

# FRANCOIS PAYARD

NEW YORK

PLAZA FOOD HALL

## location

1 W. 58TH STREET  
( Plaza Hotel Food Hall )




## hours

**Mon. - Sat.** 8:00 AM - 9:00 PM  
**Sun.** 8:00 AM - 6:00 PM

# MENU

**online** [payard.com/shop](http://payard.com/shop)

**orders** (212) 995-0888 ext. 2

**follow** @payardbakery   

## sandwiches

### BREAKFAST SANDWICH

chive omelette, applewood smoked bacon,  
& tartar sauce on pretzel bread

### BAGNA SANDWICH

pesto sauce, white pullman bread, tomato,  
fresh mozzarella, and fresh basil

### FOCACCIA SANDWICH

zucchini, roasted pepper, cucumbers, ricotta  
cheese, and tomato

### OLIVE BREAD SANDWICH

apple, buttter, brie cheese, and brasaola beef  
carpaccio

### CATALANE SANDWICH

French baguette, prosciutto, roasted tomato,  
butter, and romaine salad

### TURMERIC SANDWICH

cucumber, fried chicken, romaine salad, feta  
cheese, and mustard sauce

### BLT

heirloom tomatoes, turkey bacon, romaine &  
chipotle mayo on multigrain bread

### CROQUE MONSIEUR

french country ham, gruyete cheese, and  
bechamel on white pullman bread

## soups

MONDAY: tomato

TUESDAY: chicken, mushroom & wild rice

WEDNESDAY: beef with vegetables

THURSDAY: smoked turkey & lentils

FRIDAY: french onion

## salads

### SALMON & QUINOA

grilled atlantic salmon, smoked salmon, organic red  
& gold quinoa, sliced radishes, waikini seaweed &  
baby arugula served with sesame soy dressing

### SPRING

organic mixed greens, cucumber, olives, stuffed  
grape leaves & ricotta cheese, pesto toast, and  
edamame

### NICOISE

romaine, sliced tomatoes, hard boiled eggs,  
bell peppers, white anchovy fillets &  
shredded albacore tuna served with a  
dijon mustard dressing

### COBB

grilled chicken, chopped applewood smoked  
bacon, plum tomatoes & romaine lettuce served  
with a white balsamic avocado vinaigrette

### ORGANIC MIXED GREENS

edamame, organic mesclun greens, tomatoes,  
sliced radishes served with a house vinaigrette

### BLUE CHEESE & APPLE

fresh arugula, blue cheese, apple slices,  
cranberries, and tomato plum

## quiches

### VEGETABLE QUICHE

broccoli florets, sun-dried tomatoes & tofu

### QUICHE LORRAINE

country ham, swiss cheese & applewood bacon

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## viennoiserie

CROISSANT • ALMOND CROISSANT  
PAIN AU CHOCOLAT • CINNAMON ROLL  
CHOCOLATE TWIST • APPLE MUFFIN  
BLUEBERRY MUFFIN • RAISIN PECAN SCONE  
HAM & CHEESE CROISSANT  
ORANGE BLOSSOM BRIOCHE

## cookies

### SIGNATURE MACARONS

vanilla bean, dark chocolate, salted caramel, coffee,  
cassis violet, passion fruit, raspberry, pistachio  
& seasonal flavor

### COOKIES

flourless chocolate walnut cookies, chocolate  
chip & oatmeal cranberry

## beverages

### HOT

coffee  
espresso  
cafe latte  
cappuccino  
macchiato  
mochaccino  
hot chocolate  
sloane tea  
chai tea latte  
dirty chai

### ICED

iced coffee  
iced americano  
iced latte  
iced cappuccino  
iced macchiato  
iced mochaccino  
chocolate froid  
iced tea  
iced chai  
iced dirty chai

SUBJECT TO CHANGE:

Coca-cola products, fresh squeezed juices,  
lemonade, Perrier, Evian,

## eclairs

choux pastry filled with flavored pastry cream  
and glazed with a layer of fondant, flavors:

DARK CHOCOLATE  
VANILLA BEAN  
SEASONAL FLAVOR

## pastries

### LOUVRE

chocolate & hazelnut mousse, hazelnut dacquoise,  
wafer, dark chocolate glaze

### FLAN (BY SLICE)

sweet crust, creamy, caramelized french custard

### PARIS BREST

choux, almond nougatine, hazelnut praline cream

### DECADENCE

dark chocolate mousse, flourless chocolate cake  
\*gluten free & nut free!

### PASSION CHOCOLATE TART

almond tart shell filled with passion fruit cremeux,  
& milk chocolate mousse

### CHEESECAKE

almond tart shell filled with black cherry cremeux  
topped with creamy cheesecake mousse dome

### OPERA

espresso-soaked almond cake, chocolate mousse,  
coffee buttercream, dark chocolate glaze

### MOCHA CARAMEL

chocolate mocha cremeux, caramel mousse, coffee  
feuilletine on a sacher biscuit covered in caramel

### COCO MANGO

coconut mousse, mango cremeux, coconut  
dacquoise & sable breton

### APPLE TART TATIN

caramelized roasted apple on a flaky pastry crust  
with a touch of vanilla bean cream

### NORMANDIE PEAR

sweet crust, grand marnier claufoutis, apple,  
cranberry & pear filling, chopped pistachios

### CHOCOLATE RASPBERRY

almond tart shell, dark chocolate filling, raspberry  
mousse, fresh raspberries

### LEMON MERINGUE

almond tart shell, silky lemon filling &  
lemon meringue