

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- COCKTAILS 16 -

POMEGRANATE SPRITZ
sparkling wine, pomegranate, lemon

FLEUR DE VELOURS
belvedere vodka, vanilla passionfruit, velvet falernum,
soda

LA CÉLÉBRITÉ
milagro blanco tequila,
combier pamplemousse, aperol, rosemary

AGRUMES DE SANG
cazadores tequila, banhez mezcal, blood orange, chili

COGNAC CROÛTE
hennessy vs, maraschino, combier l'orange,
herbes de provence

MONÉGASQUE
knob creek bourbon, cardamaro, cynar, benedictine

- WINE -

SPARKLING ROSÉ
CRÉMANT DE BOURGOGNE NV
verre 13 / bottle 60

BLANC
BORDEAUX BLANC
verre 10.00 / carafe 30.00

ROSÉ
AIX-EN-PROVENCE
verre 12.00 / carafe 36.00

ROUGE
CÔTES DU RHÔNE
verre 14.00 / carafe 42.00

HORS D'OEUVRES

6 Oysters* mignonette	24.00
Tuna Crudo* sauce ravigote	24.00
Shrimp Cocktail	22.00
Steak Tartare*	19.00/26.00
Pâté de Campagne	18.00
Artichokes green olive tapenade	14.00
Onion Soup gratinée	18.00
Escargots garlic-parsley butter	18.00

SALADES ET SANDWICHES

Salade Verte haricots verts, radishes	18.00
Salade Niçoise confit tuna, dijon vinaigrette.	26.00
Lobster Salad endive, avocado, lemon aioli	26.00
Steak Sandwich* onions, gruyère, aioli.	32.00
Cheeseburger à l'Américaine*	27.00

STEAK FRITES

Hanger* maître d'hôtel butter	36.00
Filet* sauce au poivre.	51.00
Entrecote* sauce béarnaise	56.00

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.
112521

ENTRÉES

Grilled Branzino gigante beans, tapenade	36.00
Duck à l'orange braised endive	38.00
Moules Frites white wine, garlic	26.00
Trout Amandine haricots verts, brown butter	30.00
Grilled King Salmon* sorrel, cucumbers	36.00
Lobster Frites garlic-herb butter.	62.00
Salt Baked Celery Root trumpet mushroom au poivre.	28.00
Gruyère Omelette fines herbes	18.00
Beef Bourguignon pomme purée, red wine sauce	41.00

GARNITURES

Haricots Verts	10.00
Sautéed Spinach	10.00
Cauliflower Gratin.	14.00
Pommes Purée.	10.00
Pommes Frites	10.00

DESSERT

Profiteroles vanilla ice cream, bittersweet chocolate.	13.00
Crème Brûlée	12.00
Sticky Toffee Pudding.	13.00
Chocolate Mousse.	12.00
Pumpkin Pie.	9.00
Apple Pie.	9.00

- PLAT DU JOUR -

Herb Roasted Turkey
mashed potatoes, gravy, cranberry sauce,
turkey sausage stuffing, brussels sprouts
with bacon lardons 49.00

- THANKSGIVING -

Prix Fixe \$75 per person

- First Course - CHOICE OF

Celeriac Soup
mushrooms, crème fraîche
or

Roasted Beet Salad
radicchio, hazelnuts

- Second Course -

Herb Roasted Turkey
Mashed Potatoes
Gravy
Cranberry Sauce
Turkey Sausage Stuffing
Brussels Sprouts, bacon lardons

- Third Course - CHOICE OF

Apple or Pumpkin Pie

HOLIDAY HOURS

ALL DAY

11:00 AM - 9:00 PM