

La Boulangerie

BREADS

Baguette (V)

Our award-winning light, airy sourdough bread with a crispy crust and light nutty taste, made through a long fermentation process.

Baguette Traditionnelle Traditional Baguette \$3.00

Baguette Rustique Shorter & Wider Version \$3.00

Baguette Sesame Traditional Baguette with Sesame \$3.10

Baguette Epi Spiky Shape (Wheat Frond) \$3.10

Demi Baguette Small Baguette \$1.60

Baguette Ciabatta \$1.60

Softer, less crusty version of our baguette inspired by the Italian delicacy

Bordelais (V)

Our classic country sourdough bread made with white, whole wheat and rye flours

Bordelais Boule 1.1lb 2.2lb \$5.50 \$9.40

Bordelais Pullman 1.5kg \$13.00

Please allow 48 hours notice for ordering this item

Rustic Bordelaise Baguette \$3.00

Bordelaise dough in a shape of a rustic baguette

Pain au Levain aux Cereales (V) 5 Grain Sourdough

A hearty bread made with oats, sesame, pumpkin, flax and sunflower seeds using the same base as our Bordelais

5 Grain Ciabatta \$2.85

Our famous 5-grain dough shaped into a small loaf

Regular 500gr \$6.50

Pullman 1.5 kg \$16.50

Please allow 48 hours notice for ordering this item

Pain Paillasse - Rustic sourdough (V)

Our signature bread, airy creamy crumb with a nice dark crust

Pave, Family Pave Family \$4.00 \$9.40

Apricot & Almond Abricot & Amande (Fri - Sun) \$6.20

Pain de Seigle (Rye) (V) Rye Sourdough Bread - (Fri - Sun)

Sourdough Bread loaded with rye chops \$5.65

Challah (Fri) \$8.30

Traditional Jewish Bread (with vegetable oil)

Fougasse (V) Olive Sourdough Bread \$6.20

Traditional sourdough bread from the South of France

Banana Walnut Choc Chip (V) \$6.00

Sourdough Bread with chunks of fresh banana, a hint of

shredded coconut topped with apricot glaze

Petite Boule au Chocolat (V) Bordelais Choc Roll \$2.75

Our Bordelais Sourdough in a small roll with chocolate chips

La Boulangerie

SWEETS

Croissant

Award-winning Croissant made with the highest quality European Butter & flaky layers of dough

Croissant aux Amandes Almond Croissant \$3.60

Filled with almond cream topped with confectioner's sugar & almond slivers

Chocopain Chocolate Croissant \$3.35

Our namesake "Pain au chocolat" is made with European butter of the highest quality and two Belgian dark chocolate batons. Our best seller!

Chocopain aux Amandes Almond Chocopain \$4.00

Filled with almond cream, topped with confectioner's sugar & almond slivers

Escargot à la Cannelle \$2.95

Cinnamon snail like shaped pastry

Petit Kouign \$3.35

Choc O Pain's specialty! Layers of flaky caramelized dough filled with raspberries, chocolate chips, apricot or apple

Chouquettes \$3.20

Pastry puffs made out of "Pâte à choux" topped with pearl sugar. Perfect for kids. 6 pieces

Brioche à Tête \$2.20

Light, buttery & delicious sweet bread. Topped with pearl

Brioche Nature Loaf \$8.30

Brioche in a loaf shape, perfect the next day for French toast!

Financiers \$3.20

Tea cakes made with gluten free flour, almond flour topped with black currants

Seasonal Bread Pudding \$6.30

Babka Regular Big Ring \$3.35 \$10.30

Walnuts / pecan and chocolate babka mix

Tarte saisonniere almondine Seasonal almondine fruit Tart Individual Whole \$6.30 \$26.50

Tarte aux pommes du moment Seasonal apple tart price vary

Tarte aux fruits frais Fresh seasonal fruit tart \$6.75 \$30.00

Buttery brisée crust with fresh uncooked seasonal fruits & cream or curd

Flourless Chocolate Heaven Cake \$6.75 \$30.00

Intensely rich flourless chocolate cake topped with

confectioners sugar. Available in other sizes.

