

baker j

Le Menu

ALABANG

CLARK

TAGAYTAY

RIZAL

BGC

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-zhuh-nuh) All - Day Breakfast



SHAKSHOUKA

(shahk-shoo-kah)

Petit Déjeuner

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

Plats classiques aux œufs

(plah klah-see-kuh oh zurf) Classic Egg Dishes

Free-Range Eggs

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

220

Omelette

3 free-range eggs served with salad and bread. Choice of:

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

280

Oeuf a la Coque (uhf ah lah kohk)

Soft-boiled eggs with baguette bread sticks and butter

150

Oeuf Cocotte (uhf koh-ko)

Baked eggs with baguette bread sticks and butter

150

Eggs Benedict

Poached eggs, ham, hollandaise sauce, and english muffin

350

Eggs Florentine

Poached eggs, spinach, hollandaise sauce, and english muffin

450

Smoked Salmon Eggs Benedict

Poached eggs, smoked salmon, hollandaise sauce, and english muffin

580

Shakshouka (shahk-shoo-kah)

Eggs in a vibrant sauce of tomato, bell pepper, and onions with Spicy Beef & Lamb Sausage add **Php200**

350

 MUST TRY

Eggs Benedict



Free Range Eggs



Les Pr  f  r  s Locaux

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



BAKER J BREAKFAST COMPLET

(kohm-pleh)

Les Pr  f  r  s Locaux

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

Les Pr  f  r  s Locaux

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

Served with brewed coffee

Daing na Bangus

330

Marinated milkfish in garlic and vinegar with mitzukan-tomato glaze, poached egg, and garlic rice

Porkchop Tocino

420

Served with kimchi fried rice, and herb omelette

Homemade Beef Brisket

420

With Cauliflower-garlic rice, fried egg, atchara, glazed with Filipino tapa sauce.



Baker J Breakfast Complet (kohm-pleh)

620

*Free-range eggs of any style, homemade sausage, and bacon
Served with potato roesti, sauteed mushroom, roasted tomato, mixed green leaves, and waffle or pancake*

Daing na Bangus



Baker J Breakfast Complet



Mélange de Farine

(mey-lahnj duh fah-reen) Signature Flour Mix



BAKER J PANCAKE

Mélange de Farine

(mey-lahnj duh fah-reen) Signature Flour Mix

Mélange de Farine

(mey-lahnj duh fah-reen) Signature Flour Mix

Baker J Pancakes

320

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

Brussels Waffles

350

Golden brown waffles served with a choice of fresh mangoes, strawberries, or banana & Nutella

Classic French Toast

390

Delicious French toast served with a choice of fresh mangoes, strawberries, or banana & Nutella

 MUST TRY



Entrées

(än-trä) Appetizers



QUINOA SALAD

Entrées

(än-trā) Appetizers

Salades

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

Tuna Niçoise (nee-swahz) 630

Classic French salad from Nice. Served with boiled egg, cherry tomatoes, bell pepper, celery, artichoke, olive, anchovy, mixed lettuces, and edamame

Barley Salad 650

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

Quinoa Salad 490

Quinoa, avocado, red cabbage, pumpkin seed, and vegan cheese

Salade de Chevre Chaud (shev-ruh shoh) 750

Mixed lettuce, tomato, goat cheese, and walnuts

Soupes

Hot soup served with artisanal bread

Crème DuBarry Truffe (Troof) 280

Cauliflower soup with truffle essence

French Onion 450

Caramelized onion soup with gruyere cheese croutons

 MUST TRY

Barley Salad



Salade De Chevre Chaud



Sur le pouce

(sur-leh-pus) Classic French snacks



BAKER J
STEAK SANDWICH

Sur le pouce

(sur-leh-pus) Classic French snacks

Sur le pouce (sur-leh-pus)

Classic French snacks

Jambon-fromage Tartine (zhahm-bawn fraw-mahzh tahr-teen)

1pc 2pcs
280 | 520

Comté cheese, bayonne ham, cornichons, olives, dijon mustard, and wild rocket



Smoked Salmon Tartine (tahr-teen)

1pc 2pcs
500 | 950

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



Croque Monsieur (krok muh-syuh)

630

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

Croque Madame (krok mah-dahm)

660

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

Steak Sandwich

850

Grilled top blade beef steak with mushrooms, caramelized onions on Ciabatta bread, served with French fries



