

Brunch

-SAVORY PALATSCHINKEN-

HUNGARIAN CRÊPES

TRADITIONAL GOULASH - \$8
TENDER BEEF WITH SAUTÉED ONIONS,
RED PEPPERS, PAPRIKA & SOUR CREAM

LE PAPRIKASH - \$8
CHICKEN PAPRIKASH WITH SAUTÉED ONIONS
& SOUR CREAM

SMOKED SALMON - \$9
NORTHWEST SMOKED ALDER SALMON,
PICKLED ONIONS & CAPERS
TOPPED WITH SOUR CREAM

-SWEET PALATSCHINKEN-

HUNGARIAN CRÊPES

FRANZ JOSEPH'S TEMPTATION - \$7
HAZELNUT SPREAD, SAUTÉED BANANAS
& FRESH WHIPPED CREAM

STRAWBERRY JUBILEE - \$8
PORT INFUSED STRAWBERRIES ON TOP OF
A MASCARPONE FILLED CRÊPE

ROYAL INDULGENCE - \$7
SEASONAL BERRIES WITH
ÉPHEMERE® TRUFFLE SAUCE

-SIPPING SPECIALS-

INSPIRED DRINKS TO START THE DAY RIGHT

"GOOD MORNING SUNSHINE" MIMOSA
\$6

DILETTANTE SPICED BLOODY MARY
\$7

D52 LIQUORED MOCHA SPECIAL
\$7

-FAVORITES-

CLASSIC DISHES

DILETTANTE CLASSIC BREAKFAST - \$8
TWO EGGS, SEASONED POTATOES, TOAST
& HEMPLERS HAM, SAUSAGE OR BACON

VIENNESE TOAST - \$8
ALMOND CRUSTED FRENCH BREAD
DIPPED IN CUSTARD STYLE BATTER
WITH MAPLE SYRUP

SALZBURGER QUICHE - \$9
SWISS, PARMESAN & SMOKED GOUDA
WITH ONIONS, GARLIC & EGG

PETITE BAKED EGGS - \$6
-CHOOSE YOUR TWO FAVORITE FILLINGS-
BACON
CREAMED SPINACH
MUSHROOMS
CAMELIZED SHALLOTS

-SIDES-

EGGS - \$2 BACON - \$3
HEMPLERS HAM - \$4 SAUSAGE - \$3
TOASTED GRANOLA & FRUIT - \$5
PASSION FRUIT PARFAIT - \$6
SEASONED POTATOES & SOUR CREAM - \$3
CLASSIC TOAST - \$3

-BEVERAGES-

PERSONAL FRENCH PRESS POT - \$4

FEATURING OUR VENEZUELAN
ESTATE DIRECT COFFEE

ORANGE JUICE - GRAPEFRUIT JUICE -
STRAWBERRY LEMONADE

Cafe Menu

-APPETIZERS-

SAVORY

SPICED CHICKEN SKEWER - \$9
ROMANIAN PICKLED VEGETABLES - \$6
SEASONED NUTMEATS - \$5
COZY OLIVES WITH HERB - \$5

SWEET

WARMED BRIE WITH HONEY & PECANS - \$11
CHOCOLATE DECADENCE PASTRY - \$5
ÉPHEMERE DIPPED STRAWBERRIES - \$7
LEMON BAR - \$4

SMALL PLATE TOAST SERVICE

TOAST PLATES ARE SERVED WITH MACRINA BAKERY BAGUETTE SLICES

MARKET SPECIAL - \$8

BEECHER'S FLAGSHIP GRUYERE
WITH TART CHERRY CHUTNEY

CAPRESE TOAST - \$7

FRESH MOZZARELLA
WITH ROMA TOMATOES & FRESH BASIL LEAVES

BLUE PEAR TOAST - \$8

BLUE CHEESE CRUMBLES
WARMED WITH PEARS & HONEY SAUCE

CLASSIC TOAST - \$5

SWEET CREAM BUTTER
WITH FRESH BOYSENBERRY COMPOTE

FANCY TOAST - \$8

AUSTRO-HUNGARIAN SPECIALTY
HAZELNUT SPREAD WITH FRESH FRUIT

-DINNER-

BORSCHT - \$8

OUR MUCH ADORED CLASSIC BEET STEW
WITH CHUNKS OF CARROTS,
BEETS, CELERY, ONIONS & RED CABBAGE
SERVED WITH GARLIC TOAST

WALDORF SALAD - \$8

APPLES, CELERY, GOLDEN RAISINS,
PECANS, BLUE CHEESE CRUMBLES
& CURRIED MAYONNAISE DRESSING

CHILLED WEDGE SALAD - \$9

ROMAINE HEARTS WITH ONIONS, TOMATOES, BACON
& YOUR CHOICE OF DRESSING:
BLUE CHEESE, WHITE WINE TARRAGON
OR
HUNGARIAN BELL PEPPER

