

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- 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 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
- LE CONTREBANDIER 19**
knob creek, amaretto, lemon, dry vermouth, 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

- WINE -

- SPARKLING**
CREMANT DE
BOURGOGNE
verre 15 / bottle 70
- ROSE**
AIX-EN-PROVENCE
verre 16 / carafe 48
- BLANC**
MUSCADET
verre 15 / carafe 45
- ROUGE**
BORDEAUX SUPERIEUR
verre 18 / carafe 54

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
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

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

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
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

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 - 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 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. 031025