

"Best Breakfast & Brunch in Los Angeles"

Erstellt von : Cityseeker

 14 Vorgemerkte Orte



 by Bobak Ha'Eri 

Philippe - The Original

"So alt wie L.A."

Seit 1908 werden hier die besten Sandwichs mit French Dressing der Welt gemacht. Kein Wunder, denn es war Philippe The Original, der die Erfindung dieses Gebräus mit Pfiff vor fast 100 Jahren für sich in Anspruch nahm. Die Preise haben sich nicht sehr verändert: ein Roast Beef-, Schweinefleisch-, Tunfisch-, Schinken- oder Lammsandwich gibt's schon für USD 5. Und den Kaffee gibt es tatsächlich schon für 10 Cents.



 +1 213 628 3781

 www.philippes.com

 customerservice@philippes.com

 1001 North Alameda Street,
Los Angeles CA



 by giantjeansparlor 

Bottega Louie

"East Coast Italian in L.A."

Bottega Louie brings European panache to the streets of LA with a delicious contemporary Italian menu. Opt for the Farmers Market Breakfast at their weekend brunch, a platter of poached eggs, vegetables and parmesan, or relish small plates of raspberry beignets or portobello fries. Complement your meal with something from their extensive beverage list; flavored soda, beer, juices, lattes or heady cocktails to name a few. The sprawling high-beamed space is decorated with crisp white walls and marble counter tops for a classy, East Coast feel, and exudes an understated elegance. Head to the deli for food to go, as well as inspiration to experiment in your own kitchen.



 +1 213 802 1470

 www.bottegalouie.com/pages/information

 frontdesk@bottegalouie.com

 700 South Grand Avenue,
Los Angeles CA

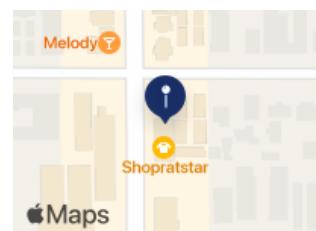


 by T.Tseng 

Sqirl

"Scrumptious Jams & More"

While the charming and hipster-chic decor of Sqirl is sure to catch your eye, the serpentine line of enthusiastic patrons spilling through the door, and on to the side-walk, is simply impossible to miss. The cafe is best known for its delectable organic jams, prepared using fresh fruits sourced from small, local farms. While waiting in line may be frustrating, especially when you can smell the delicious aromas wafting from inside, the wait is certainly worth it and gives you a chance to examine the chalkboard menu. The brown rice bowl, quiche and brioche sandwiches are especially popular, however a meal here is simply incomplete without a pastry and some of their amazing jam.



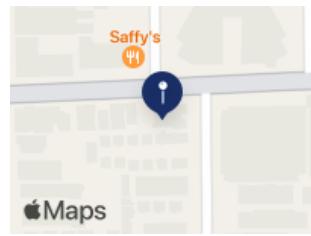
 +1 323 284 8147

 sqirlla.com/

 info@squirlla.com

 720 North Virgil Avenue,
Suite 4, Los Angeles CA





Square One Dining

"Local Breakfast and Lunch"

Sitting pretty in an artsy neighborhood, Square One Dining provides gourmet breakfasts and lunches in a bright, cheery ambiance. Soft, yellow interiors are dotted with art works, while low strains of folk-rock stray into the breezy patio. Patrons feast on hearty breakfasts of oatmeal, pancakes, fruit, eggs Benedict, omelets and smoked meats on whole grain toast. The health kick goes on into lunch, where one will find the likes of club sandwiches, burgers, soups, salads and Cobbs. The wait staff is good with kids, and each table comes equipped with crayons to keep the little ones busy till the food arrives, which is quite soon anyway.

 +1 323 661 1109

 www.squareonedining.co
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 dnell@squareonedining.co
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 4854 Fountain Avenue, Los Angeles CA

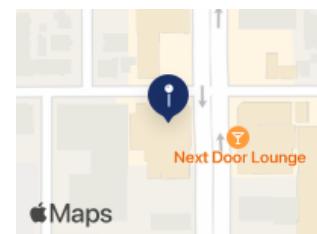


 by George+M.+Groutas

Salt's Cure

"American Cuisine At its Best"

Meats are the focus of this restaurant in the heart of the city. Locally sourced ingredients and a farm-to-table philosophy dictate the menu at Salt's Cure. Don't miss the charcuterie plate, nor the much raved about weekend brunch with a menu that has a healthy dose of meat and pastries. Chalkboard menus announce the regularly changing specials. This restaurant has a warm and welcoming vibe.