Macarons

2.50 each

Macarons by Thierry Atlan

A French meringue "cookie" made with almond flour, egg whites and filled with ganache or fruit.

Box of 6: \$14.50 Box of 12: \$27.00 Box of 28: \$59.95

Lunch & Breakfast

Lunch Special

Available Monday to Friday

Small 6.00 **Medium** 9.00 **Large** 12.00

Choose any slice of quiche, or a mini sandwich + side salad or soup

Add a pastry or a small drink

Add a pastry & a small drink

Organic Yogurt with Berries (VE)

Organic plain yogurt & fresh berries

Without granola \$4.30

With granola \$5.75

Croissant Jambon Emmental

Our award-winning croissant filled with French ham & Swiss cheese

Feta Spinach Croissant (VE) \$3.70

"Snack" croissant made with fresh spinach & feta cheese

5 Grain Egg, Spinach, Ricotta (VE) \$5.00

Breakfast sandwich made with baked eggs, fresh spinach & ricotta cheese served on our 5-grain bread

Croque-Monsieur / Madame \$4.30

Choc O Pain twist on a French classic. Sourdough slices.

With Ham, Cheese & Bechamel

With Tomato, Cheese, Basil & Bechamel

Jambon Beurre Emmental Ham & Cheese Sandwich \$8.50

Demi baguette with butter, French style ham from Madrange & Emmental cheese

Saucisson Sec Cornichons Dry Saucisson with Gherkin \$7.15

Demi baguette with butter, dried sausage from D'Artagnan & gherkin

Smoked Chicken Curry, Raisins, Apricot \$9.50

Smoked chicken salad with curry mayonnaise, dried Californian

apricots, raisins & fresh spinach on Bordelais bread

Spicy Tuna, Red Peppers, Avocado \$9.50

Slightly spicy tuna salad with mayonnaise with fresh avocado,

tomato & red peppers on Pain Paillasse or ciabatta

Avocado toasts (2) (V) \$7.50

Made to order on toasted 5-grain bread with pumpkin & black sesame seeds, chilly flakes, lemon juice, olive oil.

Available with egg & side salad. \$10.00

Seasonal Vegan Sandwich (V) \$8.75

Refer to seasonal board

Classic Quiche Lorraine \$6.70

A butter crust filled with egg custard, Swiss cheese, bacon & ham.

Seasonal Vegetarian Quiche (VE) \$6.70

Made with fresh, seasonal vegetables, local when possible

Soup & Salads

Served with a piece of baguette

Salad to Order

Make your own salad

Seasonal Salad

Kale and Fennel Salad

With bacon, goat cheese, walnuts, pumpkin seeds

Salade Fraiche de Lentilles

Lentils salad, side salad and one hard boiled egg

Salade de Chevre Chaud *Toasted goat cheese salad*

Toasted goat cheese on toast, topped with honey served next to a mesclun salad with tomatoes

Starting at

\$5.75

\$10.50

\$10.50

\$10.50

\$10.50

Soupe du Jour (V)

Always vegan, homemade

Cup (12oz)

Bowl (16oz)

\$5.50

\$7.00

Side salad

Add a mesclun side salad to your lunch

Side smoked chicken salad (5 oz)

Make it a meal with a mesclun salad

Side Tuna salad (5 oz)

Make it a meal with a mesclun salad

Salade Mesclun

Side salad with some tomatoes and homemade vinaigrette

\$1.85

\$5.40

\$5.40

\$5.75

Cold Beverages

Iced Americano *Café Allongé Glacé*

Double Espresso over iced water (4 shots for large)

Iced Latte *Café Latte Glacé*

Double Espresso with milk over ice

Iced Mocha *Café Mocha Glacé*

Espresso, milk, and chocolate over ice

Iced Coffee *Café Glacé*

Coffee served over ice

Iced Tea *Thé Glacé*

Handblended loose leaf unsweetened iced teas, available in black, green or herbal (decaf) options

