

## BREAKFAST

### Toni Benedict

Poached Eggs, House Made Buttermilk Biscuit, Parisian Style Ham, Hollandaise Sauce, Breakfast Potatoes | 9.95

### Continental Breakfast

Parisian Style Ham, Gruyere Cheese, Hard-Boiled Egg, Buttermilk Biscuit, Butter and Berry Jam with Coffee | 8.95

### Eggs Florentine

Poached Eggs, Biscuit, Sautéed Spinach, Tomato, Hollandaise Sauce, Breakfast Potatoes | 9.95

### McCain's Irish Oatmeal

Steal Cut Oatmeal, Raisins, Walnuts, Brown Sugar | 5.95

### Perfect Egg Sandwich

Baked Eggs, Brioche Bun, Swiss Cheese, Red Pepper Compote and Breakfast Potatoes | 7.95

### Baked French Toast

Apple Cinnamon French Toast, Crème Anglaise, Strawberries | 8.95

### Yogurt Parfait

Toni House Made Granola, Greek Yogurt, Seasonal Fruit, Honey | 7.95

## LET US CATER YOUR NEXT GET TOGETHER

Toni catering trays are perfect for a wide range of gatherings: Breakfast or lunch meetings, office birthday parties, formal events, or an afternoon brunch. For anytime that people are coming together, treats from Toni help make it an occasion to remember.

## HOT BEVERAGES

### Coffee

Petit | \$2.75 Grand | \$3.00

### Café Au Lait

Petit | \$3.50 Grand | \$4.00

### Cappuccino

Petit | \$3.75 Grand | \$4.25

### Latte

Petit | \$3.75 Grand | \$4.25

### Mocha

Petit | \$4.25 Grand | \$4.75

### Chai Latte

Petit | \$3.75 Grand | \$4.25

### Espresso

Petit | \$2.95 Grand | \$3.50

Add Flavor | .60 Make it with Soy | .60

### Americano

Petit | \$2.50 Grand | \$2.95

### Macchiato

Petit | \$3.00 Grand | \$3.75

### Salted Caramel Latte

Petit | \$4.25 Grand | \$4.75

### Hot Chocolate

Petit | \$4.25 Grand | \$4.75

### Hot Cider

Petit | \$3.50 Grand | \$3.75

### Hot Tea

\$2.95

Choose from a Selection of Fine Teas by Harney & Sons

## COLD BEVERAGES

### Arnold Palmer

Petit | \$3.00 Grand | \$3.50

### Pink Lemonade

Petit | \$3.00 Grand | \$3.50

### Iced Tea

Petit | \$2.75 Grand | \$3.25

### Iced Americano

Petit | \$3.00 Grand | \$3.50

### Iced Latte

Petit | \$4.00 Grand | \$4.50

### Iced Mocha

Petit | \$4.25 Grand | \$4.75

### Orange Juice

\$3.50

### Chocolate Milk

\$3.25

### Bottled Beverages

\$1.50 - \$4.50

## LIBATIONS

### Wine | 9.00

#### WHITES

Sauvignon Blanc,  
Chardonnay  
Rosé, Sparkling

#### REDS

Pinot Noir, Cotes du Rhone  
Bordeaux Blend

### Beer | 6.00

Hoppy Ale, Oatmeal Stout,  
French Lager, Stella,  
Seasonal

### Cocktails

#### Saisonnier | 9.00

See Menu Board  
for a List of  
Seasonal Offerings

**TONI**  
PATISSERIE & CAFÉ

65 E. WASHINGTON ST. CHICAGO IL 60602 | 312-726-2020

TONIPATISSERIE.COM

MON-FRI: 7AM TO 7PM | SAT: 8AM TO 7PM | SUN: 9AM TO 5PM

**TONI**  
PATISSERIE & CAFÉ

MENU





## SALADES

### Salade Niçoise

Tuna, Hard-Boiled Egg, Potato, Tomato, Red Onion, Capers, Haricot Verts, Nicoise Olives, Butter Lettuce, Dijon Vinaigrette  
\$13.50

### Salade Méditerranée

Romaine, Tomato, Feta Cheese, Red Onion, Olives, Feta Vinaigrette | \$10.95

### Salade Fenouil

Fennel, Celery, Radish, Scallions, Arugula, Tomato, Brie Cheese/Sourdough Toast. | \$10.95

### Salade Cesar

Chicken Breast, Romaine, Parmesan, Herbed Croutons, Caesar Dressing  
\$12.50

### Salade de Saumon

Smoked Salmon, Arugula, Capers, Olives, Cornichon, Hard-Boiled Egg, Dijon Vinaigrette | \$13.95

Protein Additions: Roasted Chicken, Turkey, Ham or Roast Beef | \$2.75  
Tuna or Smoked Salmon | \$3.75

## SOUPE DU JOUR

Bowl \$4.75

Cup \$4.25

## BAGUETTE SANDWICHES

### Le Breton

Parisian Style Ham, Salted Butter, Cornichons | \$8.95  
With Gruyere Cheese | \$9.95

### Pan Bagnat

Tuna, Capers, Red Onion, Roasted Peppers, Olives, Olive Oil, Seasonal Greens | \$10.50

### La Dinde

Roasted Turkey, Avocado Mousse, Tomato Vinaigrette and Seasonal Greens | \$9.95

### Le Boeuf

Roast Beef, Horseradish Mayo, Tomato, Red Onion, Seasonal Greens  
\$9.95

### Pomme et Brie

Brie Cheese, Green Apple, Arugula, Olive Oil | \$9.95

### Le Végétarien

White Bean Hummus, Arugula, Red Pepper, Tomato Vinaigrette, Red Onion  
\$9.95  
Add Bacon to any Sandwich | \$1.00

## SOUPE ET UN SANDWICH

Half Baguette Sandwich and a Cup of Soup | \$9.95

## HOT SANDWICHES

### Croque Monsieur

Parisian Style Ham, Gruyere, Swiss, Béchamel | \$10.95

### Le Cubain

Roast Pork Tenderloin, Parisian Style Ham, Gruyere Cheese, Garlic Aioli, and Cornichons | \$10.95

### Fromage Grillé

Gruyere, Swiss, Creamy Chèvre Cheeses | \$9.00

## SAVORIES

### Tomato Parmesan Galette

Tomato, Basil and Parmesan Tart | \$9.95

### Saumon Fume Tartine

Smoked Salmon, Dill Cream Cheese, Tomato, Green Onion, Served Open Face on Sourdough Bread | \$10.95

### Quiche Lorraine

Bacon, Onion, Gruyere & Swiss Quiche, Served with a Salad of Mixed Greens | \$10.95

## CRÊPES

### Savory

Served with a Petite Salade

### Jambon et Fromage

Classic Brittany Style Crepe, Parisian Style Ham, and Nutty Gruyere Cheese  
9.00

### Oeuf et Jambon

Parisian Style Ham, Gruyere and Swiss Cheeses, Topped with a Poached Egg  
9.50

### Ratatouille et Feta

Traditional Roasted Eggplant, Tomatoes, Zucchini, Yellow Squash, Onions and Bell Peppers with a Creamy Feta Spread | 10.00

### Poulet et Champignons

Chicken and Mushrooms in a Traditional Herbed Béchamel Sauce | 10.00

### Sweet

Served with Crème Chantilly

### Citron et Framboise

Lemon Curd with Raspberry Coulis and fresh Raspberries | 9.00

### Noisette

Nutella with Strawberries or Bananas | 9.00

### Crepe Suzette

Cognac, Orange Liqueur, Orange Juice and Zest and Orange Supreme, with Carmelized Sugar and Butter | 9.00