

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 rhum, suze, mint-pastis cordial, lime

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

espolòn 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

- WINE -

SPARKLING

CRÉMANT DE
BOURGOGNE
verre 15.00 / bottle 70.00

ROSÉ

AIX-EN-PROVENCE
verre 16.00 / carafe 48.00

BLANC

MUSCADET
verre 15.00 / carafe 45.00

ROUGE

BORDEAUX SUPERIEUR
verre 17.00 / carafe 51.00

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

Tuna Carpaccio* lemon vinaigrette	28.00
Scallop Crudo passionfruit	21.00
Leeks Vinaigrette almonds	17.00
Sardines en Conserve lemon, bordier butter	28.00
Crispy Artichokes garlic aioli	19.00
Pâté de Campagne	17.00
Foie Gras Parfait*	22.00
Steak Tartare*	21.00
Onion Soup gratinée	19.00
Escargots garlic-parsley butter	21.00
Burrata heirloom tomatoes, pickled onion	21.00
Gratin au Macaroni parisian ham	17.00

SALADES ET SANDWICHES

Warm Shrimp Salad lemon beurre blanc, avocado	27.00
Salade Niçoise confit tuna, dijon vinaigrette	29.00
Salade Verte haricots verts, radishes	15.00
Steak Sandwich* onions, gruyère, aioli	35.00
Croque Monsieur / Croque Madame (+\$2)	22.00
Cheeseburger à l'Américaine*	27.00

PASTAS

Linguine Vongole	28.00
Spaghetti Bolognese	24.00
Spaghetti Limone bottarga	21.00

STEAK FRITES

New York Strip* maître d'hôtel butter	49.00
Filet* sauce au poivre	67.00
Ribeye* sauce béarnaise	72.00

ENTRÉES

Duck Confit pommes sarladaise	39.00
Moules Frites white wine, garlic	29.00
Boeuf à l'ancienne 'old fashioned beef stew'	32.00
Grilled Branzino gigante beans, tapenade	41.00
Hearts of Palm Provençal baby artichokes, tomato	32.00
Fish and Chips triple cooked chips, tartar sauce	31.00
Trout Amandine haricots verts, brown butter	33.00
Salmon lemon beurre blanc, asparagus	34.00
Half Roasted Chicken pommes purée	34.00
Veal Escalope wild mushrooms, spring onion	39.00
Lobster Frites	72.00
Chicken Paillard almonds, picholine olives	26.00
Gruyère Omelette fines herbes	18.00

GARNITURES

Haricots Verts	10.00
Sautéed Spinach	12.00
Pommes Purée	10.00
Pommes Frites	12.00
Wild Mushrooms	12.00

- PLAT DU JOUR -

MONDAY Duck à l'Orange	46.00
TUESDAY Dorade Royale en Papillote	46.00
WEDNESDAY Dover Sole à la Meunière	75.00
THURSDAY Boeuf Bourguignon	46.00
FRIDAY Bouillabaisse	43.00
SATURDAY Chicken Kiev	34.00
SUNDAY Pork Milanese	39.00

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	5:00 PM - 11:00 PM
	THURSDAY - SATURDAY	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. 012224