

Maman

1353 Wisconsin Avenue NW, Washington DC, DC 20007 · +1 202-506-3372 · Updated: Jun 2, 2026

[View online menu](#)



MOST ORDERED 12

latte	\$5.25+
double or triple shot espresso with micro foamed milk	
katie chicken sandwich	\$18.00
herb roasted chicken, basil aioli, roasted red peppers, arugula & roasted tomato on ciabatta.	
iced latte	\$5.25+
double or triple shot of espresso with micro foamed milk served over ice.	
papa's breakfast bowl	\$17.00
roasted potatoes, arugula, crispy bacon, caramelized onions, avocado, maman's chipotle aioli & a sunny egg*	
iced matcha latte	\$6.00+
matcha green tea shot with almond milk, served over ice.	
daily quiche	\$11.00
perfect for your next brunch, luncheon or just when you're feeling hungry.	
farmhouse granola parfait	\$11.00
greek yogurt with homemade almond butter granola & seasonal fruit compote	
make your own omelette	\$15.00
three egg omelette served with side balsamic greens (choose from an assortment of toppings)	
smashed avocado tartine	\$14.50
tomatoes, cilantro, onion & lemon, served with pumpkin seeds, sea salt & chili flakes on sourdough	
side roasted potatoes	\$7.00
orange juice	\$8.00
Delicious freshly squeezed orange juice.	
iced salted tahini honeycomb latte	\$6.25+
double espresso, a rich house made tahini honey sauce with fleur de sel, iced milk choice, sweet & salty sesame crumbs	

BOTTLED DRINKS/JUICES 8

maman cold-pressed juice	\$12.00
100% cold pressed juice	
grapefruit juice	\$8.00

lovely bunch apple juice	\$6.00
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Spindrift sparkling water	\$4.25
sparkling water and real squeezed juice.	
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evian bottled water	\$3.00+
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kombucha	\$9.00
.....	
alain milliat juice	\$7.00
.....	
coke	\$5.00
The cold, refreshing, sparkling classic that America loves.	

HOT DRINKS 22

signature fleur de sel caramel latte	\$6.00+
maman's homemade salted caramel sauce paired with our merci espresso, & milk of your choice	
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chai latte	\$6.00+
dona chai concentrate and your milk of choice	
.....	
flat white	\$5.75
double shot of espresso with the silkiest steamed milk (8oz drink)	
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lavender hot chocolate	\$6.25+
omanhene cocoa and dried lavender steamed with your milk of choice	
.....	
matcha latte	\$6.00+
matcha green tea shot with almond milk.	
.....	
cappuccino	\$5.75
double shot of espresso with thickly foamed milk (8oz drink)	
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mocha	\$5.75+
double or triple shot of espresso mixed with a rich chocolate and steamed milk	
.....	
salted tahini honeycomb MATCHA LATTE	\$6.25+
a rich house made tahini honey sauce with fleur de sel, vibrant green matcha shot, steamed milk choice, topped with sweet & salty sesame crumbs	
.....	
honey lavender latte	\$6.25+
a double or triple shot of espresso paired with a homemade honey lavender syrup and served hot or iced with your choice of milk	
.....	
hot salted tahini honeycomb latte	\$6.25+
a double shot of espresso, a rich house made tahini honey sauce with fleur de sel, steamed milk choice, sweet & salty sesame crumbs	
.....	
kids hot chocolate	\$5.00
an 8oz version of maman's classic hot chocolate, served less hot and with milk of choice	
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macchiato	\$5.00
double shot of espresso with a dollop of micro foamed milk (4oz drink)	
.....	

drip coffee	\$3.00+
parlor's colombia la quebrada filter brew	
hot chocolate	\$5.50+
omanhene cocoa steamed with your milk of choice	
barista box	\$36.00
10 servings of seasonal brew, includes cream, milk, sugar, cups, lids, stirrers, and napkins	
cortado	\$5.00
double shot of espresso with equal parts micro foamed milk (5.5oz drink)	
espresso	\$4.50
double shot of espresso blend	
hot tea	\$5.25
sloane's fragrant hot steeped selection: signature black, earl grey, heavenly cream, ginger twist, marrakesh mint, citron calm, rouge provence, jasmin mist (16oz drink, 1 tea sachet)	
maman's almond croissant latte	\$6.75+
featuring a unique blend of buttery almond, speckled with real vanilla bean and a touch of french sea salt, milk of your choice, and topped with toasted almonds, this latte pairs deliciously with either espresso or matcha.	
chamomile & rose tea latte	\$7.50
Sloane's citron calm tea is topped with a house infused syrup of chamomile flowers and rose petals that is steamed into a generous pour of creamy oat milk	
au lait	\$3.50+
seasonal drip coffee topped with 1/4 steamed milk of choice	
americano	\$3.50+
a double (12oz) or triple shot (16oz) of espresso pulled directly over hot or iced water	