MUST TRY

Croque Madame

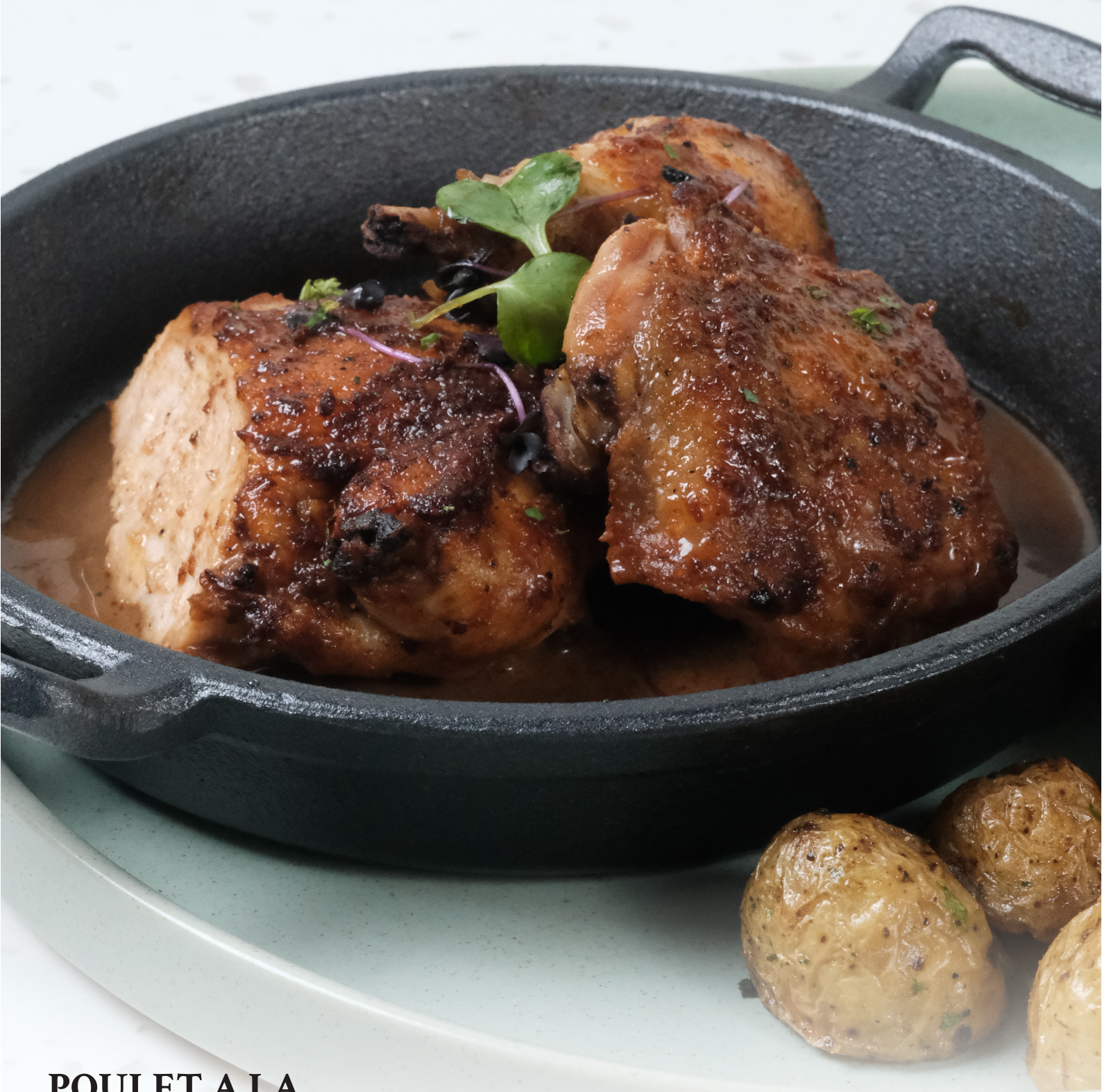


Smoked Salmon Tartine



Plats

(Plah) Main Dishes



**POULET A LA
MOUTARDE**

Plats

(Plah) Main Dishes

Plats

(Plah) Main Dishes

-  **Poulet à la Moutarde** (poo-leh ah lah moo-tahrd) 560
Sauteed chicken with mustard sauce and roasted marble potatoes
- Moule Mariniere Frite** (mool mah-ree-nyehr freet) 950
Mussels in white wine, leeks, served with French fries
- Pan Seared Salmon Steak** 1000
Served with ratatouille
- Steak au Poivre** (stehk oh pwahvr) 890
Grilled top blade beef steak with pepper sauce, served with French beans and mashed potatoes
-  **Joue de Boeuf Bourguignonne** 1150
(zhoo duh buhf boor-gee-nyohn)
Beef cheek braised in red wine served with tagliatelle pasta
- Lamb Shank Confit** (kohn-fee) 1390
Braised lamb shank served with seasonal vegetables

 MUST TRY

LAMB SHANK CONFIT



EXTRAS

Pilaf Rice	70
Garlic Rice	70
Potato Gratin	70
Roasted Marble Potatoes	120
Mashed Potato	70
Buttered French Beans	180
French Fries	130
Buttered Asparagus	180

Crêpes

(kreyp) Crêpes



**APPLE TATIN
CRÊPE**

Crêpes

(kreyp) Crêpes

Galette de Sarrasin

(gah-leht duh sah-ra-sahn)

Savory crêpes, Buckwheat-based

Forestiere (foh-rehs-tyehr)

450

Mushroom, garlic, onion, bacon, and truffle

Ratatouille oeuf (rah-tah-too-yuh)

300

Eggplant, zucchini, tomato, free-range egg

Galette de Froment

(gah-leht duh sah-ra-sahn)

