

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- COCKTAILS -

PRESSÉ ROYAL 16

aperol, grapefruit cordial, lemon, sparkling water

MARTINI NIÇOIS 18

grey goose, vermouth blanc, niçoise olives & brine

AGAVE MARMALADE 17

milagro blanco, lime, orange marmalade

CAFÉ IVRE 18

belvedere, espresso, spiced bitter-orange liquor, hazelnut

NOUVEAU CARRÉ 17

knob creek rye, dolin & cap corse rouge, bitters, pastis rinse

LE MOINE 17

green chartreuse, dolin genepy, almond & spiced rum cordial, pineapple, rosemary

LE PRINTEMPS 17

tanqueray, blackberry, thyme, lemon, sparkling water

- WINE -

SPARKLING ROSÉ

CRÉMANT DE BOURGOGNE NV
verre 14.00 / bottle 65.00

BLANC

MUSCADET SEVRE-ET-MAINE
verre 13.00 / carafe 39.00

ROSÉ

AIX-EN-PROVENCE
verre 13.00 / carafe 39.00

ROUGE

BEAUJOLAIS VILLAGES
verre 14.00 / carafe 42.00

BOISSONS

Coffee 5.50
Cafe au Lait 6
Espresso 5.50
Macchiato 6
Cappucino 6.50
Latte 6.50
Matcha Latte 7
Chai Latte 7
Delice au Chocolat 7
Selection of Hot Tea 6

HORS D'OEUVRES

6 Oysters*	24.00
Tuna Crudo* sauce ravigote	25.00
Smoked Salmon* buckwheat blinis, crème fraîche	22.00
Shrimp Cocktail	24.00
Sardines en Conserve lemon, Bordier butter	20.00
Artichokes green olive tapenade	14.00
Pâté de Campagne	18.00
Steak Tartare*	20.00/26.00
Onion Soup gratinée	18.00
Escargots garlic-parsley butter	19.00

SALADES

Salade Verte haricots verts, radishes	18.00
Salade Niçoise confit tuna, dijon vinaigrette	27.00
Lobster Salad endive, avocado, lemon aioli	26.00
Beet Salad chèvre, horseradish, pistachio	21.00

SANDWICHES

Tuna Sandwich 'tunisian style' niçoise olives	16.00
Croque Monsieur / Croque Madame (+\$1)	20.00
Steak Sandwich* onions, gruyère, aioli	32.00
Grilled Chicken Sandwich bacon, black pepper aioli	24.00
Cheeseburger à l'Américaine*	27.00

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.
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BRUNCH

Buttermilk Pancakes maple syrup	18.00
Eggs Any Style choice of meat, pommes tapeés	17.00
Avocado Tartine poached eggs, tomato confit	18.00
Eggs Benedict Parisian ham, hollandaise	23.00
Eggs Norwegian smoked salmon, hollandaise	26.00
Quiche Florentine	17.00
Gruyère Omelette fines herbs	19.00
Egg White Omelette gruyère, ratatouille	19.00
Yogurt and Granola fresh strawberries	12.00
Steel Cut Oatmeal fresh berries	12.00

ENTRÉES

Trout Amandine haricots verts, brown butter	32.00
Chicken Paillard almonds, picholine olives	27.00
Hanger Steak Frites* maître d'hotel butter	37.00
Moules Frites white wine, garlic	27.00
Grilled Branzino gigante beans, tapenade	37.00

DESSERTS

Profiteroles vanilla ice cream, bittersweet chocolate	14.00
Crème Brûlée	13.00
Dark Chocolate Mousse	13.00
Baba Au Rhum	12.00
Sticky Toffee Pudding vanilla ice cream	14.00
Artisanal Sorbet & Ice Cream	8.00

- VIENNOISERIE -

Pastry Basket	18.00
Croissant	4.00
Pain au Chocolat	4.50
Éclair	4.00
Lemon Loaf	4.00
Scone	4.00

- GARNITURES -

Avocado	5.00
Bacon	9.00
Pork Sausage	9.00
Turkey Sausage	9.00
Sautéed Spinach	10.00
Pommes Tapeés	8.00
Pommes Frites	10.00
Haricots Verts	10.00

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.
SELECT 3 OR 5 - \$6 EACH

BREAKFAST	MONDAY - FRIDAY	8:00 AM - 11:00 AM
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 - 10:00 PM 5:00 PM - 11:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM