

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

- COCKTAILS -

SPRITZ ROYALE 19
aperol, grapefruit cordial, lemon, sparkling water

ST TROPEZ SPRITZ 18
st. germain, lemon, aperitif, sparkling wine, strawberry

LE PETIT PICKLE 11
belvedere vodka, house brine, pickled things

LE JARDIN 19
hendricks gin, apricot, thyme, lemon, tonic

MOJITO MARTINIQUE 18
bacardi superior & french rum, suze, mint-pastis cordial, lime

MANGUE À TROIS 19
ketel one citroen, vanilla, passionfruit, mango, side sparkling wine

ROUGE FUMÉE 19
banhez mezzal, tequila blanco, watermelon, espelette pepper, honey

LADY MARMALADE 18
espolon blanco tequila, orange marmalade, fresh OJ

LE DIRTY MARTINI 19
grey goose vodka, olive brine

L'OBSCURE 19
maker's mark bourbon, lillet rouge, bonal, absinthe rinse

THE EIFFEL SOUR 19
green chartreuse, alpine liqueur, pineapple, lime, nutmeg

L'ESPRESSO MARTINI 18
tito's vodka, coffee liqueur, amaro, espresso

BOISSONS

Coffee 5.50
Cafe au Lait 6
Cold Brew 6
Espresso 5.5
Macchiato 6
Cappucino 6.5
Latte 6.5
Matcha Latte 7
Chai Latte 7
Delice au Chocolat 7
Selection of Hot Tea 6

MILKSHAKES

Chocolate, Vanilla and Strawberry
\$9 EACH

CAFÉ - COMPTOIR - RESTAURANT

FRUITS DE MER

Petit Plateau*	125.00	Grand Plateau*	195.00
Oysters* mignonette	26.00	King Crab*	41.00
Shrimp Cocktail	24.00	Little Neck Clams*	15.00
Stone Crab	36.00	Half-Chilled Lobster*	31.00

HORS D'OEUVRES

Homemade Granola yogurt, raspberries	12.00
Grapefruit Brûlée	6.00
Tuna Carpaccio* lemon vinaigrette	28.00
Leeks Vinaigrette almonds	17.00
Crispy Artichokes garlic aioli	19.00
Smoked Salmon* toasted bagel, cream cheese	22.00
Scallop Crudo passionfruit	21.00
Pâté de Campagne	17.00
Foie Gras Parfait	22.00
Steak Tartare*	21.00
Onion Soup gratinée	19.00
Burrata heirloom tomatoes, pickled onion	21.00
Escargots garlic-parsley butter	21.00

SALADES ET SANDWICHES

Salade Verte haricots verts, radishes	15.00
Salade Niçoise confit tuna, dijon vinaigrette	29.00
Lobster Cobb Salad bacon, fourme d'ambert	38.00
Warm Shrimp Salad lemon beurre blanc, avocado	27.00
Tuna Sandwich 'tunisian style' niçoise olives	22.00
Croque Monsieur / Croque Madame (+\$2)	22.00
Steak Sandwich* onions, gruyère, aioli	35.00
Grilled Chicken Sandwich bacon, avocado	25.00
Cheeseburger à l'Américaine*	27.00

BRUNCH

Buttermilk Pancakes maple syrup	19.00
French Toast strawberries, crème chantilly	17.00
Eggs Any Style choice of meat, pommes tapeés	18.00
Eggs Benedict parisian ham, hollandaise	23.00
Eggs Norwegian smoked salmon, hollandaise	25.00
Quiche Lorraine bacon, gruyere, onion	19.00
Avocado Tartine poached eggs, tomato confit	20.00
Gruyère Omelette fines herbes	18.00
Egg White Omelette gruyère, ratatouille	18.00
Crêpe Complète ham, comté, egg	23.00

ENTRÉES

Chicken Paillard almonds, picholine olives	26.00
New York Strip Frites* maître d'hotel butter	49.00
Trout Amandine haricots verts, brown butter	33.00
Moules Frites white wine, garlic	29.00
Grilled Branzino gigante beans, tapenade	41.00
Spaghetti Limone bottarga	21.00

GARNITURES

Bacon	12.00
Pork Sausage	9.00
Turkey Sausage	9.00
Pommes Tapées	8.00
Pommes Frites	12.00

- VIENNOISERIE -

Croissant 4.00
Pain au Chocolat 5.00
Apple Turnover 5.00
Guava and Cheese Danish 5.00
Raspberry Financier 5.00
Éclairs - Vanilla, Coffee 10.00

LE GRAND AIOLI

shrimp, poached salmon, crunchy
crudite, spicy tomato aioli and niçoise
olive tapenade
\$38

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.

SELECTION OF
CHEESES 3 OR 5
\$7 EACH

LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY THURSDAY - SATURDAY	5:00 PM - 11:00 PM 5:00 PM - 12:00 AM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 110423