ICED DRINKS 17

iced almond croissant latte	\$7.25+
featuring a unique blend of buttery almond, speckled with real vanilla bean and a touch of french sea salt, milk of your choice, and topped with toasted almonds, this latte pairs deliciously with either espresso or matcha. topped with a light & fluffy vanilla cold foam cloud!	
Martha Stewart's cherry elderflower spritz	\$11.00
morello cherry puree, lime juice, and fragrantly sweet elderflower syrup shaken with muddled lime and topped with soda water, fresh mint, lime wedge, and a spring pansy, 12oz	
iced honey lavender latte	\$6.00+
double or triple shot of espresso paired with a homemade honey lavender syrup and served iced with your choice of milk	
strawberry basil matcha lemonade	\$7.00+
a juicy homemade strawberry basil sauce shaken into our house lemonade, topped with a cold frothed matcha shot	
iced cappuccino	\$5.75
double shot of espresso with thickly foamed iced milk (8oz drink)	

iced chai latte	\$6.00+
dona chai concentrate and your milk of choice	
blueberry lavender iced matcha latte	\$7.00+
with a homemade blueberry sauce infused with lavender flowers and just the right amount of sweetness, swirled into the cold creamy milk of your choice, and topped with a cold frothed matcha shot	
strawberry basil lemonade	\$5.75+
a juicy homemade strawberry basil sauce shaken into our house lemonade	
Iced Coffee	\$4.25+
Filtered brew served over ice	
iced mocha	\$5.75+
double or triple shot of espresso mixed with a rich chocolate milk served over ice.	
iced salted tahini honeycomb MATCHA LATTE	\$6.25+
a rich house made tahini honey sauce with fleur de sel, cold frothed matcha shot, iced milk choice, topped with sweet & salty sesame crumbs. option to add tahini cold foam cloud	
iced macchiatto	\$5.00
double shot of espresso with a dollop of micro foamed iced milk (4oz drink)	
iced tea	\$4.00+
sloane's crimsonberry, peach mango green, or black citron served over ice (12-16oz drink)	
iced cortado	\$5.00
double shot of espresso with equal parts milk (5.5oz drink)	
iced signature fleur de sel caramel latte	\$6.00+
maman's homemade salted caramel sauce paired with our merci espresso, & milk of your choice	
iced americano	\$3.50+
triple shot of espresso pulled directly over iced water.	
cold brew	\$4.75+
slow steeped cold brew served right from the keg over iced	

PASTRIES 40

cinnamon bun kouign maman	\$7.00
a kouign maman & a cinnamon bun fall in love... a french play on the classic cinnamon bun	
Martha Stewart's milk chocolate crème brûlée sugar bun	\$8.00
homemade croissant bun rolled in sugar, filled with milk chocolate mousseline, and crowned with a caramelized crust	
nutella beignet	\$7.00
fried brioche dough stuffed with nutella, rolled in sugar, and topped with nutella & chocolate	
pistachio croissant	\$6.50
chocolate croissant filled with pistachio cream and topped with crushed pistachios	

