Menu

ATELIER MONNIER

SOUTH BEACH

Croissants

- Plain — L $3.65 | M $2.65
- Chocolate — L $3.85 | M $2.75
- Almond — L $4.95 | M $3.45
- Almond Chocolate — L $5.25 | M $3.65
- Filled Croissant — M $3.65
  Dulce De Leche - Pistachio Cream - Raspberry Cream - Hazelnut Cream
- Mini croissants assortment: Savory & Sweet — 4pc $14.95

Danishes & Pastries

- Pain Aux Raisins — L $3.85 | M $2.85
- Fruit Danish — L $3.85 | M $2.85
- Guava Cream Cheese — L $3.85
- Caramelized | Vegan — L $3.85
- Brownie ⊗ — $4.95
- Chocolate Chip Cookie ⊗ — $2.85
- Meringue ⊗ — 5pc $5.00
- Biscotti ⊗ — $2.85
  Guava - Almond - Chocolate chip
- Canelé — $2.85
- Choquettes — 6pc $5.00 | dozen $8.00
- Mini Palmier — 4pc $6.00
- Pastel de Nata — $2.85
- Pão De Queijo — $1 each | 6pc $5.00 | dozen $8.00

Breakfast

- Fruit Bowl - Mixed Fruit — $8.95
- Yogurt With Granola — $8.45
- Scrambled Eggs With Yolk — $8.45
  Served with 2 slices of toasted French Baguette.
- Croissant Egg Sandwich — $8.50
- French toast — 2 slices $10.95
  Brioche soaked in egg, pan seared with syrup and fresh fruit — 3 slices $12.95 / 4 slices $14.95

All Day Savories

- Quiches — $8.95
  Spinach & Broccoli - Tomato & Feta - Lorraine
- Croissants
  Ham & Cheese Croissant — M $4.25 | XL $7.95
  Vegan Croissant: Eggplant, mushroom, and pesto garlic — $7.95
- Croques
  Monsieur: Virginia Ham - Swiss Cheese - Bechamel Sauce - Sourdough Bread — $10.95
  Madame: Virginia ham - Swiss Cheese Bechamel Sauce - Sourdough Bread and Fried Egg - Side Salad — $15.95
- Tostada: — $2.95
  Butter
  Add Ingredients Of Choice:
  Turkey - Tomato - Cream Cheese - Mozzarella - Ham - Swiss Cheese - Chicken — +$2
  Avocado - Prosciutto — +$3.50
  Smoked Salmon - Side Salad — +$5.00

- Main Course To Go (Vacuum Packed And Frozen) — $19.95
  A complete meal, perfect for lunch or dinner, featuring a typical French recipe

  Convenient To Prepare:
  - 3 minutes in the microwave
  - 10 minutes in boiling water

  Each Lunch Box Contains:
  - Chicken, fish, or red meat
  - Potatoes, rice, or pasta
  - Vegetables and/or sauce

- Add To Any Dish
  1/3 French baguette - Ham - Bacon - Extra egg — each $2.00
  turkey - Chicken - Swiss - Peppers - Mozzarella Mushroom - Tomatoes - Feta - Onions - Spinach - Cream Cheese - Jam

  SIDES
  Bacon - Brie - Prosciutto - 1/2 avocado — each $3.50
  Smoked Salmon, Herb Toasted Potatoes, Side Salad — $5.00

Ask for our catering menu





@ateliermonnier

Stay connected and never miss a bite!
Follow us on social media for delicious updates and exclusive offers.

Coffee - Tea - Chocolates

- American Drip Coffee — $2.95 8 oz | $3.95 12 oz | $4.45 16 oz
- Espresso — $2.95
- Americano — $2.95 8 oz | $3.95 12 oz | $4.45 16 oz | $4.45 Iced
- Cortadito — $3.45
- Macchiato — $3.45
- Chai - Latte — $4.45 12 oz | $5.45 16 oz | $5.45 Iced
- Latte — $3.95 8 oz | $4.75 12 oz | $5.95 16 oz
- Cappuccino — $3.95 8 oz | $4.75 12 oz | $5.95 16 oz
- Chocolate - Hot or cold — $4.00 8 oz | $4.45 12 oz | $5.95 16 oz
- Mocha — $4.45 8 oz | $5.45 12 oz | $6.95 16 oz
- Affogato — $6.95
- Iced Latte — $5.45
- Iced Cappuccino — $5.45
- Iced Mocha — $6.45
- Tea — $3.45 12 oz | $4.45 16 oz | $4.45 Iced

- Add To Any Coffee
  Syrup: Vanilla - Hazelnut - Caramel - Decaf — each $1.00
  Oat Milk - Almond Milk
  Extra Shot

- Juices
  Fresh Squeezed Orange Juice — M $5.95 | L $8.25
  Apple Juice Martinelli — $3.95
- Smoothies
  Lychee - Mango - Passion Fruit - Raspberry — $7.95
- Milkshakes
  Chocolate - Banana Split - Vanilla - Pistachio — $7.95
- Water - Soft drinks
  Bottled water — $2.45
  Coke - Diet Coke - Coke Zero — $2.45
  Perrier — $3.95
  Lemonade: Orange - Lemon — $3.95

