic butter rice and rich creamy sauce.

LE ESCARGOT 82

French snail baked in garlic butter, mushroom, beef bacon, spinach served with French baguette.

TRUFFLE & PARMESAN FRENCH FRIES 65

French fries, parmesan, truffle oil, porcini salt.

Pasta

LINGUINI CHILI CRAB ^{NEW} 169

Linguini crab cooked in garlic butter, fresh chili, parsley, lemon.

SEAFOOD LOBSTER RAVIOLI ^{NEW} 99

Mixed slipper lobster, salmon, prawn, paprika jam, lobster bisque.

TAGLIATELLE BISTECCA ^{NEW} 195

Char-grilled us striploin, tagliatelle, shitake, parmesan cheese, creamy beef sauce.

SLIPPER LOBSTER SPAGHETTI ^{NEW} 149

Garlic butter slipper lobster, honey mustard, parsley, extra virgin olive oil.

KING PRAWN ANGEL HAIR 139

Pan seared king prawn, tomato fondue, cashew nut, and basil.

BLACK TRUFFLE PENNE 95

Double baked creamy penne, parmesan cheese, served with toasted sourdough.

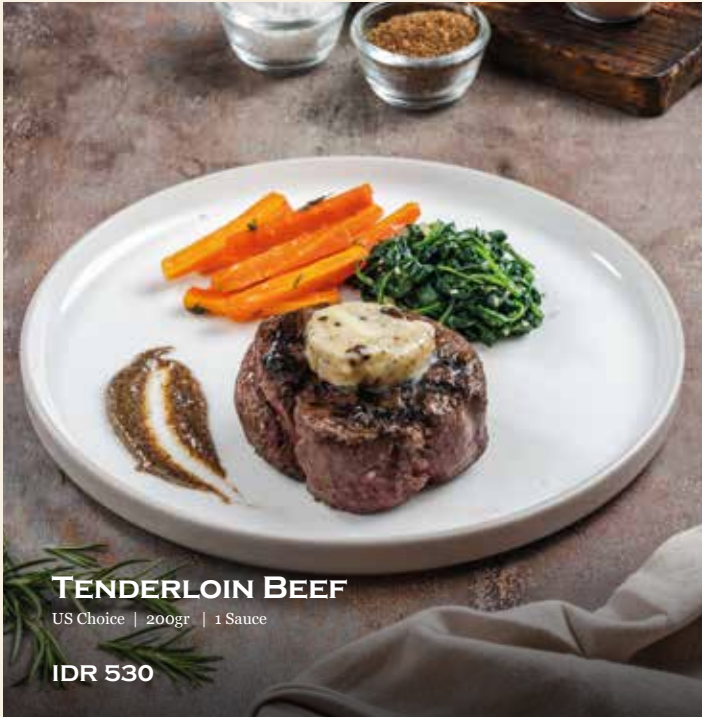
Add chicken +20 or beef bacon/ham +20

CREAMY SPAGHETTI CARBONARA WITH CHICKEN 99

Classic spaghetti carbonara with chicken, beef bacon, and parmesan cheese. Add beef bacon/ham +20

HOMEMADE POTATO & PARMESAN GNOCCHI 89

Potato gnocchi, shitake & oyster mushroom, and parmesan cheese. Add chicken +20 or beef bacon/ham +20



TENDERLOIN BEEF

US Choice | 200gr | 1 Sauce

IDR 530



**BLACK ANGUS STRIPLOIN
O'CONNOR BEEF**

Australian | 300gr | 1 Sauce

IDR 595



STEAK FRITES

Grilled 200gr striploin, crispy hand-cut fries and a beurre 'Cafe de Paris' sauce.

