

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
lemon infused ketel one, 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**
CRÉMANT DE
BOURGOGNE
verre 16 / bottle 75

ROSE
AIX-EN-PROVENCE
verre 16 / carafe 48

BLANC
MUSCADET
verre 15 / carafe 45

ROUGE
BORDEAUX SUPERIEUR
verre 18 / carafe 54

CAFÉ - COMPTOIR - RESTAURANT

FRUITS DE MER

- Petit Plateau***125

Oysters* mignonette 26

Shrimp Cocktail..... 24

Jumbo Stone Crabs 2 each 79
- Grand Plateau***195

Little Neck Clams*15

Half-Chilled Lobster*.....31

HORS D'OEUVRES

- Tuna Carpaccio* lemon vinaigrette. 28
- Scallop Crudo* passionfruit.21
- Leeks Vinaigrette almonds17
- Crudo* sea bream, meyer lemon, olive oil 22
- Crispy Artichokes garlic aioli19
- Pâté de Campagne17
- Foie Gras Parfait..... 22
- Steak Tartare*21
- Onion Soup gratinée19
- Escargots garlic-parsley butter 22
- Sardines en Conserve lemon, Bordier butter..... 28
- Burrata heirloom tomatoes, basil21
- Gratin au Macaroni parisian ham17

SALADES ET SANDWICHES

- Warm Shrimp Salad lemon beurre blanc, avocado 27
- Salade Niçoise confit tuna, dijon vinaigrette 29
- Beet Salad greens, fennel cream, goat cheese, hazelnuts ..18
- Salade Verte haricots verts, radishes15
- Steak Sandwich* onions, gruyère, aioli 35
- Croque Monsieur / Croque Madame (+\$2)..... 22
- Cheeseburger à l'Américaine*28.5

PASTAS

- Linguine Vongole..... 28
- Spaghetti Bolognese 24
- Spaghetti Limone bottarga21

STEAK FRITES

- Skirt Steak* maître d'hôtel butter 45
- New York Strip* sauce béarnaise. 53
- Filet* sauce au poivre..... 67

ENTRÉES

- Salmon beurre blanc, asparagus 34
- Moules Frites white wine, garlic 29
- Grilled Branzino gigante beans, tapenade41
- Trout Amandine haricots verts, brown butter 33
- Boeuf Bourguignon red wine, bacon lardons, pommes purée.46
- Scallops Provençal artichoke purée, basil 44
- Grilled Dover Sole frites 59
- Duck Confit pommes sarladaise 39
- Half Roasted Chicken pommes purée..... 34
- Lobster Frites..... 82
- Chicken Paillard almonds, picholine olives 27
- Gruyère Omelette fines herbes.18

GARNITURES

- Haricots Verts10
- Sautéed Spinach12
- Pommes Purée.....10
- Pommes Frites.....12
- Wild Mushrooms12

- PLAT DU JOUR -

- Herb Roasted Turkey 51
- mashed potatoes, gravy, cranberry sauce,
stuffing and sweet potatoes, brussels sprouts

- THANKSGIVING -

Prix Fixe \$86 per person

- First Course -
CHOICE OF
Celeriac Soup
wild mushrooms, crème fraîche
or
Endive Salad
apple, fourme d'ambert

- Second Course -
Herb Roasted Turkey
Mashed Potatoes
Gravy
Cranberry Sauce
Stuffing
Sweet Potatoes
Brussels Sprouts

- Third Course -
CHOICE OF
Pecan, Pumpkin or Apple Pie

MILKSHAKES

- Chocolate, Vanilla and Strawberry
9 EACH

HOLIDAY HOURS

- ALL DAY
- 11:00 AM - 9:00 PM

A 20% service charge will be included on all guest checks.
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. 112725