⊗ Gluten Free

*Consuming raw and or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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SOUTH BEACH

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Sandwiches

(ON BAGUETTE, WRAP OR RONDELLE +1$)

- Chicken Avocado — $14.95
  Swiss, romaine, olive oil, balsamic, vinegar, and honey mustard
- Chicken LT — $11.95
  Tomato and mix greens
- Chicken BLT — $13.95
  Bacon, tomato, and mix greens
- Ham Swiss — $11.95
  Mayo and dijon mustard
- Ham Brie — $13.95
  Mayo and dijon mustard
- Prosciutto - Brie — $14.95
  Arugola, mayo, and dijon mustard
- Prosciutto Mozarella — $13.95
  Tomato, arugula, pesto, balsamic glaze, and olive oil
- Smoked Salmon — $14.95
  Cream cheese, spring mix, capers, and lemon dressing
- Tomato Mozarella — $12.95
  Pesto and basil
- Tuna Salad — $12.95
  Homemade tuna salad, tomato and mix greens
- Turkey Bacon Swiss — $12.95
  Tomato, spring mix, mayo, and dijon mustard

Salads

- Chicken Advocado — $15.95
  Swiss, romaine, olive oil, balsamic, vinegar, and honey mustard
- Atelier — $15.45
  Mixed greens, prosciutto, mozzarella, tomatoes, and balsamic dressing
- Caesar — $12.45
  Romaine, arugula, parmesan, sun dried tomatoes, corn, croutons, and caesar dressing
- Caprese — $11.95
  Mixed greens, mozzarella, tomatoes, and balsamic dressing
- Chicken On Caprese — $13.95
  Mixed greens, mozzarella, tomatoes, and balsamic dressing
- Chicken — $14.95
  Romaine, plum tomatoes, heart of palm, parmesan, and lemon dressing
- Quinoa — $13.45
  Edamame, jicama, cilantro, cranberries, sunflower seeds, toasted almonds, scallions, lemon juice, and olive oil
- Smoked Salmon — $16.45
  Salad spring mix, capers, and lemon dressing
- Tuna — $12.95
  White tuna, celery, red onion, parsley, light mayo, red pepper, black olive, lemon juice, and mix greens

Wine By The Glass

- House Wine — $7/glass
  White: Chardonnay - Sauvignon Blanc
  Dry Rosé: Syrah - Grenche Blend
  Sweet Rosé: Moscatino
  Red: Cabernet Sauvignon
  Sparkling: Dry White or Medium Sweet Rosé

Wine Boutique

- Exclusive French and Italian Wine selection
  Ask for our detailed wine list with reviews and pairing suggestions.
- The More You Buy, The More You Save
  Buy 2 bottles of wine get 10% off
  Buy 6 bottles of wine get 12% off
  Buy 12 bottles of wine get 15% off
- Monthly Events
  Join our exclusive wine pairing sessions. Ask about the Event of the Month and reserve your spot!
- Personalized Tastings
  Ask to make an appointment with our wine experts.

Atelier Monnier beats or matches prices in Miami of Total Wine, or Vivino.

18% service charge for consumption on the premises

Tarts - Cakes - Individuals

- 3 Chocolate Layer — $7.50
- Crunchy — $7.50
- Ivory — $7.50
- Passion — $7.50
- Blondie — $7.50
- Tiramisu — $7.50
- Chocolate Napoleón — $7.50
- Opera — $7.50
- Pavlova — $8.50
- Almond Pear tart — $7.50
- Guava and Cream Cheese Tart — $7.50
- Lemon Meringue Tart — $7.50
- Mixed Berries Tart — $8.50
- Millefeuille — $7.50
- Saint Honoré — $8.50
- Eclair — $7.50

Cakes To Share

For 4 to 120 servings - Ask for assistance and our catering menu

- Gelato & Sorbet*
  Macaron Glacé — $7.95
  1 Scoop - 2 Scoops — $4.95 | $8.95
  Gelato Flavors: Vanilla - Banana - Chocolate - Dulce De Leche - Pistachio
  Sorbet Flavors: (Dairy free and fat free):
  Raspberry- Passion Fruit - Mango - Lychee

available in pints

- Verrines *
  Chocolate Mousse — 2 oz $3.25 | 5 oz $7.50
  Panna Cotta - Lemon Pie - Guava — 2 oz $3.25
  Cheesecake - Tiramisu

Parisian Macarons & Chocolates

Sold individually and pre-wrapped gift boxes

- Macarons — each $2.45
  Vanilla - Coffee - Salted Caramel - Hazelnut - Chocolate - Pistachio - Passion Fruit - Guava - Rose - Raspberry - Strawberry - Blueberry
- Belgian Neuhaus Chocolates | Selection of fresh chocolates and truffles