

JUICE BAR

GREEN JUICE 12
spinach, celery, green apple, cucumber

SMOOTHIES 12
honey, greek yogurt, fresh fruit

FRESHLY SQUEEZED 10
choice of orange, grapefruit, carrot

FRUIT JUICE 6
apple, cranberry, pineapple, orange, grapefruit

LIGHT FARE

FRESH BERRIES 10
strawberries, raspberries, blueberries

SEASONAL FRUIT PLATE 14
seasonal selection

GREEK YOGURT PARFAIT 10
granola, seasonal fruit gelee, berries

STEEL CUT OATMEAL 12

BEVERAGES

FRESHLY BREWED COFFEE 7

SPECIALTY COFFEE 7
espresso, cappuccino, latte, macchiato
nitro cold brew

TEA 8

SIDES

TURKEY BACON 8

*TWO EGGS ANY STYLE 14

RUSTIC POTATOES 8

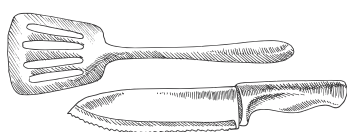
PARISIAN HAM 8

BACON 8

PORK SAUSAGE 8

CHICKEN SAUSAGE 8

TOAST 5



FOLLOW US
@BarBouludBOS

EXECUTIVE CHEF BRIAN ARRUDA

BREAKFAST BUFFET

A Superb Buffet Gets You Started
While Your Main Course Is Freshly Prepared To Order \$35

TWO FREE-RANGE EGGS
two free-range eggs cooked to
your liking, accompanied by your
choice of ham, crispy bacon, pork
or chicken sausages
tomatoes, rustic potatoes

BUTTERMILK PANCAKES
with whipped ricotta cheese
vermont maple syrup

BELGIAN WAFFLES
fresh berries, vanilla chantilly
raspberry syrup

CLASSIC EGGS BENEDICT
poached organic eggs, parisian
ham, spinach
hollandaise sauce

BRIOCHE FRENCH TOAST
citrus-caramel sauce
vermont maple syrup

AVOCADO TARTINE
poached farm eggs served on
multi-grain toast, accompanied
by tomatoes, radish, cilantro

Please enjoy these featured beverages which are
included with your buffet

YOUR CHOICE OF FRUIT OR VEGETABLE JUICE
orange, grapefruit, apple, pineapple
tomato, V8 or cranberry

HOT BEVERAGE
your choice of freshly-brewed regular or decaffeinated
coffee, espresso, cappuccino, latte or hot chocolate

SELECTION OF FINE TEAS
your choice of english breakfast, earl grey, floral jasmine
peppermint, chamomile or green tea

A LA CARTE

*SMOKED SALMON 22
cream cheese, dill, capers, egg
red onion, avocado, toasted bagel

*AVOCADO TARTINE 22
multigrain toast, tomato
poached eggs, radish, cilantro

EGG WHITE OMELETTE 22
spinach, tomato, rustic potatoes

THREE EGG OMELETTE 22
parisian ham, mushrooms
cheddar cheese, rustic potatoes

*CLASSIC EGG BENEDICT 22
parisian ham, spinach, hollandaise
with smoked salmon 25

*STEAK AND EGGS 36
6oz bavette steak, 2 farm eggs
arrugula, toast

CROQUE MADAME 18
warm parisian ham, gruyère
brioche bread, sunny side egg

*SHAKSHUKA 18
spicy tomato sauce
akkawi cheese, naan bread
eggs sunny side up

BELGIAN WAFFLE 18
fresh berries, vanilla chantilly
raspberry syrup

BUTTERMILK PANCAKES 18
lemon ricotta, vermont maple syrup

BRIOCHE FRENCH TOAST 18
citrus caramel, vanilla chantilly

LOBSTER SCRAMBLE 34
french style scrambled eggs
fine herbs, brioche
poached maine lobster

*Items may be served raw, undercooked or cooked to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

BREAKFAST MENU

FRENCH BISTRO & OYSTER BAR

MANDARIN ORIENTAL, BOSTON | 776 BOYLSTON STREET | BOSTON, MA 02199