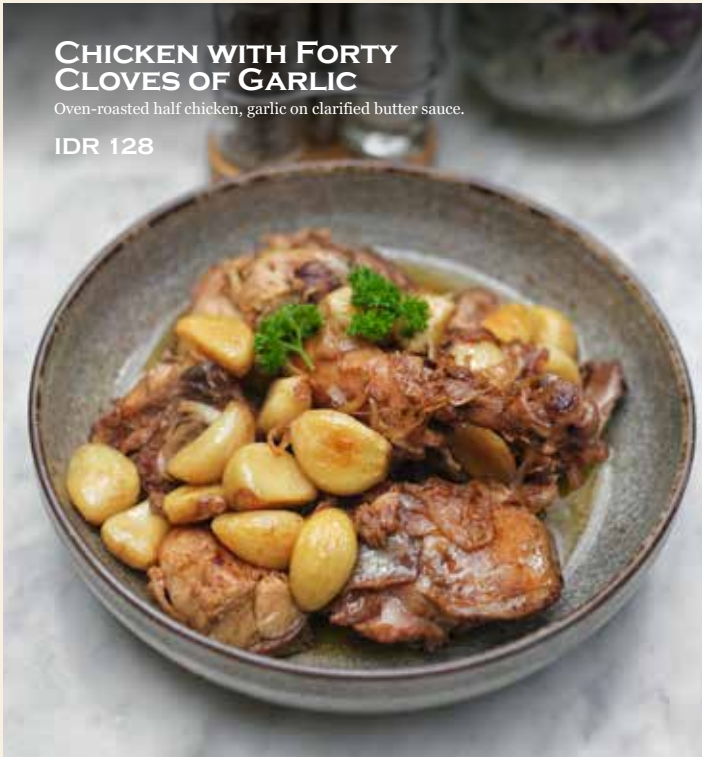
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CHICKEN CORDON BLEU

Organic chicken, beef bacon, emmental cheese, fresh tarragon, French fries.

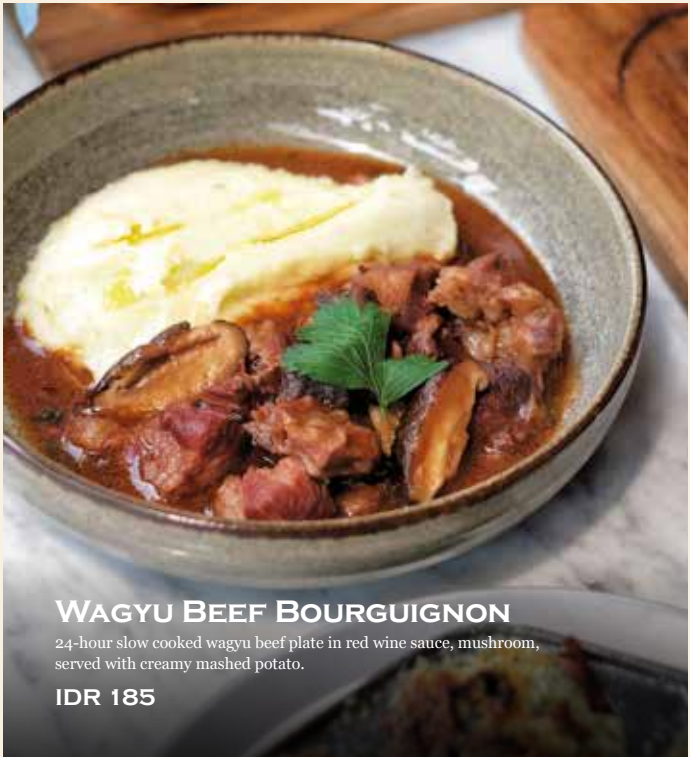
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**CHICKEN WITH FORTY
CLOVES OF GARLIC**

Oven-roasted half chicken, garlic on clarified butter sauce.