chocolate almond croissant	\$6.00
our chocolate almond croissants, are the best of both worlds, made with almond cream and baked with morsels of dark chocolatey goodness	
kouign maman	\$7.00
layers of buttery, caramelized dough, classic recipe from Brittany, France	
pear & cardamom turnover	\$7.00
laminated pastry with slow roasted pears, cardamom & a hint of lemon, dusted with powdered sugar	
blueberry thyme goat cheese scone	\$5.75
sweet blueberry jam & a hint of fresh thyme meets tart goat cheese in this buttery scone	
croissant	\$5.00
our classic freshly baked croissants are flakey, buttery, & delicious	
orange pistachio olive oil tea cake	\$6.50
a tender orange-scented tea cake filled with pistachio paste, topped with pistachio glaze, and coated with whole pistachios	
Martha Stewart's triple citrus bundt cake	\$6.50
moist bundt cake infused with fresh lemon, lime, and orange, finished with a zesty citrus glaze	
blueberry lavender brioche wave	\$7.00
a laminated brioche wave filled with homemade blueberry lavender jam, topped with a dusting of powdered sugar & a lavender wand	
pain au chocolat	\$5.00
flakey pastry filled with morsels of dark chocolate	
cherry croissant cube	\$7.00
filled with a sweet & tart homemade cherry jam, topped with torched meringue & a maraschino cherry	
everything croissant	\$5.75
our classic croissant rolled in everything seasoning	
nutella brownie	\$5.50
our classic nutella brownies	
vegan carrot & orange blossom loaf cake	\$6.00
light, fragrant vegan loaf made with sweet spring carrots & delicate orange blossom, topped with a golden crumble	
maman blue gift box	\$2.00
cheddar scallion scone	\$5.75
buttery scone with cheddar, scallions & mike's hot honey	
banana walnut bread	\$5.50
a moist and delicious sweet bread made with bananas, warm spices, chocolate and walnuts	
almond croissant	\$6.00
a flaky croissant with a sweet almond filling and topped with almonds	
Pistachio Croissant	\$6.50

Orange Olive Oil Pistachio Tea Cake	\$6.50
Pear & Cardamom Turnover	\$7.00
Nutella Brownie	\$5.50
Cinnamon Kouign Amann	\$7.00
Vegan Carrot & Orange Blossom Cake	\$6.00
Chocolate Sandwich Cookie	\$4.50
Milk Chocolate Crème Brûlée	\$8.00
Cherry Cube Croissants	\$7.00
Blueberry Scone	\$5.75
Nutella Beignets	\$7.00
Sans Bakery Zucchini Loaf	\$7.00
Sans Bakery Raspberry Bar	\$7.50
Chocolate Chip Cookie	\$5.50
Sink Cookie	\$6.00
Spring Onion Potato Tart	\$12.00
Croissants	\$5.00
Almond Croissant	\$6.00
Pain au Chocolat	\$5.00

COOKIES 6

maman's vanilla oatmeal raisin cookie	\$5.50
soft & chewy oatmeal cookie with raisins & vanilla. this recipe is a fan favorite from our cookbook!	
chocolate sandwich cookie	\$4.50
made with two chocolate cookie wafers & ganache filling.	
Martha Stewart's ultimate kitchen sink cookie	\$6.00
with dark chocolate, coconut, sour cherries, apricots & toasted pecans	
maman blue gift box	\$2.00
maman's nutty chocolate chip cookie	\$5.50
voted one of oprah's favorite things in 2017, our nutty chocolate chip cookie is a must-try at our cafés	
classic chocolate chip cookie	\$5.50
dark chocolate chips & a hint of fleur de sel	

GLUTEN FREE PASTRIES 3

gluten free raspberry bar \$7.50

This gluten-free bar is all about the layers - base + filling + crumble. a perfectly dense oat, coconut, and brown sugar base holds a gooey, raspberry filling, topped with the perfect oat crumble top.

vegan chai chocolate chip cookie \$5.75

Wait...it's vegan AND there's CHAI tea in it?! That's right! We partnered with Dona Chai and used their signature chai spice blend to make this one-of-a-kind combination. Each bite will bring a smile to your face, as the brown sugar and chai warm you up just right!

vegan gluten free zucchini bread \$7.00

zucchini, zucchini, and more zucchini. there ain't nothin mini about this bread, bursting with texture, flavor, and so much yummy goodness. Oh, and it's conveniently light, airy, gluten-free, and vegan

MAMAN CLASSICS 7

jeannie's strawberry shortcake pancakes \$17.00

gluten-free pancakes served with vanilla crème fraîche & strawberry basil compote, topped with fresh strawberries & a gluten-free shortcake crumble

estee's bacon egg & cheese* \$14.00

candied bacon, over easy egg*, melted cheddar & spicy tomato ketchup on a toasted croissant bun

maman's breakfast sandwich* \$15.00

avocado, roasted tomatoes, caramelized onions, bacon & a sunny egg on a brioche bun

piña colada overnight oats \$11.00

creamy vanilla toasted oats, coconut, pineapple, banana & chia seeds. topped with banana chips & toasted coconut flakes

