

- 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
- Crab Mayonnaise..... 36 Half-Chilled Lobster*.....31

HORS D'OEUVRES

- Homemade Granola yogurt, raspberries12
- 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 passionfruit21
- Pâté de Campagne17
- Foie Gras Parfait22
- Steak Tartare*21
- Onion Soup gratinée19
- Burrata heirloom tomatoes, basil21
- Escargots garlic-parsley butter21

SALADES ET SANDWICHES

- Salade Verte haricots verts, radishes.....15
- Lobster Salad fennel, orange, hazelnut 36
- 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 chantilly17
- Eggs Any Style choice of meat, pommes tapeés 18
- Eggs Benedict parisian ham, hollandaise23
- Eggs Norwegian smoked salmon, hollandaise25
- Quiche Lorraine bacon, gruyere, onion..... 19
- Avocado Tartine poached eggs, tomato confit20
- 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 butter49
- Trout Amandine haricots verts, brown butter33
- Moules Frites white wine, garlic.....29
- Grilled Branzino gigante beans, tapenade 41
- Spaghetti Bolognese24
- Spaghetti Limone bottarga..... 21

GARNITURES

- Bacon..... 12
- Pork Sausage..... 9
- Turkey Sausage9
- Pommes Tapées.....8
- Pommes Frites..... 12

- Croissant 4
- Pain au Chocolat 5
- Apple Turnover 5
- Guava and Cheese Danish 5
- Raspberry Financier 5
- Éclairs - Vanilla, Coffee 10

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

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. 083124