

baker j

le Menu

baker j

Life is what you make it at Baker J, your quintessential Parisian-style bistro in the heart of the metro. Go to where authentic French dishes meet modern interiors and witness your Parisian fantasies come alive the minute you dine.

The “J” in the name stands for many things: just right, just for me, Je suis (I am).

Whether it is having your coffee a certain way, eating pancakes in the middle of the day, or right before closing time, Baker J caters to you.

Bonjour and welcome to Baker J, where you can find all things French and more.



Petit Déjeuner

(puh-tee deh-zuh-nuh) All - Day Breakfast



Baker J Breakfast Complet
(kohm-pleh)

Petit Déjeuner

(puh-tee deh-zhuh-nuh)

 MUST TRY

ALL - DAY BREAKFAST



Baker J Breakfast Complet (kohm-pleh)

660

Two eggs, any style, homemade sausage, and bacon with sauteed mushroom, roasted tomato, mixed green leaves, and pancake. Served with hot Americano

Two Eggs, Any Style

270

Fried, poached, or scrambled eggs served with salad and bread

Omelette

300

3 eggs served with salad and bread. Choice of:

- Ham & Cheese
- Mushroom, cheese, and onions
- Spinach and cheese



Eggs Benedict

410

Poached eggs, ham, Hollandaise sauce, and English muffin

Smoked Salmon Eggs Benedict

600

Poached eggs, smoked salmon, Hollandaise sauce, and English muffin



Shakshouka (shahk-shoo-kah)

440

Eggs in a vibrant sauce of tomato, bell pepper, and onions with Spicy Beef & Lamb Sausage add Php 220



Bacon & Egg NY Roll Sandwich

280

Scrambled egg, bacon, cheddar cheese, sandwiched in an NY Roll

Pancakes

370

Fluffy pancakes served with butter, cream, maple syrup, and a choice of strawberries or banana & Nutella

SHAKSHOUKA



EGGS BENEDICTS



PANCAKES



Les Préférés Locaux

(luh pray-fay-rey loh-ko) Local Favorites



Les Prépérés Locaux

(luh pray-fay-rey loh-ko)



LOCAL FAVORITES

Homemade Beef Tapa

480

*With garlic rice, fried egg, atchara, glazed with Filipino tapa sauce.
Served with hot Americano*



Daing na Bangus

420

Marinated milkfish in garlic and vinegar with mitzukan-tomato glaze, poached egg, and garlic rice. Served with hot Americano



Tofu Kare-Kare

350

Cajun tofu with brown rice and Kare-Kare sauce

Pork Humba

450

Pork belly with banana blossoms, poached egg, and steamed rice

Beef Steak

450

Marinated beef tenderloin in calamansi topped with onions and pickled cucumber

Chicken Adobo

350

Chicken adobo with fried rice and boiled egg

DAING NA BANGUS



TOFU KARE-KARE



Salades

Salads



Tuna Niçoise

Entrées

(än-trä)



MUST TRY

SALADS

Served with a choice of lemon, honey citrus vinaigrette, or mustard dressing

Barley Salad

670

Vegan or goat cheese, mushroom, baby spinach, pomelo, red cabbage, and avocado



Tuna Niçoise (nee-swahz)

650

Classic French salad served with boiled egg, cherry tomatoes, bell pepper, celery, artichoke, olive, anchovy, mixed lettuce, and edamame

BARLEY SALAD



Sur Le Douce

(sy:r-le-pus) Snacks



Sur Le Pouce

(sy:r-le-pus)

SNACKS

NY Roll Beef Burger 490

Beef patty, cheddar cheese, sautéed mushrooms, tomatoes, lettuce, béarnaise mayonnaise, sandwiched in a croissant NY roll

Croque Monsieur 650

Classic French country sourdough sandwich with homemade cooked ham, gruyere cheese, and bechamel sauce

Croque Madame 680

Classic French country sourdough sandwich with homemade cooked ham, gruyere cheese, bechamel sauce, and fried egg

Smoked Salmon Tartine 520

Open-faced sourdough sandwich topped with avocado, caper berries, lemon segment, baby spinach, goat cheese, and smoked salmon

Beef Tenderloin Avocado Sandwich 440

Beef tenderloin, avocado, cherry tomatoes, lettuce, and béarnaise mayonnaise, sandwiched in a tiger baguette

Chicken Inasal Sandwich 280

Chicken inasal, calamansi mayo, red onions, tomato, and lettuce, sandwiched in sesame country bread

Tunisian Sandwich 290

Tuna, tomato, bell pepper, red onions, harissa, boiled egg, green chili, and olives, sandwiched in a viennoise baguette

Cordon Bleu Burger 500

Cordon Bleu patty, gribiche sauce, lettuce, and tomato, sandwiched in a brioche bun

CHICKEN INASAL SANDWICH



BEEF TENDERLOIN AVOCADO SANDWICH



Plats

(Plah) Main Dishes



Poulet a la Moutarde

Plats

(Plah)

 MUST TRY

MAIN DISHES

Poulet à la Moutarde (poo-leh ah lah moo-tahrd) **610**

Sauteed chicken with mustard sauce and roasted marble potatoes

Pan Seared Salmon Steak **1,050**

Served with ratatouille

 **Steak au Poivre** (stehk oh pwahvr) **1,000**

Seared beef steak with pepper sauce, served with French beans and mashed potatoes

Sides

Hand Cut French Fries Garlic **140**

Garlic Rice **75**

Steamed Rice **70**

Bacon **100**

Spicy Beef & Lamb Sausage **290**

Egg **60**

STEAK AU POIVRE

PAN SEARED SALMON STEAK



Dâtes

(Pasta)



Fettuccine of Ham, Edamame & Spinach

Dâtes

(Pasta)

PASTA

Crispy Bolognese with Lava Fromage Meatballs

550

Crisped spaghetti topped with a rich, slow-simmered tomato Bolognese and juicy meatballs oozing molten cheddar and mozzarella.

