

## CAFÉ, LIQUEURS & BIÈRES DE MARQUE

# PASTIS

## CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

### - COCKTAILS -

**ST. GERMAIN SPRITZ 17**  
sparkling rose, st. germain, lillet rose, pomegranate

**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 SÈVRE-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  
Heirloom Tomato Salad melon, basil . . . . . 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.  
080522

### 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  
Homemade Granola yogurt, 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  
Peach Melba almond crème fraîche ice cream . . . . . 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
<b>BRUNCH</b>	SATURDAY - SUNDAY	10:00 AM - 3:00 PM