



YANN COUVREUR
PÂTISSERIE
PARIS

@YANNCOUVREUR_USA
WWW.YANNCOUVREUR.COM

YANN COUVREUR CAFÉ 

PARIS | MIAMI | DUBAI | RIYADH | SEOUL

FRENCH BAKED GOODS

- Baguette et Beurre 8
Baguette, Butter, Jam or Chocolate Spread or Honey
- French Toast 13.50
Caramelized Brioche, Maple Syrup
Add on: Red Berry Compote and Fresh Berries 3
- Granola Parfait 12
Raspberry and Coconut Compote, Whole Milk Greek Yogurt, Homemade Granola, Fresh Raspberries

LES OEUFs EGGS



- ⓪ Oeufs / Organic eggs (3 per serving, choose a style)
Sunny side up 🍳 *Omelette* 🍳 or *Soft Scrambled* 🍳
- Classic 14.50
- Comté Cheese and Herbs 17.50
- Sauteed Mushrooms 17.50
- Tomatoes 17.50
- Truffle 30
- ⓪ Oeuf à la Coque Served with finger brioche toast
Soft boiled on the shell (two) 10
- Benedict 19.50
Brioche Toast, Smoked Beef Bacon, Poached Eggs and Hollandaise Sauce
- Oeufs Florentine Saumon – Salmon Florentine 24.50
Toasted Brioche, Poached Eggs, Sauteed Spinach, Smoked Salmon, and Tarragon Hollandaise
- ⓪ Fluffy Omelette 16
Toasted Brioche, Fluffy Omelette, Secret Sauce, Caramelized Onions, Cheddar Cheese
- ⓪ Egg & Cheese 14
Toasted Brioche Bun, Sunny Side Egg, Cheddar, Secret Sauce, Pickles



Make it French & Fancy 75
Add Caviar 20 gr
Available for all items

TARTINES TOASTS

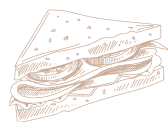
- ⓪ Tartine Avocat / Avocado Toast 12.50
Toasted Multigrain Sourdough, Guacamole, Avocado, Soft Boiled
- Tartine Saumon / Salmon Toast 19
Toasted Multigrain Sourdough, Lemon Cream Cheese, Appalachian Smoked Salmon, Micro Greens

MILLE FEUILLE CRABE

Thousand Layer Crab 20
Crispy Brick Dough, Crab Salad, Curry Mayo

SALMON & BLINIS

Smoked Salmon, Homemade Herb's Blinis, Cream Cheese, Capers, Lemon 30



SANDWICHES

- ⓪ Grilled Cheese 14
Special Sauce, Sharp Cheddar, Pickles
- Tuna Melt 🍷 19
Toasted Brioche, Sharp Cheddar Cheese, House Tuna Mix
- Club Dinde / Turkey Club 🍷 24
Smoked Turkey, Tomato, Romaine Salad, Soft-boiled Egg, Mayonnaise
- Club Saumon Avocat / Avocado Salmon Club 🍷 26
Smoked Salmon, Avocado, Tomato, Special Sauce & Herbs mix
- Croc Pastrami & Cheddar 15
Toasted Pastrami, Smoked Cheddar Sauce, New York Style Pickles

HAPPY FOX MEAL 18

- Choice of
- Grilled Cheese or Tuna Sandwich
- Salad or Fries
- Fruit Salad or Chocolate Chip Cookie
- Orange Juice or Lemonade



SALADES SALADS

- Niçoise 🍷 24
Mixed Greens, Tuna Tataki, Eggs, Olives and Anchovies
- ⓪ Peas Lettuce Caesar 🍷 18
Romaine Salad, Peas, Garlic Bread Crumbs, Parmesan Cheese, Red Onion Pickles, Caesar Dressing
- Add on: Crispy Chicken 8



ACCOMPAGNEMENTS SIDES

- ⓪ Frites / French Fries 7
- ⓪ Legumes Verts / Green Power 7
Asparagus, Green Beans and Peas, EVOO
- ⓪ Avocado 7
Whole, Sliced
- ⓪ Salad 7
Baby Lettuce, EVOO
- ⓪ Coleslaw 7
Cabbage and Carrots Slaw
- ⓪ Hash Brown 7
- Maple Syrup Beef Bacon 9