Apple Maps

 +1 323 465 7258

 saltscure.com/

 1155 North Highland Avenue, Los Angeles CA

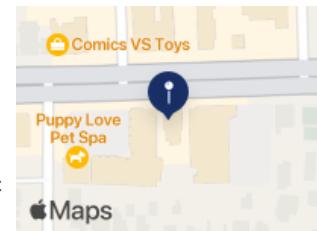


 by tannazie

CaCao Mexicatessen

"Mexican Deli"

This specialty deli serves up traditional Mexican fare and pays homage to the Latin American discovery of chocolate. CaCao Mexicatessen draws inspiration from the Baja California region, serving traditional dishes most often found in the Tijuana, Ensenada, and Valle de Guadalupe regions. Find the usual suspects like tacos, tortas, sopes, burritos, and more. However, CaCao Mexicatessen is most famous for its filling breakfast options, that of course, feature a bounty of egg dishes.



Apple Maps

 +1 323 478 2791

 cacaodeli.com/

 1576 Colorado Boulevard, Los Angeles CA

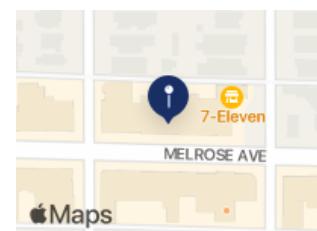


 by City Foodsters

Blu Jam Cafe

"Best Breakfast in Town"

Opening in 2006 and quickly becoming a Los Angeles favorite, Blu Jam Cafe is a quintessential Melrose Avenue experience. Serving gourmet breakfast and brunch fare at reasonable prices, this little eatery is where native Angelenos go to spend their weekend mornings. Classic home-style standbys like eggs Benedict, omelettes and French toast equalize the menu with more eclectic world fare such as the brunch carbonara with arborio rice, bacon, peas, parsley, and two poached eggs, spicy Tex-Mex tofu hash, and wraps. They even offer plenty of gluten-free and vegan options for those with dietary restrictions.



Apple Maps

 +1 323 951 9191

 www.blujamcafe.com/

 7371 Melrose Avenue, Los Angeles CA

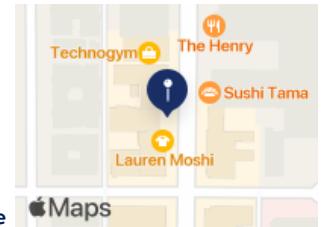


by Melissa Walker Horn on Unsplash

The Ivy

"Nur für Reiche und Berühmte"

Diese Lokal wird schon seit Jahren von den schönen Leuten Hollywoods besucht, und es sieht nicht aus als ob es das Tempo ändern wird. Wenn Sie keine Reservierung oder gute Beziehungen haben, vergessen Sie es. Das Dekor ist einfach, und konzentriert ihre Aufmerksamkeit auf die Gäste und das Menü, die beide unglaublich sind. Die Krabbenküchlein sind äußerst begehrte, und das Backhuhn ist exzellent. Wenn Sie es sich leisten können, ist dies ein hervorragender Ort für ein intimes Geschäftstreffen. Wenn nicht, können Sie immer einen Drink an der Bar bestellen. Egal wie, buchen Sie vor.



+1 310 274 8303

www.theivyrestaurants.com nfo@theivyrestaurants.com

113 North Robertson Boulevard, Los Angeles CA

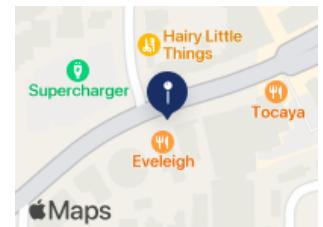


by stu_spivack

Eveleigh

"American & European Classics"

Located on West Sunset Boulevard, Eveleigh is a flamboyantly rustic yet comfortable eatery that features sumptuous American and European dishes. Eveleigh gets its name from a suburb in Sydney, where Eveleigh was first started. Feel laid back with their wooden furniture and enjoy the amazing Old European style dishes and American delicacies and pair them with a wine from their extensive list, which will take you through the evening.



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www.theeveleigh.com/ reservations@theeveleigh.com

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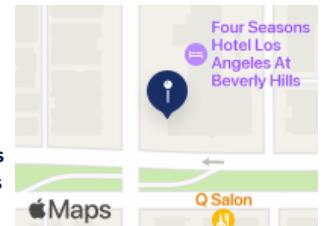


by FrankGeorg

Culina

"Mediterranean Approach to Dining"

Located in the luxurious Four Seasons Hotel of Beverly Hills, Culina attracts foodies, hotel guests and sundry diners with its beautiful spacious patio with lounge-style seating and hushed leisurely vibe and of course its delectable cuisine. The preparation here largely leans on the authentic Mediterranean philosophy of using only the finest, freshest ingredients and flash-cooking them with the kind of briskness that preserves the original flavors and nutrients. Whether it's beef, poultry or seafood, you will be able to relish the native succulence, unhindered by heavy sauces and prolonged cooking. A selection of market-fresh salads is there to cleanse and prep your palate whereas the sophisticated desserts round off this fine gourmet venture.



