



Cafe
Laurence & Chico



Welcome to Laurence and Chico Café,
the place where the worlds of fashion and food collide.
First opened in June 2018.

Every corner inside the Café was designed by
Laurence & Chico to match their signature prints.
From floor to ceiling all details on the wallpapers, tiles
and furniture accent the atmosphere of the café.

The café features exclusive accessories from the brand,
such as postcards, scarves and phone cases available for
purchase.

What is even more fun is that everything inside
Laurence & Chico's Café world can be purchased on site.
Yes, even the Monster Chairs!



Rabbit's Foot High Tea

Served daily from 1pm to 4pm

Exclusively at our High Tea Salon

\$49/person includes your choice of Theodor Tea and a design Set

Menu of 8 items

Vegetarian and Petite options available

Our Favourite of the Season Featured Items



Cocktail List

Mojito 1.5 oz \$16

Jamaican Rum, fresh mint and lime.

Espresso Martini 3oz \$17

Freshly brewed 49th Parallel espresso shot mixed with Coffee Liqueur and Vodka.

Margarita 1.5 oz \$16

Tequila Reposado mixed with our secret recipe of sweet and sour.

Bellini 7.5 oz \$14

Italian Prosecco mixed with our seasonal fruit puree.

Mimosa 7.5 oz \$14

Chilled Sparkling wine with freshly squeezed citrus juice.

PRICES DO NOT INCLUDE TAX. 10% PST WILL BE ADDED TO THE BILL



Savoury

GF 🍴 **White Bean Hummus** \$9

Lemony white bean hummus topped with puffed, crispy shallots, and dill. Served with a side of spinach herb crepe for dipping.

GF **Chicken Liver Brule** \$11

Smooth chicken liver pate with a crispy caramelized top, pickled hon-shimeji mushrooms and sweet onion jam condiments. Served with a side of squid ink rice crackers for scooping.

Add extra side of rice crackers for \$2

🍴 **Crispy Onigiri** \$12

Oven baked seasoned rice ball with a crispy exterior and an ooey gooey melted mozzarella filling, served with basil mayo sauce on the side. (4 pcs)

Monte Cristo Sandwich \$14

Prosciutto, creamy brie, and crunchy pickles sandwiched between house-made bread grilled for a crisp exterior texture, topped with our house-made beet ketchup.

Smoked Tuna Poké \$16

Smoked tuna , and crunchy nashi pears with maple dashi sauce topped with a fresh quail egg yolk. Served with a side of toasted garlic bread.

GF 🍴 **Pear & Cauliflower Soup** \$9

Creamy cauliflower purée highlighted with savoury, earthy white truffle oil.

**All our products may contain traces of gluten, nuts and other allergens.*



Laurence & Chico

Barista Specialty Coffee 16 oz

Barista made coffee with the finest grounds from 49th Parallel, with its unique dark aroma, round flavours of cocoa, caramel and molasses.

Espresso

Americano

Espresso Macchiato

Cappuccino

Hot Chocolate

Americano Misto

Latte

Caramel Latte

Vanilla Latte

Mocha

Caramel Macchiato

Make It Large +\$0.50

Extra Espresso shot/flavour shot +\$0.75

All coffee drinks can be made iced.

Theodor Tea \$3.50

Ask for our exclusive Tea menu selection imported from Theodor's tea house in Paris, France.

UPJUS \$12

Organic, cold-pressed and locally-sourced fresh juice

Charcoal Lemonade

Alkaline Water, Lemon, Raw Honey, Chia Seeds, Activated Charcoal

L.A.S.

Lime, Apple, Strawberry

Chico

Apple, Grape, Lemon, Honey, Chamomile

Laurence

Honey, Lime, Passion Fruit, Apple, Rose, Cinnamon, Honey

7th Heaven

Pineapple, Apple, Mint



Laurence & Chico

A la Carte Desserts

\$15/each

Tempting Tiramisú

House-made Lady fingers soaked in 49th parallel coffee mix with brandy and topped with our secret Italian mascarpone recipe. It is like a dream come true.

Seasonal Mousse

Refreshing twist on the seasonal local flavors. Enhanced by some crisp textures and a presentation worth of our unique atmosphere.

