

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 17 / carafe 51

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
Crab Mayonnaise	36	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

Warm Shrimp Salad lemon beurre blanc, avocado	27
Salade Niçoise confit tuna, dijon vinaigrette	29
Salade Verte haricots verts, radishes	15
Lobster Salad fennel, orange, hazelnut	36
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

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

ENTRÉES

Duck Confit pommes sarladaise	39
Grilled Branzino gigante beans, tapenade	41
Artichokes à la Barigoule carrots, onions, parsley	28
Moroccan Lamb Shank almond couscous, harissa	41
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

Celery Root remoulade	12
Haricots Verts	10
Sautéed Spinach	12
Pommes Purée	10
Pommes Frites	12
Wild Mushrooms	12

- PLAT DU JOUR -

MON - Duck à l'Orange 46
TUE - Dorade Royale en Papillote 46
WED - Dover Sole à la Meunière 85
THU - Cod Provençal 38
FRI - Bouillabaisse 43
SAT - Prime Rib 67
SUN - Chicken Kiev 34

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. 091024