

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, 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

BELLE DE NUIT 19

tanqueray gin, pom, raspberry syrup, egg white, lemon

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 SUPÉRIEUR

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
Steak Tartare*	21.00
Leeks Vinaigrette almonds	17.00
Onion Soup gratinée	19.00
Burrata heirloom tomatoes, basil	21.00
Pâté de Campagne	17.00
Foie Gras Parfait	22.00
Sardines en Conserve lemon, Bordier butter	28.00
Crispy Artichokes garlic aioli	19.00
Escargots garlic-parsley butter	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
Grilled Chicken Sandwich bacon, avocado	25.00
Croque Monsieur / Croque Madame (+\$2)	22.00
Steak Sandwich* onions, gruyère, aioli	35.00
Cheeseburger à l'Américaine*	27.00

STEAK FRITES

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

ENTRÉES

Duck Confit pommes sarladaise	39.00
Grilled Branzino gigante beans, tapenade	41.00
Artichokes à la Barigoule carrots, onions, parsley	28.00
Moroccan Lamb Shank almond couscous, harissa	41.00
Spaghetti Bolognese	24.00
Spaghetti Limone bottarga	21.00
Trout Amandine haricots verts, brown butter	33.00
Half Roasted Chicken pommes purée	34.00
Moules Frites white wine, garlic	29.00
Chicken Paillard almonds, picholine olives	26.00
Gruyère Omelette fines herbes	18.00
Crêpe Complète ham, comte, egg	23.00

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	85.00
THURSDAY Softshell Crabs	60.00
FRIDAY Bouillabaisse	43.00
SATURDAY Chicken Kiev	34.00
SUNDAY Veal Milanese	70.00

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

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. 042424