

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 NEW YORKER 18**
basil hayden, lime, lemon, egg white
- 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 citron, 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
- LE CONTREBANDIER 19**
knob creek, amaretto, lemon, dry vermouthe, grenadine
- L'OBSCURE 19**
maker's mark bourbon, lillet rouge, bonal, absinthe rinse
- THE EIFFEL SOUR 19**
centum herbis, alpine liqueur, pineapple, lime, nutmeg
- DEMON RUM 19**
barcardi, grapefruit cordial, lime, absinthe rinse
- L'ESPRESSO MARTINI 18**
wheatly 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
- 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
Almond Croissant 5
Pain aux Raisins 5
Financier au Chocolat 5
Brioche 5
Viennoiserie Basket 18
Assorted Pastries, Jam, Nutella
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 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. 031525