IDR 128



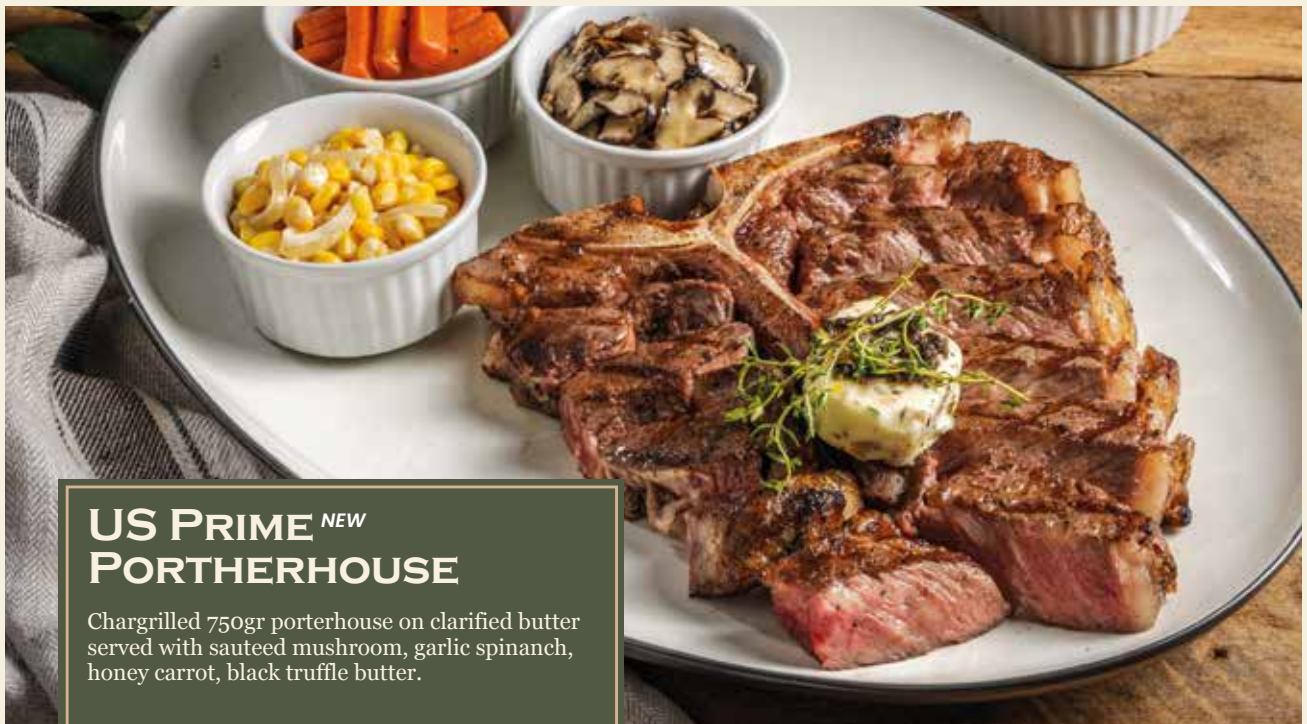
WAGYU BEEF BOURGUIGNON

24-hour slow cooked wagyu beef plate in red wine sauce, mushroom, served with creamy mashed potato.

IDR 185

Available from 11.00

Mains



US PRIME ^{NEW} PORTERHOUSE

Chargrilled 750gr porterhouse on clarified butter served with sauteed mushroom, garlic spinach, honey carrot, black truffle butter.

1.250



BLACK ANGUS STRIPLOIN O'CONNOR BEEF ^{NEW}

595

Australian | 300gr | 1 Sauce

TENDERLOIN BEEF

530

US Choice | 200gr | 1 Sauce

MAKE IT YOUR OWN SIGNATURE

All meats are served with black truffle butter, four kinds of salt, four kinds of vegetables & selections of sauce.

4 KINDS OF SALT

Himalayan Salt | Porcini Salt | Truffle Salt | Bali Salt

4 KINDS OF VEGETABLES

Shitake Onion Mushroom | Garlic English Spinach | Honey Glazed Carrot | Creamy Sweet Corn

SAUCE SELECTIONS

Creamy Wild Mushroom Sauce | Bone Marrow Sauce
Clarified Butter Sauce | Black Pepper Sauce

WAGYU BEEF BOURGUIGNON

185

24-hour slow cooked wagyu beef plate in red wine sauce, mushroom, served with creamy mashed potato.

DUCK CONFIT

145

Slow cooked duck leg confit, potato gratin, duck sauce.

CHICKEN CORDON BLEU

135

Organic chicken, beef bacon, emmental cheese, fresh tarragon, French fries.

PAN SEARED SALMON

155

Mint pea purée, tomato verge, shaved fennel salad, palm sugar dressing.

