

BEVERAGES

Espresso available hot/iced/decaf

AMERICANO

Espresso & water \$ 4.00

LATTE

Espresso & milk \$ 5.00

CAPPUCCINO

Espresso & foamy milk \$ 4.50

MOCHA

Chocolate, espresso & milk \$ 5.50

CARAMEL

MACCHIATO

*Vanilla milk topped with
espresso & caramel* \$ 5.50

AFFOGATO

Espresso & ice cream \$ 4.00

VANILLA CHAI

LATTE
Vanilla chai & milk \$ 5.00

VANILLA MATCHA

LATTE
*Matcha, vanilla syrup &
milk* \$ 5.00

HOT CHOCOLATE

*Chocolate syrup & steamed
milk* \$3.50

SYRUP FLAVORS

*Vanilla, Caramel, Hazelnut, Raspberry,
SF Vanilla & SF Caramel* +\$0.50

MENU

@PASTRYNOUVEAU

bakery & cafe

Savory items served with Fruit Salad until
10:30 or House Side Salad after

BACON, EGG, & CHEESE ON BRIOCHE

Sriracha mayo \$ 11.95

TURKEY APPLE ON CROISSANT

Cheddar cheese & honey dijon \$ 11.95

CHICKEN SALAD ON CROISSANT

Spring mix \$ 11.95

HAM & SWISS ON CROISSANT

Béchamel (a swiss cheese sauce) \$ 11.95

AVOCADO TOAST

*Honey, sunflower seeds, & chili
flakes on 2 slices of French bread* \$ 11.95

SMOKED SALMON TOAST

*Dill cream cheese, onions &
capers on 2 slices of French bread* \$ 13.95

SWEET CREPES

CLASSIC

butter & sugar \$ 7.50

FOREST BERRY

*vanilla pastry cream, blackberries,
blueberries & raspberries* \$ 12.00

CARAMEL APPLE

*apples, butter, brown sugar, cinnamon
caramel & whipped cream* \$ 10.00

NUTELLA

add fruit for \$2 each \$ 9.00

LEMON BLUEBERRY

*lemon curd, blueberries
& whipped cream* \$ 11.00

BROWN SUGAR

BANANA
*vanilla pastry cream, brown sugar
& bananas* \$ 11.00

Regular breakfast pastries and
rotating desserts available daily
until sold out!

LOOKING FOR CATERING?

Find these options and more at
www.julianscafe.com

COFFEE TRAVELER \$22
96 oz, serves 8-10

MINI DESSERTS \$26
12 assorted mini desserts

WHOLE QUICHE \$38
tomato basil or ham & swiss

TEA SANDWICHES \$24
12 assorted mini sandwiches

MINI BREAKFAST PASTRIES \$24
15 assorted mini breakfast pastries

All catering options require advance notice, please visit the website or talk to a team member for more information!



ABOUT US...

Julian's Pastry Nouveau is owned by Julian Perrigo-Jimenez and Bailey Hall. Julian lived in Las Vegas for ten years working at casinos and resorts such as Cosmopolitan and Bellagio as a Pastry Chef, then came back to his hometown in Folsom to open Julian's Patisserie, Pastry Nouveau's sister company. Six years later, Julian partnered with Bailey to open Pastry Nouveau, inspired by the 1890-1910 Art Nouveau movement, characterized by asymmetrical shapes, plant forms, and modernizing design.



Crepes  *Coffee*  *Pastries*

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WWW.JULIANSCAFE.COM