Pollo Rigatoni with Sun-Dried Tomato & Walnut Pesto

450

Rigatoni tossed in a sun-dried tomato and walnut pesto, with boneless tender chicken thigh slices, finished with crushed walnuts, and fresh basil.

Fettuccine of Ham, Edamame & Spinach

380

Light fettuccine pasta with savory ham, edamame, and spinach in garlic olive oil, topped with parsley and Parmesan.



Crêpes

(Krepp) Crêpes



Plain Butter & Sugar

Crêpes

(kreyp)

 MUST TRY

CREPES



Plain Butter & Sugar

220

Apple Tatin

280

Caramelized apple, whipped cream

Banana & Nutella

300

Banana & Nutella chocolate, whipped cream, coconut

BANANA & NUTELLA



APPLE TATIN



Beverages



Specialty Latte

Beverages

Espresso

Espresso	120
Espresso Macchiato	140
Espresso con Panna	140

Espresso-based Coffee

Café Americano	140
Cappuccino	180
Café Latte	180

Specialty Lattés

Spanish Latte	200
Café Mocha	300
Hazelnut White Chocolate Latte	350
Caramel Macchiato	215
Rose Latte	210
Matcha Strawberry Latte	300
Banana Cream Latte	220
Matcha Latte	240

House Brews

Baker J's House Brew made with a special blend from Mt. Apo, Brazil, and Ethiopia

Chemex	190
Pour Over	190
French Press	190

Frappes

Dark Chocolate Chip Frappe	480
Sea Salt Frappe	260
Matcha Strawberry Frappe	290

Cold Brews

Classic Cold Brew	180
Salted Caramel Cold Brew	240
Vanilla Oat Cold Brew	240

Summer Drinks

Cucumber Mint Cooler	180
Watermelon Splash	190
French Mint Iced Tea	170
Hibiscus Sunrise	240
Raspberry Apple Sparkler	310
Passionfruit Tea Cooler	225

Hot Drinks

White Chocolate	190
Hot Chocolate	220
English Breakfast Tea	150
Earl Grey Tea	150
Peppermint Tea	150
Hot Chocolate S'mores	190

Other Drinks

Coke Regular	150
Coke Light	130
Coke Zero	170
Sprite Regular	150
Summit Still Water	100
San Pellegrino Sparkling	300



Noctails

Zero Proof

Timur Spritz 300

Paragon Timur Berry, Grapefruit Soda, Saline Solution

Passion Fruit Meadow 270

Paragon Rue Berry, Passion Fruit Syrup, Pineapple Juice, Chamomile

Coconut Mint Spritzer 270

Paragon Timur Berry, Fresh Mint, Coconut Juice, Tonic Water

Vienniserie

BEST SELLERS



GIANT CROISSANT

610



BUTTER CROISSANT

135



ALMOND CROISSANT

190



PAIN AU CHOCOLAT

190

SWEET CROISSANTS



ALMOND CHOCO
CROISSANT

280



CHOCOLATE PEPITO

210



MATCHA CROISSANT

300



CHOCOLATE PEANUT
BUTTER CROISSANT

300



BOUNTY CROISSANT

220

SAVORY CROISSANTS



HAM & CHEESE
CROISSANT

290



PAIN AU SAUSAGE

260



CHICKEN PIPERADE
CROISSANT

190



SPAM AND EGG
CROISSANT

290



TRUFFLE AND BRIE
CROISSANT

190

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Dâtisserie



LEMON MERINGUE TART

130



APPLE TART

130



CHOCOLATE TART

260



STRAWBERRY CREAM PUFF

290



MATCHA CREAM PUFF

280



CHOCOLATE FLAN

250



PARISIAN FLAN

230



CHOCOLATE ECLAIR

170



COFFEE ECLAIR

170



TIGRE

110



FINANCIER

90



MADELEINE

60



FRENCH MACARON (BOX OF 6)

510

Cookies

Chocolate Chip Walnut Cookie

140

Coffee Hazelnut Cookie

160

White Chocolate Cookie

140

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Breads

ARTISAN BREADS



COUNTRY SOURDOUGH
200



CHOCOLATE SOURDOUGH
400



WHOLE WHEAT SOURDOUGH
300



MIXED SEEDS LOAF
360



FRENCH BAGUETTE
80

LOCAL BREADS



UBE CHEESE BREAD
160

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Cakes



BANANA BREAD

PER SLICE	WHOLE
70	300



BLUEBERRY POUND CAKE

PER SLICE	WHOLE
70	350



CHOCO MARBLE POUND CAKE

PER SLICE	WHOLE
90	470



LEMON POUND CAKE

PER SLICE	WHOLE
70	360



DULCE DE LECHE CHEESECAKE

PER SLICE	WHOLE
240	1,800



CHOCO ROYALE CAKE

PER SLICE	WHOLE
240	1,800

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