

HOMewood, ILLINOIS

The Parlour

Maison des Fleurs

M E N U

A small, seasonal menu — French-inspired and quietly composed.

La Pâtisserie & Petit Fours

Delicately prepared in small batches

DAILY FAVOURITES

Plain Croissant	\$4
Almond Croissant	\$7
Chocolate Croissant	\$7
Maison Chocolate Chip Croissant	\$10
Ham & Cheese Croissant	\$8
Pecan Roll	\$11
Cinnamon Roll	\$11
Gourmet Macarons ^{GF}	\$4 each
Brownie ^{GF}	\$6
Flourless Chocolate Mousse Cake ^{GF}	\$6
Blueberry, Cheddar, or Orange Scone	\$7

SEASONAL & ROTATING PASTRIES

Orange & Cranberry Slice	\$7
Vanilla Bean Cheesecake Tart	\$9

Apple Bistro Slice	\$7.50
Mango Key Lime Cheesecake	\$12
Cinnamon Swirl Cheesecake	\$12
Delicate Fruit Tarts	\$8.50

Pastry selections are prepared in limited quantities and may rotate based on season and availability.

Light Fare & Savouries

Fresh & seasonal

Turkey & Smoked Gouda Croissant	\$14
<i>Turkey, smoked Gouda, chipotle aioli, and honey mustard on a buttery croissant.</i>	
Vegetarian Croissant	\$14
<i>Hummus, tomato bruschetta, and smoked Gouda served on a buttery croissant. Suggested tea pairing: Jasmine or Peach Oolong.</i>	
Ham & Gruyère Quiche	\$12
<i>Flaky butter crust filled with ham, Gruyère, and a creamy egg custard. Optional side greens +\$4. Suggested tea pairing: Genmaicha.</i>	
Spinach & Ricotta Quiche	\$12
<i>Deep-dish quiche filled with spinach and ricotta in a light pastry crust. Optional side greens +\$4. Suggested tea pairing: White Peach.</i>	
Tomato Basil Velouté	\$12
<i>Silky roasted tomato and basil soup finished with a delicate cream swirl and fresh microgreens. Suggested tea pairing: Earl Grey or Peach Oolong.</i>	
Seasonal Soup	\$12
<i>Ask about today's seasonal soup selection.</i>	
Citrus Blossom Salad ^{GF}	\$13
<i>Fresh greens with mandarins, honey goat cheese, candied pecans, and lemon vinaigrette. Add herbed roasted chicken +\$5. Suggested tea pairing: White Peach.</i>	
Peach Provenance Salad	\$13
<i>Arugula, sliced peaches, goat cheese, and peach balsamic vinaigrette with a delicate hot-honey finish. Add herbed roasted chicken +\$5. Suggested tea pairing: Peach Oolong.</i>	

Framboise & Pistache du Jardin \$13

SEASONAL

Baby spinach and arugula with raspberries, roasted pistachios, goat cheese, cucumber ribbons, and raspberry-champagne vinaigrette. Add herbed roasted chicken or chickpeas +\$5. Suggested tea pairing: Hibiscus Rose or Peach Oolong.

The Charcuterie Collection

Curated boards & accompaniments

BOARDS

La Petite Maison \$35

Serves 1–2 guests. A petite selection of two cheeses and two cured meats, accompanied by seasonal fruit, nuts, olives, pickles, and one preserve or drizzle.

The Maison Signature \$48

Serves 2–3 guests. A signature selection of three cheeses and three cured meats, accompanied by seasonal fruit, nuts, olives, pickles, one preserve, and one drizzle. A beautiful pairing for tea or bubbles.

Preorder the Maison Tea Tower \$120

Our signature two-tier charcuterie presentation featuring artisanal cheeses, cured meats, seasonal fruit, crackers, preserves, and accompaniments. The Tea Tower is designed for two guests. Up to four guests may share one tower as a light grazing experience. Portions are not increased based on the number of guests sharing.

Tea, teapots, pastries, and sandwiches are not included. Loose-leaf tea service and additional menu selections may be purchased separately.

Advance preorder required.

ACCOMPANIMENTS

Pistachios \$6

Lightly salted and served in-shell.