LE BOEUF - \$17

MARINATED TENDER BEEF
COOKED TO PERFECTION SERVED WITH
MASHED POTATOES & SAUTÉED SPINACH

HUNGARIAN BRAISED SAUSAGE - \$9

SAUSAGE BRAISED IN BEER SERVED WITH
TRADITIONAL SAUERKRAUT

HUNGARIAN MEATLOAF - \$13

HOMEMADE MEATLOAF
BEEF, PORK, GARLIC & ONIONS WRAPPED IN BACON
SERVED WITH MASHED POTATOES & SAUTÉED SPINACH

SALZBURGER QUICHE - \$9

SWISS, PARMESAN & SMOKED GOUDA
WITH ONIONS, GARLIC & EGG

Patisserie

RIGO JANCSI - \$7.50

OUR SIGNATURE - HUNGARIAN CLASSIC TORTE
CHOCOLATE MOUSSE BETWEEN CHOCOLATE GENOISE,
WITH RASPBERRY PRESERVES & A TRUFFLE GLAZE

ÉPHEMERE® TRUFFLE TORTE - \$7.25

A MOIST AUSTRIAN GATEAU-STYLE TORTE
WITH RASPBERRY PRESERVES & A CHOCOLATE GLAZE

GERMAN CHOCOLATE CAKE - \$7.75

DARK CHOCOLATE CAKE, BURNT CREAM FROSTING
WITH PECANS & COCONUT

CAPPUCINO GATEAU - \$7

CHOCOLATE AND VANILLA GENOISE
WITH MOCHA GANACHE
TOPPED WITH ITALIAN BUTTER CREAM

BANANA COCONUT CREAM CAKE - \$7.25

THREE LAYERS OF VANILLA GENOISE
WITH FRESH BANANAS,
COCONUT AND WHIPPED CREAM

BLACK FOREST CHERRY CAKE - \$7.25

VANILLA & CHOCOLATE GENOISE,
BING CHERRIES SOAKED IN FINE TAWNY PORT
FROSTED WITH MASCARPONE WHIPPED CREAM

MOCHA SILK - \$6.75

FLOURLESS, ALL CHOCOLATE GATEAU
FORTIFIED WITH ESPRESSO

SEASONAL FRUIT CRISP - \$7.50

FRUIT COMPOTE TOPPED WITH
A CRISPY BUTTER ALMOND CRUST

TIRAMISU GATEAU - \$7.75

VANILLA GENOISE, SOAKED WITH ESPRESSO,
MYERS'S RUM & CRÈME DE CACAO, WITH MASCARPONE,
WHIPPED CREAM & MARSALA ZABAGLIONE

STRAWBERRY CHANTILLY - \$7.50

THREE LAYERS OF VANILLA GENOISE
FROSTED WITH WHIPPED CREAM,
STRAWBERRIES, & TOASTED ALMONDS

CHOCOLATE RENDEZVOUS - \$7.25

THREE LAYERS OF CHOCOLATE GENOISE,
FROSTED WITH CHOCOLATE BUTTERCREAM
SUGGESTED PAIRING - BULLET SCOTCH, NEAT

DILETTANTE CHEESECAKES - \$7.50

RASPBERRY, CHOCOLATE
OR CLASSIC NEW YORK STYLE

ÉPHEMERE® MOUSSE AU CHOCOLATE - \$5.50

THE TRADITIONAL EGG MOUSSE
AND PLENTY OF CREAMY CHOCOLATE

CRÈME BRÛLÉE - \$6.25

THE CLASSIC
LUSCIOUS CREAMY CUSTARD
& BURNT SUGAR CRUST

BREAD PUDDING - \$8

LAYERS OF FLUFFY CUSTARD-SOAKED BREAD
SERVED WITH AUSTRIAN WHISKEY SAUCE

MOCHA PRALINE - \$7.25

PECAN CRUST, ÉPHEMERE® CHOCOLATE GANACHE,
CHOCOLATE MOUSSE AND ESPRESSO CHANTILLY

Ice Cream

ICE CREAM FLAVORS

Vanilla ♦ Chocolate ♦ Espresso ♦ Huckleberry ♦ Strawberry

-COUPE ICE CREAM SUNDAES-

CHERRY OPTIONAL

DILETTANTE COUPE - \$6

CHOOSE YOUR ICE CREAM FLAVOR:
ICE CREAM, ÉPHEMERE® TRUFFLE SAUCE,
WHIPPED CREAM, A CRISPY WAFER
& A CHOCOLATE TRUFFLE

CARAMEL COUPE - \$6

CHOOSE YOUR ICE CREAM FLAVOR:
ICE CREAM, CARAMEL CREAM SAUCE,