Classic Cheesecake

Non-baked cheesecake filled with homemade seasonal sauce presented in a unique way.

To-Go Desserts

🍷 Tropical Mousse \$6.95

Tropical paradise in your mouth. Vanilla tart filled with black rice pudding and Passion fruit Mousse. Covered in toasted coconut.

🍷 Chico's Golden Coffee Dome \$6.95

Coffee flavour mousse on top of an almond cookie. Gold powder and chocolate truffle create a Galaxy dome.

Tiramisú \$6.95

House-made Lady fingers soaked in 49th parallel coffee mix with brandy and topped with Italian mascarpone. It is like a dream.

Matcha Tiramisú \$6.95

Secret recipe Mascarpone cream with homemade savoiardi sponge soaked in matcha water.

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TEA LIST

HERBAL

Jardin de Maman

An infusion of fruit flavours and notes of Hibiscus.
Contains: Apple, Hibiscus, Currants, Rosehip barks, Pineapple, Strawberry

GREEN

J.E. Oolong Milky

A Chinese Oolong green tea with a naturally creamy, smooth flavour.
Contains: Oolong green tea from Fujian, China (semi-fermented at 18%)

Pêché Mignon

A refreshing green tea with fruity notes of wild peach and melon.
Contains: Green tea from China, Pineapple, Passion fruit, Melon, Peach Strawberry, Rose petals, Cornflower petals

Fleurs de Jasmin

Blend of refinement and softness of Chinese green tea and jasmine flowers.
Contains: Green tea from China (98%) and Jasmine flowers (2%)

BLACK

Ceylon O.P.

A Ceylon black tea with crisp aromas reminiscent of citrus.
Contains: Ceylon black tea from Sri Lanka

Place Saint Marc

A flavoured black tea, inspired by the beauties of Venice
Contains: Black teas (from China & Sri Lanka), Sunflower petals, Strawberry, Raspberry, Vanilla, Cherry

The à la Vanille

Black tea with natural flavour of vanilla with its sweetness, refined and endearing mark.
Contains: Black teas from China & Sri Lanka, Vanilla flavour

Strong British Breakfast

Perfect blend of Darjeeling and Assam black teas from India. KOSHER certified blend tea.
Contains: Blend of black teas from India Assam and Darjeeling

MYSTERY

Mystere Sachet

Day after day, discover a new blend; flavors of fruits, exotic ones, vanilla, or even greedy or spicy notes.



Laurence & Chico

Rabbit's Foot High Tea Set Menu

\$49 pp *includes your choice of Tea*

Creamy Cauliflower Truffle Soup

Creamy cauliflower purée highlighted with savoury, earthy white truffle oil.

Egg Salad Charcoal Cracker

A cheeky play on the classic egg salad sandwich, combining soft-boiled quail eggs with the salty pop of caviar and fresh herbs delicately on top of a crispy squid ink rice cracker.

Elk Umeboshi Tartare

Marinated Northern Canadian elk tartar, seasoned with pickled plum mustard and garnished with butternut squash, pine nuts and Kewpie mayo, served on top of a crunchy brioche crisp.

Smoked Tuna Crêpe

Inspired by the classic smoked salmon pinwheel sandwich. A spinach and herb crêpe surrounds smoked Albacore tuna; a Japanese-inspired sweet omelette adds flavour and texture, while the whole dish is brightened by apples and spicy radish sprouts.

Parsnip Brown Butter Mochi Cake

Sweet parsnips Gluten-free cake with a layer of hard caramel. Topped with saffron and spiced pears.

Chocolate Ganache Tart

Creamy and rich chocolate ganache is topped with the distinctive smoky flavour of Lapsang Souchong tea mousse. Crispy freeze-dried oranges add an elevating brightness.

Mini Sweet Delicacy

Enjoy a mini sweet, especially selected by our pastry chef for you.

Mini Savoury Scone

Enjoy a mini scone, especially selected by our pastry chef for you.

*Our feature menu has been specially designed by Chef **Tobias Grignon** to create a High Tea experience that will excite your senses!*

Served daily from 11 am to 5 pm