Herb-Infused Crackers \$5

Fragrant herb-infused crackers served with charcuterie and cheese selections.

Gluten-Free Crackers ^{GF} \$7

Crisp and elegant, perfect with cheeses and dips.

Sourdough Baguette & Infused Olive Oil \$9

Mini baguette slices with herbed olive oil for dipping.

Peach Bourbon Drizzle \$3

Hot Honey Drizzle \$3

Fig Jam \$3

Apricot Jam \$3

Sour Cherry Jam \$3

Tea Experiences

A slower hour at The Parlour

Maison Afternoon Tea with Live Saxophone \$95 per guest

A monthly Parisian-inspired Afternoon Tea featuring premium loose-leaf teas, savouries, warm scones with clotted cream and preserves, croissants, delicate pastries, and live saxophone.

Offered on the third Sunday of each month from 3:00–5:00 PM. Advance reservation and prepayment are required.

Loose-Leaf Tea Service \$12

A pot of premium loose-leaf tea, providing approximately 2½ cups.

Preorder the Maison Tea Tower (\$120) — our signature two-tier charcuterie presentation. See The Charcuterie Collection for details. Advance preorder required.

Tea-Infused Cocktails

Friday through Sunday

Where the artistry of fine tea meets the elegance of handcrafted cocktails.

MORNING GLOW

Passion de Maison \$18

Vodka, white tea, peach, mango, and citrus.

Violette Orchid \$18

Vodka, purple papaya tea, citrus, and a floral violet finish.

Earl Grey French 75 \$16

Botanical gin, Earl Grey tea, lemon, and sparkling wine.

La Citron Bleu \$16

Botanical gin, jasmine tea, blueberry, citrus, and blue matcha.

Citrus Solstice Gimlet \$16

Kastra Elion vodka, fresh lime, and agave.

NOIR NIGHTCAPS

Queen Bee \$20

SirDavis American Whisky, lemon, limoncello, honey, and a refined honeyed finish.

Smoky Chai Old Fashioned \$16

Bulleit Bourbon, vanilla chai, honey, orange bitters, and a brûléed orange expression.

Velvet Rouge Sangria \$18

Red wine infused with blood orange tea, blackberry, citrus, dark cherry, and seasonal fruit.

SEASONAL SELECTION

Seasonal Signature Cocktail \$17

Available Friday through Sunday beginning at 11:00 AM.

Mimosa Program

Sparkling & bright

Classic Mimosa \$14

Peach Mimosa \$15

Raspberry Mimosa \$15

Pineapple Mimosa \$14

Botanical Refreshers

Zero-proof

Lavender Lemon Refresher \$8

Mango Refresher \$9

Cranberry Lemon Refresher \$9

Watermelon Mint Tea Refresher \$9

SEASONAL — SPRING AND SUMMER

Pineapple Mint Tea Refresher \$9

SEASONAL — SPRING AND SUMMER

Pineapple, lemon, mint, and sweetener.

Pear & Rosemary Refresher \$9

SEASONAL — FALL AND WINTER

Champagne, Sparkling Wine & Wine

By the glass & bottle

CHAMPAGNE & SPARKLING

Chandon Blanc de Pinot Noir \$14 glass | \$48 bottle

Chandon Rosé \$16 glass | \$56 bottle

SEASONAL — SPRING AND SUMMER

Saracco Moscato d'Asti \$13 glass | \$44 bottle

Moët & Chandon Brut Impérial \$125 · bottle only

SAUVIGNON BLANC

Kim Crawford Sauvignon Blanc \$14 glass | \$48 bottle

House of Brown Sauvignon Blanc \$14 glass | \$48 bottle

CHARDONNAY

House of Brown Chardonnay \$14 glass | \$48 bottle

ROSÉ

House of Brown Rosé \$15 glass | \$52 bottle

RED WINES

House of Brown Red Blend \$16 glass | \$56 bottle

Brown Estate Zinfandel \$72 · bottle only

Brown Estate Chaos Theory \$125 · bottle only

GF indicates items prepared without gluten-containing ingredients. Availability is limited, and cross-contact may occur.

THE PARLOUR @ MAISON DES FLEURS · 1916 RIDGE RD., HOMEWOOD, IL · (708) 960-2284