SUNDAES MILKSHAKES

- Pistachio Sundae 12
Vanilla Ice Cream, Pistachio Cookie Dough, Pistachio Praline, Chopped Pistachios
- Isatis Sundae 12
Vanilla Ice Cream, Blue Vanilla Caramel, Caramelized Pecan Powder
- Chocolate Sundae 12
Dark Chocolate Ice Cream, Chocolate Cake Fudge, Dark Chocolate Sauce
- Red Berries Sundae 12
Vanilla Ice Cream, Red Berry Sauce, Fresh Red Berries
- Strawberry-Orange Blossom Milkshake 12
Vanilla Ice Cream, Fresh Strawberries, Orange Blossom Water, Chantilly and Milk
- Chocolate Milkshake 12
Chocolate Ice Cream, Chocolate Shaving, Chantilly and Milk
- Vanilla Milkshake 12
Vanilla Ice Cream, Vanilla Caramel, Chantilly and Milk

DESSERTS SWEETS

- Crème Brûlée à la vanille 12
Vanilla Custard, Caramelized Crust
- Hot Cookie 14
Warm Milk Chocolate cookie, Caramelized Hazelnut, Hazelnut Praliné, Soft Vanilla Ice Cream
- Profiteroles 14
Vanilla Ice Cream, Hot Chocolate Sauce, Chantilly, Sliced Almonds
- Affogato 8
Espresso and Vanilla Ice Cream
- Mille-Feuille Experience 🍷 18
Vanilla mille-feuille, Thin layer of Toasted Kouign Aman
- Fraisier - Strawberry Shortcake by the slice 🍷 12
Soft Cake, Vanilla Mousseline Cream, Fresh Strawberries
- Fruit de Saison - Seasonal Fruit Salad 12

🍷 Table-Side Experience

Proudly serving HARBOUR GOURMET

All to-go orders will have a 10% service charge included in the bill.
All checks for sit-down service will have a 20% service charge included in the bill.

The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



YANN COUVREUR
PÂTISSERIE
PARIS

@YANNCOUVREUR_USA
WWW.YANNCOUVREUR.COM

AU COMPTOIR
FROM THE DISPLAY

EAUX WATER

Evian Still	8
Evian Sparkling	8

SODA SOFT DRINKS

Sprite	5
Coke	5
Diet Coke	5

JUS FRAIS FRESH JUICE

Orange	8
Detox	12
Pink Strawberry Lemonade	7
Lemonade	6

THE GLACÉ ICED TEA

Homemade Ice Tea	6
------------------	---



YANN COUVREUR
PÂTISSERIE
PARIS

DRINKS

CHAMPAGNE

Prosecco Arduini Brut "Cuvee Silver". Veneto, Italy	10	45
Sparkling Christian Martin Blanc de Blancs. Languedoc, France	10	42
Mimosa served with Fresh Orange Juice.	18	
Philippe Gonet Blanc de Blancs Signature. Champagne, France		115
Philippe Gonet Cuvee "Roy Soleil". Champagne, France		160
Sparkling Le Berceau Brut Rose. Languedoc, France	12	52

BLANC WHITE

Domaine d'Avrille Sauvignon Blanc. Loire Valley, France. 2022	12	44
Domaine Martinolles "Chardonnay" Sustainable. Languedoc, France. 2020	12	46
Sancerre, Sauvignon Blanc. Loire Valley, France. 2022		65
Pouilly Fuisse, Domaine de Gonon, Chardonnay. Burgundy, France.		150
Jeanne Marie Chardonnay. California, USA. 2022		54

ROSÉ

Claude Val Rose Sud De France, Pays d'Oc. Languedoc, France. 2022	11	42
Chateau Sainte-Croix, Cotes de Provence. Provence, France. 2022		52

ROUGE RED

Domaine Martinolles "Pinot Noir" Sustainable. Languedoc, France. 2021	12	48
Chateau Vincens Cuvee Origine, Cahors (Malbec). South West, France. 2020	14	56
Baron de Malleret Haut-Medoc (Cabernet/Merlot). Bordeaux, France. 2020		60
Domaine des Chambris Hautes Cotes de Nuits. Burgundy, France. 2022		75
Trout Lily "Little House Cuvee" (Pinot Noir). Oregon, USA. 2021		70

DOUX SWEET

Les Lions de Sudaire, Sauternes. Bordeaux, France. 2013	12	
---	----	--

BIERE BEER

Kronenbourg 1664	7	
Kronenbourg 1664 Blanc	7	



COFFEE CAFÉ

Served hot or cold

Espresso	3.50
Double Espresso	4.50
Americano	3.75
Macchiato	3.75
Double Macchiato	4.75
Cortadito	3.75
Cortado	4.75
Latte	4.75
Cappuccino	4.75
Mocha	4.75
Chai	4.75
Chocolat chaud / Hot chocolate	6.50
Chocolat liégeois / Hot chocolate liégeois	9.50
Café liégeois	8



THÉS TEA

Black Tea Masala Chai	4.50
Black Nigiri Original	4.50
Oolong Everspring	5.50
Jasmine. Jasmine Cloud	4.50
Green Tea Machta	5.50
White Bai Mu Dan	5.50
Herbal Chamomile Flowers	4.50
Milks Add On: Whole, Low Fat, Almond, Coconut, Macadamia, Oat	0.50

All to-go orders will have a 10% service charge included in the bill.