Martha Stewart's spring onion & potato tart \$12.00

golden potatoes, gruyere and comté cheese, béchamel with parsley, spinach, spring onions and scallions, topped with chives

maman's signature croissant waffles \$16.00

topped with a homemade caramel sauce & served with salted whipped butter

caitlin's breakfast wrap \$16.00

scrambled eggs*, gruyère cheese, candied bacon, arugula, pickled onions & roasted cherry tomatoes in a gluten-free wrap, served with a side of maman's chipotle aioli

SANDWICHES & WRAPS 8

Martha Stewart's chicken salad sandwich \$18.00

roasted chicken tossed in an herbed dressing with fresh tarragon, parsley, chives, and a hint of lemon zest, with sliced cucumber, candied bacon, extra sharp cheddar cheese, and crunchy romaine on toasted brioche

kelsie's steak sandwich* \$18.00

marinated sliced flank steak*, za'atar tahini dressing, roasted red peppers, pickled onions, roasted cherry tomato, arugula & chimichurri on a baguette

marie's chicken caesar wrap \$17.00

herb roasted chicken, baby gem lettuce, freshly shaved parmesan & pickled onions tossed with caesar dressing & wrapped in a gluten-free tortilla

andrea's smoked salmon croissant sandwich*	\$17.00
smoked salmon*, lemon whipped cream cheese, everything seasoning, cucumber, pickled onions, arugula & herbs on an everything croissant bun	
audrey's turkey sandwich	\$18.00
sliced antibiotic-free turkey, sharp cheddar, candied bacon, baby gem lettuce, pickled onions & spicy red pepper aioli on toasted bread	
lalita's garden wrap	\$16.00
homemade hummus, marinated tomatoes & cucumbers with pickled onions, mint & parsley, baby gem lettuce & herbed yogurt wrapped in a gluten-free tortilla	
bella's ham & cheese croissant sandwich	\$15.00
house made everything croissant bun, parisian ham, comté cheese, dijon mustard & cornichon pickles	
croque 'maman'	\$17.00
parisian ham, comté cheese & bechamel on sourdough	

SOUP & SALADS 6

olivia's green goddess bowl	\$17.00
herbed farro with pumpkin seeds & topped with baby gem lettuce, cucumbers, roasted zucchini, rainbow beets & avocado served with a side of maman's vegan tahini green goddess dressing	
wilde smoked salmon salad	\$19.00
smoked salmon*, hash-brown croutons, balsamic mixed greens, cucumber, herbed yogurt & avocado	
lizzy's soupe du jardin summer tomato & roasted pepper soup	\$13.50
with a swirl of chimichurri, fresh herbs & homemade croutons can be served hot or cold	
laurette's mediterranean garden salad	\$17.00
baby gem lettuce, cucumbers, tomatoes & pickled onions with mint & parsley, topped with pita chips, herbed feta, & rainbow candied beets, served with a lemon sumac vinaigrette	
elisa's hummus bowl*	\$17.00
"homemade mediterranean hummus, roasted zucchini, herb roasted chickpeas, marinated cherry tomatoes, cucumber & herbed feta. served with toasted country bread & a sunny egg*	
raquel's chicken caesar salad	\$17.00
baby gem lettuce, herb roasted chicken, freshly shaved parmesan, country bread croutons & pickled onions, served with caesar dressing on the side	

A LITTLE EXTRA 15

candied bacon strips	\$7.00
side smoked salmon side*	\$8.00
side sliced flank steak*	\$9.00
side of hummus	\$9.00
with olive oil and a sprinkle of sumac	

side roasted chicken	\$6.00
side gluten free toast	\$8.00
side toast with butter	\$6.00
side egg	\$4.00
herb roasted chickpeas	\$5.50
marinated with lemon, dill, fleur de sel & extra virgin olive oil	
side balsamic mixed greens	\$6.00
side butter	\$3.00
side herbed feta	\$5.50
side seasonal jam side	\$4.00
grilled cheese	\$8.00
side avocado	\$4.00

BEVERAGES ⁴

Water	\$3.00+
Hibiscus Iced Tea	\$5.50
Strawberry Basil Lemonade	\$7.75
Cold Brew	\$6.75

SANDWICHES ²

Francine Ham & Cheese	\$16.00
Lalita Sandwich	\$16.00