BEVE	RAGE
Espresso	available h
AMER	ICAN

ot/iced/decaf

Espresso & water

\$4.00

LATTE Espresso & milk

\$ 5.00

MENU

## **@PASTRYNOUVEAU**

bakery & cafe

#### CAPPUCCINO

Espresso & foamy milk

\$ 4.50

### MOCHA

\$ 5.50 Chocolate, espresso & milk

#### CARAMEL

MACCHIATO

\$ 5.50

\$ 5.00

+ \$ 0.50

Vanilla milk topped with espresso & caramel

AFFOGATO

\$ 4.00 Espresso & ice cream

VANILLA CHAI

LATTE

\$ 5.00 Vanilla chai & milk

VANILLA MATCHA LATTE

Matcha, vanilla syrup & milk

HOT CHOCOLATE

\$ 3.50 Chocolate syrup & steamed milk

SYRUP FLAVORS

Vanilla, Caramel, Hazelnut, Raspberry, SF Vanilla & SF Caramel

# **BREAKFAST**

BACON, EGG, & CHEESE

ON BRIOCHE \$ 12.95

Sriracha mayo

HAM & SWISS ON

CROISSANT \$ 12.95

Béchamel (a swiss cheese sauce)

AVOCADO TOAST

Honey, sunflower seeds, & chili \$ 12.95 flakes on 2 slices of sourdough

bread

SMOKED SALMON

TOAST

Dill cream cheese, onions & \$ 13.95

capers on 2 slices of sourdough

bread

QUICHE

Ham & swiss OR tomato, basil & \$10.95

feta

YOGURT BOWL

Vanilla greek yogurt, berries, \$9.95 granola, chia seeds & honey

ALL DAY BRUNCH

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

TURKEY APPLE ON

CROISSANT

\$ 12.95

Honey dijon & cheddar cheese

CHICKEN SALAD ON

CROISSANT \$ 12.95

Spring mix

TURKEY BLTA

Mayonnaise, bacon, lettuce, \$ 14.95 tomato & avocado on a focaccia

roll

GRILLED CHICKEN

MELT

\$ 15.95 Pesto, tomato, onion, bacon &

swiss on a focaccia roll

CROQUE MONSIEUR

Ham, swiss, bechamel, dijon \$12.95 mustard on sliced sourdough

GRILLED CHEESE

Cheddar cheese on griddled sliced \$9.95

sourdough

CATERING, FULL-SIZED

**CAKES & MORE AVAILABLE** 

AT WWW.JULIANSCAFE.COM!

## **SWEET CREPES**

C L A S S I C \$7.50

Butter & sugar

F O R E S T B E R R Y \$ 12.95

Vanilla pastry cream, blackberries, blueberries & raspberries

CARAMEL APPLE \$10.00

Apples, butter, brown sugar, cinnamon caramel & whipped cream

N U T E L L A \$ 9.00

Add fruit for \$2 each

LEMON BLUEBERRY \$11.00

Lemon curd, blueberries & whipped cream

B R O W N S U G A R \$11.00

Vanilla pastry cream, brown sugar & bananas

# **VEGGIE SAVORY CREPES**

Due to our health permit, we may only serve vegetarian savory crepes (no meat or eggs)

CAPRESE \$14.95

Mozzarella, tomatoes, basil & balsamic

S P I N A C H \$14.95

Swiss, spinach & garlic

B R I E & A P P L E \$14.95

Brie, apple, walnuts & honey



SCAN ME

### 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 of Coffee of Pastries

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