AUSTRALIAN RIB-EYE STEAK

285

Grilled 250gr rib-eye, shallot butter, green bean.

CHICKEN WITH FORTY CLOVES OF GARLIC

128

Oven-roasted half chicken, garlic on clarified butter sauce.

STEAK FRITES

215

Grilled 200gr striploin, crispy hand-cut fries and a beurre 'Cafe de Paris' sauce.

CHICKEN FRICASSEE ^{NEW}

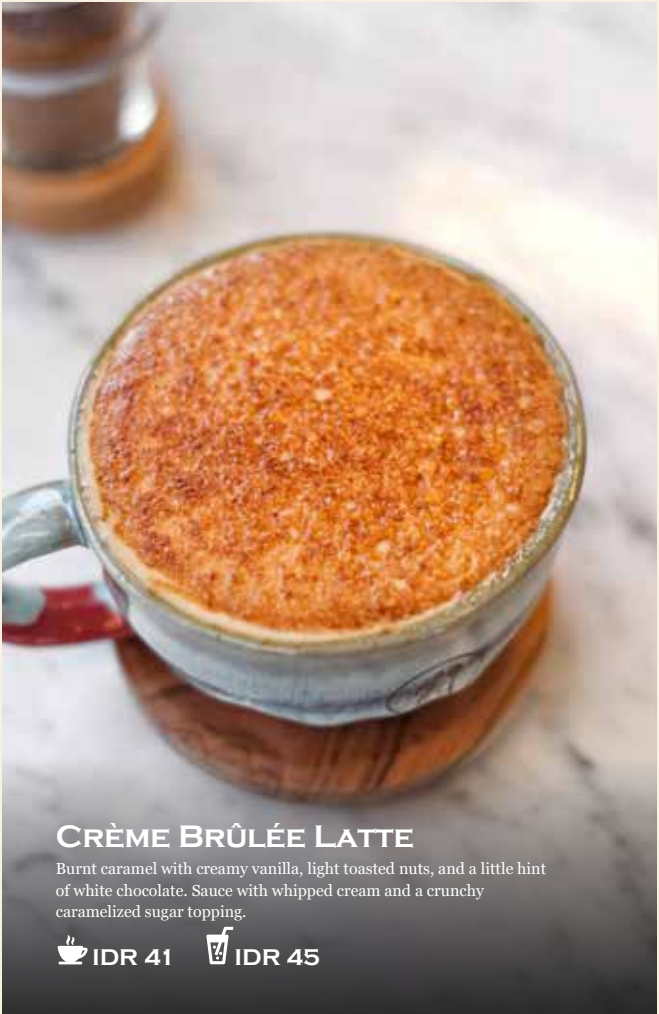
128

Pan seared chicken, caramelised onion, emmental cheese, shiitake mushroom, rich cream sauce.

CAFÉ CAPPUCCINO

Try our signature Cafe Cappuccino, Espresso topped with frosty milk.

☕ IDR 38 🥤 IDR 41



CRÈME BRÛLÉE LATTE

Burnt caramel with creamy vanilla, light toasted nuts, and a little hint of white chocolate. Sauce with whipped cream and a crunchy caramelized sugar topping.

☕ IDR 41 🥤 IDR 45

ICED CARAMEL LATTE

☕ IDR 41 🥤 IDR 45



ICED COFFEE LEMON

Lemon - Ginger Ale - Espresso

IDR 43

Coffee & Tea

Monsieur Spoon coffee brings the taste and character of Bali to Jakarta. Our blend makes you feel closer to Bali's tropical beaches, with honeylike, spiced rum, pineapple acidity, and milky, chocolaty after taste.

