

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

- WINE -

SPARKLING

CRÉMANT DE
BOURGOGNE
verre 15 / bottle 70

BLANC

MUSCADET
verre 15 / carafe 45

ROSÉ

AIX-EN-PROVENCE
verre 16 / carafe 48

ROUGE

BORDEAUX SUPÉRIEUR
verre 18 / carafe 54

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

| | |
|------------------------------------------------------|----|
| Tuna Carpaccio* lemon vinaigrette | 28 |
| Scallop Crudo* passionfruit | 21 |
| Steak Tartare* | 21 |
| Leeks Vinaigrette almonds | 17 |
| Onion Soup gratinée | 19 |
| Burrata heirloom tomatoes, basil | 21 |
| Pâté de Campagne | 17 |
| Foie Gras Parfait | 22 |
| Sardines en Conserve lemon, Bordier butter | 28 |
| Crispy Artichokes garlic aioli | 19 |
| Escargots garlic-parsley butter | 21 |
| Gratin au Macaroni parisian ham | 17 |

SALADES ET SANDWICHES

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|-------------------------------------------------------------|----|
| Warm Shrimp Salad lemon beurre blanc, avocado | 27 |
| Salade Niçoise confit tuna, dijon vinaigrette | 29 |
| Salade Verte haricots verts, radishes | 15 |
| Lobster Salad fall vegetables, oranges, and curry | 37 |
| Grilled Chicken Sandwich bacon, avocado | 25 |
| Croque Monsieur / Croque Madame (+\$2) | 22 |
| Steak Sandwich* onions, gruyère, aioli | 35 |
| Cheeseburger à l'Américaine* | 27 |

STEAK FRITES

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|-------------------------------------------------|----|
| New York Strip* maître d'hôtel butter | 49 |
| Filet* sauce au poivre | 67 |

ENTRÉES

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| Duck Confit pommes sarladaise | 39 |
| Grilled Branzino gigante beans, tapenade | 41 |
| Artichokes à la Barigoule carrots, onions, parsley | 28 |
| Boeuf Bourguignon red wine, bacon lardons, pommes purée | 46 |
| Spaghetti Bolognese | 24 |
| Spaghetti Limone bottarga | 21 |
| Trout Amandine haricots verts, brown butter | 33 |
| Half Roasted Chicken pommes purée | 34 |
| Moules Frites white wine, garlic | 29 |
| Chicken Paillard almonds, picholine olives | 26 |
| Gruyère Omelette fines herbes | 18 |
| Crêpe Complète ham, comte, egg | 23 |

GARNITURES

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|---------------------------|----|
| Haricots Verts | 10 |
| Sautéed Spinach | 12 |
| Pommes Purée | 10 |
| Pommes Frites | 12 |
| Wild Mushrooms | 12 |

- PLAT DU JOUR -

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| MON - Duck à l'Orange 46 |
| TUE - Dorade Royale en Papillote 46 |
| WED - Dover Sole à la Meunière 85 |
| THU - Pork à la Charcutière 42 |
| FRI - Bouillabaisse 43 |
| SAT - Prime Rib 67 |
| SUN - Herb Crusted Lamb Rack 52 |

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. 010525