

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

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

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
Jumbo Stone Crab 2 each	79	Half-Chilled Lobster*	31

HORS D'OEUVRES

Homemade Granola yogurt, raspberries	12
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 passionfruit	21
Pâté de Campagne	17
Foie Gras Parfait	22
Steak Tartare*	21
Onion Soup gratinée	19
Burrata heirloom tomatoes, basil	21
Escargots garlic-parsley butter	21

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 chantilly	17
Eggs Any Style choice of meat, pommes tapeés	18
Eggs Benedict parisian ham, hollandaise	23
Eggs Norwegian smoked salmon, hollandaise	25
Quiche Lorraine bacon, gruyere, onion	19
Avocado Tartine poached eggs, tomato confit	20
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 butter	49
Trout Amandine haricots verts, brown butter	33
Moules Frites white wine, garlic	29
Grilled Branzino gigante beans, tapenade	41
Spaghetti Bolognese	24
Spaghetti Limone bottarga	21

GARNITURES

Bacon	12
Pork Sausage	9
Turkey Sausage	9
Pommes Tapées	8
Pommes Frites	12

- VIENNOISERIE -

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. 102624