All checks for sit-down service will have a 20% service charge included in the bill.



YANN COUVREUR
PÂTISSERIE
PARIS

@YANNCOUVREUR_USA
WWW.YANNCOUVREUR.COM

YANN COUVREUR CAFÉ 

PARIS | MIAMI | DUBAI | RIYADH | SEOUL

FRENCH BAKED GOODS

- Baguette et Beurre** 8
Baguette, Butter, Jam or Chocolate Spread or Honey
- French Toast** 13.50
Caramelized Brioche, Maple Syrup
Add on: Red Berry Compote and Fresh Berries 3
- Granola Parfait** 12
Raspberry and Coconut Compote, Whole Milk Greek Yogurt, Homemade Granola, Fresh Raspberries

LES OEUFs EGGS



- 🍳 **Oeufs / Organic eggs** (3 per serving, choose a style)
Sunny side up 🍳 *Omelette* 🍳 or *Soft Scrambled* 🍳
- Classic 14.50
 - Comté Cheese and Herbs 17.50
 - Sauteed Mushrooms 17.50
 - Tomatoes 17.50
 - Truffle 30
- 🍳 **Fluffy Omelette** 16
Toasted Brioche, Fluffy Omelette, Secret Sauce, Caramelized Onions, Cheddar Cheese
- 🍳 **Egg & Cheese** 14
Toasted Brioche Bun, Sunny Side Egg, Cheddar, Secret Sauce, Pickles

TARTINES TOASTS

- 🍳 **Tartine Avocat / Avocado Toast** 12.50
Toasted Multigrain Sourdough, Guacamole, Avocado, Soft Boiled
- Tartine Saumon / Salmon Toast** 19
Toasted Multigrain Sourdough, Lemon Cream Cheese, Appalachian Smoked Salmon, Micro Greens

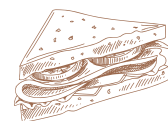
HAPPY FOX MEAL 18

- Choice of
- Grilled Cheese or Tuna Sandwich
 - Salad or Fries
 - Fruit Salad or Chocolate Chip Cookie
 - Orange Juice or Lemonade



🍳 Vegetarian 🍳 served with fries 🍳 served with salad 🍳 served with brioche

SANDWICHES



- 🍳 **Grilled Cheese** 14
Special Sauce, Sharp Cheddar, Pickles
- Tuna Melt** 🍳 19
Toasted Brioche, Sharp Cheddar Cheese, House Tuna Mix
- Club Dinde / Turkey Club** 🍳 24
Smoked Turkey, Tomato, Romaine Salad, Soft-boiled Egg, Mayonnaise
- Club Saumon Avocat / Avocado Salmon Club** 🍳 26
Smoked Salmon, Avocado, Tomato, Special Sauce & Herbs mix
- Croc Pastrami & Cheddar** 15
Toasted Pastrami, Smoked Cheddar Sauce, New York Style Pickles

SALADES SALADS



- Niçoise** 24
Mixed Greens, Tuna Tataki, Eggs, Olives and Anchovies
- 🍳 **Peas Lettuce Caesar** 18
Romaine Salad, Peas, Garlic Bread Crumbs, Parmesan Cheese, Red Onion Pickles, Caesar Dressing
Add on:
Crispy Chicken 8

ACCOMPAGNEMENTS SIDES

- 🍳 **Frites / French Fries** 7
- 🍳 **Legumes Verts / Green Power** 7
Asparagus, Green Beans and Peas, EVOO
- 🍳 **Avocado** 7
Whole, Sliced
- 🍳 **Salad** 7
Baby Lettuce, EVOO
- 🍳 **Coleslaw** 7
Cabbage and Carrots Slaw
- 🍳 **Hash Brown** 7
Maple Syrup Beef Bacon 9

DESSERTS SWEETS

- Fraisier - Strawberry Shortcake by the slice** 12
Soft Cake, Vanilla Mousseline Cream, Fresh Strawberries
- Fruit de Saison - Seasonal Fruit Salad** 12