Coffee

	 HOT	 COLD
CAFÉ LONG BLACK	33	38
CAFÉ CAPPUCCINO	38	41
CAFÉ MOCHA	41	45
CAFÉ LATTE	38	41
VANILLA LATTE	41	45
CARAMEL LATTE	41	45
HAZELNUT LATTE	41	45
CRÈME BRÛLÉE LATTE	41	45
CAFÉ ESPRESSO	28	
CAFÉ MACCHIATO	38	
CAFÉ PICCOLO	38	
CAFÉ FLAT WHITE	38	
MAGIC LATTE	41	
BABYCCINO	23	

Chocolate

INDULGENT CHOCOLATE	38	43
FLUFFY MARSHMALLOW CHOCOLATE	48	53

Additional

MILK SOY MILK	5
CRÈME DE COCO	7
SYRUP	10

Iced Tea

ICED TEA	32
LYCHEE ICED TEA	37
PEACH ICED TEA	37
STRAWBERRY ICED TEA	37
LEMON ICED TEA	37
Add Extra Crème De Coco	+7

Hot Tea

HOT LEMON TEA	32
Refreshing & Cooling - Fresh lemon and black tea	
ROYAL BREAKFAST	37
Full Bodied & Malt Tones - Black tea	
CHAMOMILE	37
Soothing & Healing - Organic tea, chamomile & lavender	
BERRYBISCOUS	37
Fruity & Refreshing - Hibiscus & berry	
NALESHA PEACH	37
Sweet Floral Peach - Green tea, marigold & peach	
UBUD GARDEN	37
Energizing Minty Fresh - Green tea, lemongrass & mint	

ESPRESSO SHOT	10
ALMOND MILK	20

 Gluten Free  Vegan  Vegetarian

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SUMMER PARADISE

Kiwi, Lemon, Orange, Butterfly Pea

IDR 47



DRAGON GO NUTS

Mango - Coconut Water - Dragon Fruit

IDR 48



SUNRISE BERRY LEMONADE

Strawberry Syrup, Lemon, Strawberry, Berrybiscous Tea

IDR 47



SPRING PURPLE

Sakura Syrup, Peach Syrup, Ginger Ale, Mint Leaf, Ginger Ale, Butterfly Pea

IDR 44



Juices & Drinks

Juices

BALI MIX	41
Typical Bali Juice: Watermelon - Papaya - Melon	
EXOTIC JUICE	42
Banana - Passion Fruit - Pineapple	
PURE FRESHNESS	42
Orange - Watermelon - Mint Leaves - Lime	
PURE ORANGE JUICE	46
100% Orange Juice	
COLD PRESS - GREEN DETOX	46
Cucumber - Spinach - Pineapple - Lime	
COLD PRESS - ORANGE VITAMINE	46
Carrot - Ginger - Orange - Turmeric - Lime	
COLD PRESS - PURPLE THERAPY	46
Coriander - Apple - Beetroot - Pineapple - Aloe Vera	

Colorful Smoothies

DRAGON MANGO	55
Refreshing - Dragon Fruit, Mango and Freshly Squeezed Oranges	
KIWI KICK	55
Energizing - Kiwi and Banana	
STRAWBERRY SURF	51
Anti-Oxidant - Strawberry, Banana dan Mint	

Health & Power

ORGANIC CHAI	
Fresh Ground Spices : Cinnamon, Cardamon, Cloves, Blackpepper, Star Anise, Coriander Seeds, & Fennel Seeds.	
RED VELVET CHAI	49
MATCHA CHAI	49
TEPACHE ^{NEW}	38

Signature Drink

ICED COFFEE LEMON	43
Lemon - Ginger Ale - Espresso	
AVOCADO COFFEE	51
Avocado - Ice Cream Chocolate - Espresso	
BANANA COFFEE	48
Banana - Ice Cream Chocolate - Espresso	
COCO JACK	48
Jackfruit - Coconut Water - Crème De Coco	
DRAGON GO NUTS	48
Mango - Coconut Water - Dragon Fruit	
ICE TELER LAYERS	48
Avocado - Jackfruit - Coconut Water - Crème De Coco	

Mocktail

SUNSET IN BALI	44
Blue Lime Syrup, Ginger Ale, Berrybiscous Tea	
SUNRISE BERRY LEMONADE	47
Strawberry Syrup, Lemon, Strawberry, Berrybiscous Tea	
SUMMER PARADISE	47
Kiwi, Lemon, Orange, Butterfly Pea	
SPRING PURPLE	44
Sakura Syrup, Peach Syrup, Ginger Ale, Mint Leaf, Ginger Ale, Butterfly Pea	
RED TROPICAL DAWN	47
Strawberry, Passion Fruit Syrup, Sakura Syrup, Fresh Lemon Juice, Ginger Ale.	

