CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CAFÉ – COMPTOIR – RESTAURANT

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, red wine float, egg white

LE PETIT PICKLE 11
belvedere vodka, house brine, pickled things

CHALICE SPRITZ 19
eau d'or liquor, lemon, lavender, combier orange, sparkling wine

LE JARDIN 19
roku gin, apricot, thyme, lemon, tonic

FLEUR-DE-LYS* 19
titos vodka, ricard, lemon, egg white, lavender, french pear brandy

MANGUE À TROIS 19
lemon infused wheatley, vanilla, passionfruit, mango, side sparkling wine

ROUGE FUMÉE 19
illegal mezcal, cazadores tequila, watermelon, espelette pepper, honey

LADY MARMALADE 18
espolòn blanco tequila, orange marmalade, fresh OJ

LE DIRTY MARTINI 19
wheatley vodka, olive brine

THE EIFFEL SOUR 19
del santo luxardo, alpine liqueur, pineapple, lime, nutmeg

L'ESPRESSO MARTINI 18
wheatley vodka, coffee liqueur, amaro, espresso

- WINE -

SPARKLING
CREMANT DE BOURGOGNE
verre 16 / bottle 75

ROSÉ
AIX-EN-PROVENCE
verre 17 / carafe 51

BLANC
VIOGNIER BLEND
verre 16 / carafe 48

ROUGE
BORDEAUX SUPERIÉUR
verre 18 / carafe 54

MILKSHAKES

Chocolate, Vanilla, Strawberry,
9 EACH

FRUITS DE MER

Petit Plateau* 125
Grand Plateau* 195
Belon Oysters* (maine) upon availability 34
Oysters* mignonette 26
Little Neck Clams* 15
Florida Stone Crab 2 claws / 3 claws. 38/57
Shrimp Cocktail 24
King Crab 54
Half-Chilled Lobster* 31

HORS D'OEUVRES

Crab & Avocado bibb lettuce, shallot vinaigrette. 26
Tuna Carpaccio* leeks vinaigrette 28
Scallop Crudo* passionfruit, hazelnut 21
Leeks Vinaigrette almonds 17
Crispy Artichokes garlic aïoli 19
Pâté de Campagne pistachios. 17
Foie Gras Parfait 22
Chilled Cucumber Soup marcona almonds. 16
Steak Tartare* 24
Onion Soup gratinée 21
Escargots garlic-parsley butter 23
Sardines en Conserve lemon, Bordier butter 28
Burrata heirloom tomato, basil 23

SALADES ET SANDWICHES

Warm Shrimp Salad lemon beurre blanc, avocado 30
Salade Niçoise confit tuna, dijon vinaigrette 29
Beet Salad greens, fennel cream, goat cheese, hazelnuts 18
Salade Verte haricots verts, radishes 15
St-Tropez cucumber, feta, coucous, lentil vinaigrette, lemon carrot 22
Steak Sandwich* onions, gruyère, aïoli 39
Croque Monsieur / Croque Madame (+$2) 22
Cheeseburger à l'Américaine* 29.5

PASTAS

Linguine Vongole 28
Spaghetti Bolognese 27
Spaghetti Limone bottarga 21

STEAK FRITES

Bar Steak maître d'hôtel butter 41
New York Strip* sauce béarnaise. 53
Filet* sauce au poivre 68

ENTRÉES

Seared Salmon tomato butter 34
Moules Frites white wine, garlic 29
Grilled Branzino gigante beans, tapenade 43
Artichokes à la Barigoule carrots, onions, parsley 28
Trout Amandine haricots verts, brown butter 36
Duck Confit frisée, pommes tapées 43
Half Roasted Chicken pommes purée 36
Lobster Frites. 82
Chicken Paillard almonds, picholine olives 31
Gruyère Omelette fines herbes. 18

GARNITURES

Haricots Verts 10
Sautéed Spinach 12
Pommes Purée. 10
Pommes Frites 12
Wild Mushrooms 12
Gratin au Macaroni 17

– THANKSGIVING –

Butternut Squash Soup 21
sage brown butter

Roasted Turkey 54
mashed potatoes, gravy, cranberry sauce, stuffing, sweet potatoes, brussels sprouts

Pumpkin Pie 15

Pecan Pie 15

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DELICIEUX.

SELECTION OF
CHEESES 3 OR 5
7 EACH

HOLIDAY HOURS

ALL DAY	11:30 AM - 9:00 PM

A 20% service charge is applied to all guest checks for the benefit of the service staff.

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. 112626