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culinarestaurant.com/

300 South Doheny Drive, Los Angeles CA

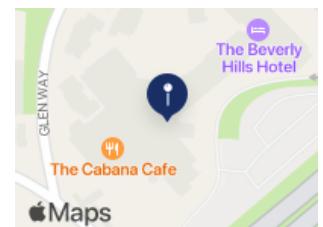


by Alan Light

The Polo Lounge

"Noble Lounge"

Es gehört zum Beverly Hills Hotel, und ist ein langzeitiger Favorit der 90210 Bürger (nicht den Jungs von der Show), und ein großartigster Ort zum People-Watching. Die Reichen und Berühmten kommen hier her um die Atmosphäre zu genießen, die nur Geld kaufen kann. Zimmer sind hübsch und geschmackvoll, und die Terrasse ist von Bäumen umzäunt und perfekt für Raucher die ihren Tabak-Fix brauchen. Nichts für T-Shirt-Liebhaber - Männer werden gebeten Jacken zu tragen.



+1 310 887 2777

www.dorchestercollection.com/en/us-los-angeles/the-beverly-hills-hotel/restaurants-bars/the-polo-lounge/

9641 Sunset Boulevard, The Beverly Hills Hotel, Beverly Hills CA

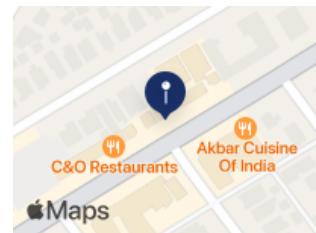


by Public Domain

26 Beach

"All-Day Dining"

26 Beach offers a variety of different cuisines for lunch and dinner as well as an enormous breakfast menu. For starters, 26 Beach serves exceptional Nu'Awlins Chicken Gumbo and Coctel de Ceviche. There is an entire menu page dedicated to "Marvelous Main Course Salads," ranging from an Oriental noodle salad to a garlic shrimp Caesar. For dinner, enjoy a N.Y. Strip Steak or Mary's Rack of lamb. 26 Beach is also known for its huge selection of "giant" hamburgers served on freshly baked buns; wheat or brioche. Sit outside on the patio to bask in the California sun and mingle with the locals.



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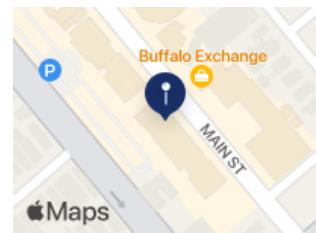


by sharonang

Manchego

"Spanish Specialties"

This charming restaurant is tucked away in the seaside Southern California city of Santa Monica. Manchego, aptly named after the Spanish cheese, is a Spanish style eatery specializing in tapas. The gorgeous interiors of the place are cozy and warm with lovely mosaic tiled floors, printed fabrics, dim lighting, and warm wood accents. The outdoor patio is a great spot to relax and share a meal with friends. The wines on offer come from small, organic, Spanish distributors as well as, a select few from South America. The cuisine is the star of the show with a seasonal menu that often features specialty cured meats and cheeses, crispy empanadas, jamon serrano (Spanish ham) wrapped dates, and delectable churros. Their weekend brunch is highly popular as well.



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2518 Main Street, Santa Monica CA

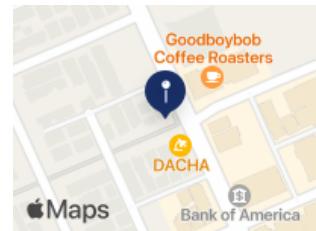


by nikldn on Unsplash

Uncle Bill's Pancake House

"Breakfast Republic"

The building which houses Uncle Bill's Pancake House was originally constructed in 1908. The building has seen an array of businesses set up shop there, from florist to real estate, until Uncle Bill McElroy opened this pancake place in 1961. The Van Amburgh family took over a decade later and has since been flipping some of the best flapjacks in South Bay with a smile. Enjoy classic strawberry, chocolate chip and multigrain varieties as well as macadamia nut, cinnamon apple and pumpkin slice, or opt for crispy waffles, famous potatoes, French toast or eggs the way you like them. The value for money breakfast is popular among generations of patrons that call Manhattan Beach their home, making it a community gathering spot of sorts. Pick a table on the outdoor patio with coffee, a good read and friendly vibes.



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www.unclebills.net/

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Schließen Sie sich uns an bei:

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