

AT HOTEL BEL-AIR Pâtisserie

CROISSANTS

- Classic** 8 Flaky and buttery, baked to perfection. (D, G)
- Pain au Chocolat** 9 Filled with rich chocolate. (D, G)
- Almond** 9 Filled with almond cream and topped with crunchy almonds. (D, G, N)

MUFFINS

- Banana** 8 Ripe bananas with hints of cinnamon, topped with almond streusel. (D, G, N)
- Blueberry** 8 Bursting with juicy blueberries in every bite. (D, G)

COOKIES

6 each / 36 half dozen

- Chocolate Chip** A timeless favorite with rich dark and milk chocolate chips. (D, G)
- Oatmeal** Filled with oats, pecan, and just the right amount of sweetness. (D, G, N)
- Peanut Butter** Made with creamy peanut butter and topped with a sprinkle of sea salt. (D, G, N)
- Double Chocolate Chip** Decadent double chocolate chip cookies made with premium cocoa. (D, GF)

Allergy advice:

(D) Dairy, (G) Gluten, (N) Nuts, (VE) Vegan, (GF) Gluten-free

BREAD

- Bel-Air Sourdough Loaf** 25 A 10-year old mother levain sourdough using time-honored baking techniques. (G)
- Gluten-Free Seed Bread Loaf** 40 Packed with wholesome seeds and grains. (GF, VE)

SEASONAL FAVORITES

- Seasonal Cheesecake** 20 Creamy cheesecake topped with seasonal fruits. (D, G)
- Tahitian Vanilla Cream Puff** 15 Tahitian vanilla Chantilly topped with craquelin. (D, G)

BREWS 12

COFFEE

100% Arabica French Press • Espresso • Cappuccino •
Cafe Latte • Mocha • House-Made Hot Chocolate

ART OF TEA

English Breakfast • Earl Grey • Sencha (Japanese Green) •
Fresh Mint • Egyptian Chamomile • Iced 'Garden of Eden'