Savory crêpes, Wheat-based



Ficelle Picarde (fee-sel pee-kard)

600

Ham, sauteed mushrooms, onions, bechamel sauce and cheese, Dijon mustard

Nos Crêpes de Froment

(noh krehp duh froh-mahn)

Sweet crêpes, Wheat-based

Apple Tatin

200

Caramelized apple, whipped cream



Banana & Nutella

200

Banana & Nutella chocolate, whipped cream, coconut

Butter & Sugar

200

Plain Crêpes

200

Choice of homemade jam and spreads

Blueberry Jam Crepe, Strawberry Jam Crepe, Pineapple Jam Crepe, Papaya Jam Crepe, Papaya Guava Jam Crepe



MUST TRY



Boissons Non Alcoolisées

(bweh-soh non alco-lisi) Non-Alcoholic Drinks



**SPECIALTY
LATTE**

Boissons Non Alcoolisées

(bweh-soh non alco-lisi) Non-Alcoholic Drinks

Espresso

Espresso	110
Espresso Macchiato	130
Espresso con Panna	130

Espresso - Based Coffee

Americano	130
Cappuccino	160
Latte	160

Specialty Latte

Café Mocha	180
Hazelnut White Chocolate	200
Caramel Macchiato	190
Rose Latte	190
Strawberry Matcha Latte	290
Banana Cream Latte	190

Frappe

Dark Chocolate Chip	280
Raspberry Vanilla	250
Sea Salt	250
Matcha Strawberry	280

Cold Brew

Classic	160
Salted Caramel	220
Vanilla Oat	220
Nitro Cold Brew	150
Vanilla Nitro Cold Brew	200

Manual Brew Coffee

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

Chemex	170
Pour Over	170
French Press	170

Summer Drinks

Cucumber Mint Cooler	150
Raspberry Apple Sparkler	200
Mint Iced Tea	150
Hibiscus Sunrise	150
Butterfly Pea	150
Pittaya Fizz	180
Watermelon Splash	180

Healthy Drinks

RefocusZING Orange Ginger Cinnamon	280
Baker J's Berry Breakfast Unsweetened Raspberries Almonds Ginger Honey Flaxseed Lemon juice	280
Moringa Reset Moringa Ginger Cucumber Apple Lemon	250

Hot Drinks

White Chocolate	185
English Breakfast	140
Earl Grey	140
Peppermint	140
Hot Chocolate S'mores	180

Other Beverages

Coke Regular	120
Coke Light	120
Coke Zero	120
Sprite Regular	120
Summit Still Water	100
San Pellegrino Sparkling	300



Boissons Alcoolisées

(bweh-soh alco-lisi) Alcoholic Drinks



FRENCH CONNECTION
& BOULEVARDIER

Boissons Alcoolisées

(bweh-soh alco-lisi) Alcoholic Drinks

COCKTAILS

Kir Royale • 450

Crème De Cassis | Sparkling Wine

Mimosa • 400

Orange Juice | Sparkling Wine

French Connection • 450

Brandy | Amaretto

Between the Sheets • 450

Brandy | Cointreau | Rum | Lemon Juice

Boulevardier • 400

Whiskey | Vermouth | Campari

Baker J Spritzers

350

Gin | Grapefruit | Lemon | Sauvignon Blanc | Soda Water

Gin | Raspberry | Orange Jam | Lemon | Tonic

400

Vodka | Chambord | Pineapple | Sparkline Wine



du vin

(du - vuhn) Wines

	BY THE GLASS	BY THE BOTTLE
WHITE WINE		
Citra Chardonnay Terre Di Chieti, Italy	360	1850
Allan Scott + Steyler Sauvignon Blanc, New Zealand	560	3500
Terrazas Chardonnay, Argentina	725	4500
Tedeschi Pinot Grigio, Italy		3500
Casillero Del Diablo Reserva Chardonnay, Chile		2400
Grant Burge Benchmark Chardonnay, Australia		2350
Le Grand Noir Chardonnay, Languedoc, France		2500
Saint Clair Origin Sauvignon Blanc, New Zealand		4200
RED WINE		
Citra Montepulciano D' Abruzzo, Italy	500	2000
Grant Burge Benchmark Shiraz, Australia	400	2700
Altoz Malbec, Argentina	500	3250
Le Grand Pinot Noir, Languedoc, France		2500
Le Grand Noir Cabernet Sauvignon, Languedoc, France		2500
Altoz Caberbet Sauvignon, Argentina		3000
Chain Of Ponds Pilot Block Shiraz, Australia		2950
Dferzo Montepulciano D' Abruzzo, Italy		4200
Casillero Del Diablo Reserva Merlot, Chile		2350
Bodega Piedra Negra Alta Collection Malbec		3600
Terrazas Malbec, Argentina		4550
CHAMPAGNE · SPARKLING WINE · ROSE		
Allan Scott Cecilia Brut Marlborough Cuvee NV		4500
Minuty M Rose		4500
Chandon Brut		3500
Chandon Rose		3900
Moet & Chandon Brut		8000

