

## 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 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

LANGUEDOC-ROUSSILLON  
verre 16.00 / carafe 48.00

### 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
Lobster Cobb Salad bacon, fourme d'ambert . . . . .	38.00
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 Bourguignon pommes purée, bacon lardons . . . . .	46.00
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 -

<b>MONDAY</b> Duck à l'Orange 46.00
<b>TUESDAY</b> Dorade Royale en Papillote 46.00
<b>WEDNESDAY</b> Dover Sole à la Meunière 68.00
<b>THURSDAY</b> Boudin Blanc 32.00
<b>FRIDAY</b> Bouillabaisse 43.00
<b>SATURDAY</b> Chicken Kiev 34.00
<b>SUNDAY</b> 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
<b>DINNER</b>	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. 110323