WHIPPED CREAM, A CRISPY WAFER
& A CHOCOLATE TRUFFLE

CAFÉ LIEGEOIS - \$6

VANILLA ICE CREAM WITH
ICED COFFEE POURED ON TOP

FRUIT COUPE DU JOUR - \$6

YOUR FAVORITE ICE CREAM WITH SEASONAL FRUIT

SORBET DUET - \$5

TWO SCOOPS OF SEASONAL SORBET (DAIRY-FREE)
WITH FRESH MINT SPRIGS

-SPIRITED ICE CREAM SUNDAES-

WITH LIQUEUR & BRANDY INFUSED SAUCES

MOZART COUPE - \$7

VANILLA ICE CREAM, ÉPHEMERE® TRUFFLE SAUCE
DOUSED WITH HAZELNUT LIQUEUR, WHIPPED CREAM
A CRISPY WAFER & A CHOCOLATE TRUFFLE

ULTIMATE MOCHA COUPE - \$7

CHOCOLATE AND ESPRESSO ICE CREAM
WITH COFFEE LIQUEUR TOPPED WITH WHIPPED CREAM,
A CRISPY WAFER & A CHOCOLATE TRUFFLE

-ICE CREAM SHAKES & FLOATS-

CLASSIC AND DELICIOUS

ÉPHEMERE® CHOCOLATE FLOAT - \$6

ÉPHEMERE® TRUFFLE SAUCE WITH SODA & A SCOOP OF ICE CREAM

DOUBLE ÉPHEMERE® SHAKE - \$6

ÉPHEMERE® TRUFFLE SAUCE WITH CHOCOLATE ICE CREAM

ROOT BEER FLOAT - \$6

THE AMERICAN CLASSIC - VANILLA ICE CREAM
WITH THOMAS KEMPER ROOT BEER

-FORTIFIED ICE CREAM SHAKES-

INFUSED WITH PREMIUM LIQUEUR

PORT SHAKE ÉPHEMERE® - \$8

VANILLA ICE CREAM,
ÉPHEMERE® TRUFFLE SAUCE & PORT WINE

CAFÉ CARAMEL - \$8

ESPRESSO ICE CREAM WITH BAILEY'S CARAMEL LIQUEUR
TOPPED WITH WHIPPED CREAM

HAZELNUT PASSION - \$8

VANILLA ICE CREAM,
ÉPHEMERE® TRUFFLE SAUCE & HAZELNUT LIQUEUR

MINT CHIP BLISS - \$8

VANILLA ICE CREAM, DARK CRÈME DE MENTHE LIQUOR,
VODKA & CHOCOLATE CHIPS

Chocolate and Cocoa Choices

OUR CHOCOLATE & COCOA CHOICES

EXTRA DARK 72%

A FULL BODIED & SEMI-DRY BLEND OF PURE CHOCOLATE
FROM THE IVORY COAST AND COLUMBIA

DARK 63%

A VENEZUELAN BLEND OF PURE CHOCOLATE
- WITH FLORAL AROMAS

WHITE 31%

PURE COCOA BUTTER, DOUBLE CREAM & VANILLA VIENNESE
COCOA - OUR SUPER RICH, DOUBLE-DUTCHED COCOA BLEND

ÉPHEMERE® DARK 52%

CHOCOLATE TRUFFLE SAUCE WITH DARK CHOCOLATE,
CREAM, BUTTER AND VANILLA - SMOOTH & RICH

MILK 41%

PURE DOUBLE-CREAM CHOCOLATE FROM RICH
CRIOLLO CACAO - CARAMEL AND NUT FLAVOR AROMAS

-HOT CHOCOLATE & MOCHAS-

HOT CHOCOLATE, TALL - \$3.25

CHOOSE YOUR CHOCOLATE FROM THE LIST ABOVE
AND WE ADD STEAMED MILK

CHOCOLATE MOCHA, TALL - \$3.75

CHOOSE YOUR CHOCOLATE FROM THE LIST ABOVE
AND WE ADD OUR HOUSE ESPRESSO AND STEAMED MILK

-DEMITASSE SPECIALTIES-

BIG FLAVOR IN A LITTLE CUP

CIOCOCBREVE™ - \$3

CHOOSE YOUR CHOCOLATE FROM THE LIST ABOVE
AND WE ADD HALF STEAMED CREAM AND MILK

ESPRESSO DOUBLE SHOT - \$2.25

OUR HAPSBURG ESPRESSO BLEND IS ROASTED
SPECIFICALLY TO COMPLEMENT OUR CHOCOLATE

MOCHA VIZIO™ - \$3

CHOOSE YOUR CHOCOLATE FROM THE LIST ABOVE
AND WE ADD AN ESPRESSO DOUBLE SHOT
SURE TO BECOME YOUR SECRET "VICE"