Homemade Organic Lemonade *Citronnade Maison Bio*

Lightly sweetened with organic agave

Orange Juice *Just d'orange "Pressé"*

Freshly squeezed grade OJ

Cold Milk *Lait Glacé*

Large choice of milks

Arnold Palmer

Bottled Water *Eau Minérale*

Saratoga, NY source water in cobalt blue bottles

Alain Milliat Juices & Nectars

Made with fruits picked at the peak of the season for a full flavor profile. A real experience!

16 oz

24 oz

\$3.10

\$3.90

\$4.30

\$5.90

\$4.80

\$6.30

\$2.90

\$3.80

\$3.00

\$3.70

\$3.20

\$4.40

\$3.75

\$2.90

\$3.30

\$2.60

\$4.00

Hot Beverages

Espresso

Double shot of espresso

Macchiato

Espresso shot with a dollop of foam

Cortado

Double Espresso with 2 oz. foamed milk (4 oz. total)

Americano *Café Allongé*

Hot water over espresso shots (4 shots for Large)

Cafe Latte

Espresso shots with steamed milk

Cappuccino

Espresso shots with foamed milk

Mocha

Espresso shots with steamed mild & our homemade chocolate mix (unsweetened)

Drip Coffee *Café Filtre*

Delicious freshly brewed coffee

Coffee with Milk *Café au Lait*

Drip coffee with steamed milk

Hot Chocolate (unsweetened) *Chocolat Chaud*

A warm drink made of cocoa and steamed milk of your choice (unsweetened so you can add sugar to your taste)

Hot Milk *Lait Chaud*

Large choice of milks

Hot Tea *Thé*

Large assortment of high quality black, green, or herbal (decaf) options

\$2.90

\$3.30

\$3.50

\$2.90

12 oz

\$3.70

\$3.70

\$4.25

\$3.70

\$4.25

\$4.10

\$5.00

\$1.90

\$2.25

\$2.80

\$3.40

\$4.25

\$5.00

\$3.00

\$3.20

Kids Beverages

Freshly Squeezed Grade OJ *Jus d'orange "pressé"*

Cold Milk *Lait Glacé*

Organic 1% milk in a box (6.75 oz)

Hot Milk *Lait Chaud*

Hot Chocolate (unsweetened) *Chocolat Chaud*

8oz

\$2.15

\$2.10

\$2.60

\$2.40

\$3.25

V = Vegan

Coffee by La Colombe, Tea by Kusmi

VE = Vegetarian

Whole, Skim and Half & Half from local Farms or non-dairy options (Organic Soy or Organic Almond Milk)

NF = No Flour

Almond Milk = +\$0.50 for small +\$0.75 for large

Additional espresso shots (2) = +\$1.25

Choc O Pain cannot guarantee any item is 100% gluten-free

CHOC • PAIN

French Bakery & Café

WINNER

NYC BEST BAGUETTE (2016) AND BEST CROISSANT (2018)

FRENCH MORNING FAN FAVORITE AWARD

Hoboken

Jersey City

157 1st St.

530 Jersey Ave.

Tel: 201-710-5175

Tel: 201-435-2462

Tea Building, 1500 Hudson St.

330 Palisade Ave.

Tel: 201-683-3300

Tel: 201-420-7111

Hours of Operations:

Monday - Friday: 7am-7pm (Tea Building: 6:30am-7pm)

Saturday - Sunday: 8am-7pm (Tea Building: 7:30am-7pm)

Gift Cards are available

In store Pick Up & Delivery available on our [website](#)

Check for new seasonal offerings on our menu insert

Book your next party or event at our Hoboken locations:

events@chocopainbakery.com

Let us cater your next event!

catering@chocopainbakery.com

Interested to get our products wholesale?

wholesale@chocopainbakery.com

Any other inquiry:

contact@chocopainbakery.com

chocopainbakery.com