

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

- COCKTAILS -

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

- WINE -

SPARKLING

CREMANT DE
BOURGOGNE
verre 15 / bottle 70

ROSÉ

AIX-EN-PROVENCE
verre 16 / carafe 48

BLANC

MUSCADET
verre 15 / carafe 45

ROUGE

BORDEAUX SUPERIEUR
verre 17 / carafe 51

MILKSHAKES

Chocolate, Vanilla and Strawberry

9 EACH

CAFÉ - COMPTOIR - RESTAURANT

FRUITS DE MER

| | | | |
|-------------------------------|-----|---------------------------------|-----|
| Petit Plateau* | 125 | Grand Plateau* | 195 |
| Oysters* mignonette | 26 | King Crab* | 41 |
| Shrimp Cocktail | 24 | Little Neck Clams* | 15 |
| Crab Mayonnaise | 36 | Half-Chilled Lobster* | 31 |

HORS D'OEUVRES

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| Tuna Carpaccio* lemon vinaigrette | 28 |
| Scallop Crudo passionfruit | 21 |
| Leeks Vinaigrette almonds | 17 |
| Sardines en Conserve lemon, bordier butter | 28 |
| Crispy Artichokes garlic aioli | 19 |
| Pâté de Campagne | 17 |
| Foie Gras Parfait* | 22 |
| Steak Tartare* | 21 |
| Onion Soup gratinée | 19 |
| Escargots garlic-parsley butter | 21 |
| Burrata heirloom tomatoes, basil | 21 |
| Gratin au Macaroni parisian ham | 17 |

SALADES ET SANDWICHES

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| Warm Shrimp Salad lemon beurre blanc, avocado | 27 |
| Salade Niçoise confit tuna, dijon vinaigrette | 29 |
| Salade Verte haricots verts, radishes | 15 |
| Lobster Salad fennel, orange, hazelnut | 36 |
| Steak Sandwich* onions, gruyère, aioli | 35 |
| Croque Monsieur / Croque Madame (+\$2) | 22 |
| Cheeseburger à l'Américaine* | 27 |

PASTAS

| | |
|-------------------------------------|----|
| Linguine Vongole | 28 |
| Spaghetti Bolognese | 24 |
| Spaghetti Limone bottarga | 21 |

STEAK FRITES

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| New York Strip* maître d'hôtel butter | 49 |
| Filet* sauce au poivre | 67 |
| Ribeye* sauce béarnaise | 72 |

ENTRÉES

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| Salmon à la sauce vierge, tomato, spinach | 34 |
| Moules Frites white wine, garlic | 29 |
| Moroccan Lamb Shank almond couscous, harissa | 41 |
| Grilled Branzino gigante beans, tapenade | 41 |
| Artichokes à la Barigoule carrots, onions, parsley | 28 |
| Fish and Chips triple cooked chips, tartar sauce | 31 |
| Trout Amandine haricots verts, brown butter | 33 |
| Duck Confit pommes sarladaise | 39 |
| Half Roasted Chicken pommes purée | 34 |
| Veal Escalope wild mushrooms, spring onion | 39 |
| Lobster Frites | 82 |
| Chicken Paillard almonds, picholine olives | 26 |
| Gruyère Omelette fines herbes | 18 |

GARNITURES

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|---------------------------------|----|
| Celery Root remoulade | 12 |
| Haricots Verts | 10 |
| Sautéed Spinach | 12 |
| Pommes Purée | 10 |
| Pommes Frites | 12 |
| Wild Mushrooms | 12 |

- PLAT DU JOUR -

MON - Duck à l'Orange 46

TUE - Dorade Royale en Papillote 46

WED - Dover Sole à la Meunière 85

THU - Cod Provençal 38

FRI - Bouillabaisse 43

SAT - Prime Rib 67

SUN - Chicken Kiev 34

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. 090624