Water

MINERAL WATER	32
SPARKLING WATER	34
INFUSED WATER STRAWBERRY LEMON	34

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Desserts

We only use local tropical fruits. Sliced one by one by our pastry team to make the strawberry tarts look like a flower. Our Lemon Tart is a must-try. The Éclairs are our personal favorite.
We use only Valrhona chocolate, sourced directly from France.



ÉCLAIR PATISSIER CHOCOLATE | VANILLA 36

The traditional éclair made with a delicious combination of crisp choux pastry, filled with a luscious cream, and traditionally iced.

CHOCOLATE TARTLET MINI 20 - 39

The chickest of French tarts! An elegant, sweet pastry crust with an intense dark Valrhona chocolate ganache.

SALTED CARAMEL TARTLET MINI 20 - 38

Soft set salted caramel, chocolate ganache and roasted hazelnuts in a buttery shell.

OPERA 47

A deliciously moist almond sponge thinly layered with chocolate ganache and coffee cream.

MANGO & CALAMANSI LIME MOUSSE 49

A light, intensely flavored mango mousse bursting with calamansi lime on a thin, delicate crust of dacquoise biscuit.

ULTIMATE CHOCOLATE CAKE 46

Heavenly moist and spongy yet devilishly decadent, pure Valrhona chocolate cake.

LEMON CHEESECAKE 47

A zesty lemon cheesecake with a brightly coloured dragon fruit topping.

RASPBERRY AND ALMOND CAKE 47

A moist raspberry cake layered with a smooth almond cream.

LEMON MERINGUE TARTLET MINI 22 - 38

A flaky pastry tartlet with house-made lemon and lime curd filling, adorned with a fluffy meringue cloud.

STRAWBERRY TARTLET MINI 20 - 39

The classic combination of strawberries and cream. Sweet, buttery short-crust pastry with a fresh vanilla cream, decorated with fresh strawberries. Bon appetit!

ROYAL MONSIEUR SPOON 47

A thin crust of crispy hazelnut feuilletine with a dark Valrhona chocolate Mousse. Deliciously moreish!

MILLE-FEUILLE CHOCOLATE | VANILLA 39

The traditional 1000 layer, caramelised, crisp puff pastry oozing with a fresh vanilla cream. Beware of falling flakes...this delicate patisserie is notoriously crumbly.

CINNAMON APPLE CRUMBLE 43

Cinnamon-spiced apples baked with raspberries and a sweet brown sugar topped with a thick layer of finely textured crumb. Yum!

PURE ALMOND CAKE 40

The little rectangular almond cake is also known as Financiers. A firm, crust surrounds a soft, moist, almond interior.

VANILLA CAKE (FLAN PARISIEN) 38

Pure Vanilla Cake on layers of delicate puff pastry.

TIRAMISU 58

Coffee-flavoured Italian dessert made of ladyfingers dipped in coffee layered with mascarpone cheese and flavoured with cocoa.

Sweet Chandelles 130

Enjoy your choice of favorite viennoiseries and mini tartlets, presented like beautiful candles to light up your mood. Such a perfect way to spend your afternoon with close friends and loved ones!

You will get:

2 VIENNOISERIES

The Monsieur Spoon Croissant | Must Try Choclatine
Black Croissant | Black Choclatine

2 MINI TARTLETS

Lemon Meringue | Chocolate | Salted Caramel | Strawberry

1 CRÈME BRÛLÉE

Please visit our showcase for our Daily Selection of Viennoiseries, Cakes, or Pastries.
Our server can assist you for take away orders.



 Gluten Free  Vegan  Vegetarian

 Monsieur Spoon  @monsieurspoon  www.monsieurspoon.com

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 Monsieur Spoon
FRENCH BAKERY CAFE



Monsieur Spoon

FRENCH BAKERY CAFE