

- COCKTAILS -

CAFÉ - COMPTOIR - RESTAURANT

- VIENNOISERIE -

- SPRITZ ROYALE 19**  
aperol, grapefruit cordial, lemon, san pellegrino
- 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
- FLEUR-DE-LYS 19**  
ketel one vodka, ricard, lemon, egg white, lavender, french pear brandy
- MANGUE À TROIS 19**  
ketel one citroen, vanilla, passionfruit, mango, side sparkling wine
- ROUGE FUMÉE 19**  
banhez mezcal, 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  
Chai Latte 7  
Delice au Chocolat 7  
Selection of Hot Tea 6

**MILKSHAKES**

- Chocolate, Vanilla and Strawberry  
9 EACH

**FRUITS DE MER**

- Petit Plateau\* . . . . .125    Grand Plateau\* . . . . .195
- Oysters\* mignonette . . . . . 26    King Crab\* . . . . .41
- Shrimp Cocktail. . . . . 24    Little Neck Clams\* . . . . .15
- Jumbo Stone Crab 2 each . . . . . 79    Half-Chilled Lobster\* . . . . .31

**HORS D'OEUVRES**

- Homemade Granola yogurt, raspberries . . . . .12
- Grapefruit Brûlée . . . . . 6
- Tuna Carpaccio\* lemon vinaigrette . . . . .28
- Leeks Vinaigrette almonds. . . . .17
- Crispy Artichokes garlic aioli . . . . .19
- Smoked Salmon\* toasted bagel, cream cheese. . . . . 22
- Scallop Crudo passionfruit . . . . .21
- Pâté de Campagne . . . . .17
- Foie Gras Parfait . . . . .22
- Steak Tartare\* . . . . .21
- Onion Soup gratinée . . . . .19
- Burrata heirloom tomatoes, basil . . . . .21
- Escargots garlic-parsley butter . . . . .21

**SALADES ET SANDWICHES**

- Salade Verte haricots verts, radishes. . . . .15
- Salade Niçoise confit tuna, dijon vinaigrette. . . . . 29
- Warm Shrimp Salad lemon beurre blanc, avocado . . . . . 27
- Croque Monsieur / Croque Madame (+\$2) . . . . . 22
- Steak Sandwich\* onions, gruyère, aioli . . . . .35
- Grilled Chicken Sandwich bacon, avocado . . . . . 25
- Cheeseburger à l'Américaine\* . . . . . 27

**BRUNCH**

- Buttermilk Pancakes maple syrup . . . . . 19
- French Toast strawberries, crème chantilly . . . . .17
- Eggs Any Style choice of meat, pommes tapeés . . . . . 18
- Eggs Benedict parisian ham, hollandaise . . . . .23
- Eggs Norwegian smoked salmon, hollandaise . . . . .25
- Quiche Lorraine bacon, gruyere, onion. . . . . 19
- Avocado Tartine poached eggs, tomato confit . . . . .20
- Gruyère Omelette fines herbes . . . . . 18
- Egg White Omelette gruyère, ratatouille . . . . . 18
- Crêpe Complète ham, comté, egg. . . . .23

**ENTRÉES**

- Chicken Paillard almonds, picholine olives. . . . . 26
- New York Strip Frites\* maître d'hotel butter . . . . .49
- Trout Amandine haricots verts, brown butter . . . . .33
- Moules Frites white wine, garlic. . . . .29
- Grilled Branzino gigante beans, tapenade . . . . . 41
- Spaghetti Bolognese . . . . .24
- Spaghetti Limone bottarga. . . . . 21

**GARNITURES**

- Bacon. . . . . 12
- Pork Sausage. . . . . 9
- Turkey Sausage . . . . . 9
- Pommes Tapées. . . . . 8
- Pommes Frites. . . . . 12

**LE GRAND AIOLI**

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

**FROMAGES PASTIS**

A SELECTION OF CHEESES.  
C'EST DELICIEUX.

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	5:00 PM - 11:00 PM
	THURSDAY - SATURDAY	5:00 PM - 12:00 AM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM

An 18% gratuity calculated on total food and beverage is automatically added to guest checks for parties of 6 or more.

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. 112324