-SIGNATURES-

MEXICANO® - \$3

HOT CINNAMON SPICED COCOA
BREWED WITH WATER

DR. SLOAN - \$3.25

STEAMED MILK WITH OUR RICH,
DARK VIENNESE COCOA

VOLTAIRE™ - \$3

BREWED COFFEE & AND OUR RICH,
DARK VIENNESE COCOA

MEXICANO® MOCHA - \$3.50

HOT CINNAMON SPICED COCOA
BREWED WITH ESPRESSO

CARAMEL MOCHA - \$4

STEAMED MILK, ESPRESSO,
OUR DELUXE CARAMEL & MILK CHOCOLATE

COPENHAGEN - \$3.50

BREWED COFFEE, ÉPHEMERE® HOT CHOCOLATE
& OUR PERSIAN SPICES

Martinis

-CHOCOLATE TRUFFLE MARTINIS-

ÉPHEMERE® MARTINI

OUR SIGNATURE MARTINI

ÉPHEMERE® TRUFFLE SAUCE & A GENEROUS PORTION OF VODKA
\$10

MINT KISS

ÉPHEMERE® TRUFFLE SAUCE, MINT LIQUEUR, VODKA
& A SPLASH OF FRESH CREAM
\$9

CHOCOLATE COVERED CHERRY

ÉPHEMERE® TRUFFLE SAUCE, DISARONNO AMARETTO,
EFFEN BLACK CHERRY VODKA & CHAMBORD
\$10

SEA SALT CARAMEL

ÉPHEMERE® TRUFFLE SAUCE, FRESH CREAM CAMERAL SAUCE,
VODKA & CARAMEL BAILEY'S WITH A SALTED COCO RIM
\$10

MOCHA MARTINI

ÉPHEMERE® TRUFFLE SAUCE, COFFEE LIQUEUR
& A GENEROUS PORTION OF VODKA
\$10

GINGER CHOCOLATE MARTINI

ÉPHEMERE® TRUFFLE SAUCE WITH YAZI GINGER VODKA
& A GENEROUS PORTION OF VODKA
\$10

VALENCIA SPIRIT

ÉPHEMERE® TRUFFLE SAUCE, ORANGE AROMA ESSENCE,
VODKA & COINTREAU MUDDLED WITH FRESH ORANGE WEDGES
\$9

TOFFEE NUT TRUFFLE

ÉPHEMERE® TRUFFLE SAUCE, HAZELNUT LIQUOR,
BAILEY'S & A GENEROUS PORTION OF VODKA
\$10

-DOUBLE SHOT MARTINIS-

MIDNIGHT ESPRESSO MARTINI

DOUBLE-SHOT ESPRESSO, EXTRA DARK CHOCOLATE 72%,
COFFEE LIQUEUR & VODKA
\$10

HAZELNUT ESPRESSO MARTINI

DOUBLE-SHOT ESPRESSO, FRANGELICO, BAILEY'S,
VANILLA VODKA & A SPLASH OF CREAM
\$10

LATTINI

DOUBLE-SHOT ESPRESSO, BAILEY'S, COFFEE LIQUOR
& A GENEROUS PORTION OF VODKA
\$8

MADAME X MOCHA MARTINI

DOUBLE-SHOT ESPRESSO, WHITE CHOCOLATE 31%,
VODKA PERNOD & A SPLASH OF BAILEY'S
\$10

-REFRESHINGLY DRY MARTINIS-

MANDARIN SPRITZER

CHAMPAGNE WITH MUDDLED
MANDARIN ORANGES & CHILLED VODKA
\$8

ORANGE CRUSH

VANILLA VODKA AND COINTREAU MUDDLED
WITH FRESH ORANGE SLICES & A SPLASH OF RUM
\$10

THE ROSE

ROSE CHAMPAGNE & EFFEN BLACK CHERRY VODKA
GARNISHED WITH AN EDIBLE FLOWER
\$9

GREEN FAIRY

ABSINTHE, SWIRLS OF WHITE CHOCOLATE,
ORANGE LIQUEUR & AN EXTRA-SPECIAL GARNISH
\$10