

- 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 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

HORS D'OEUVRES

6 Oysters\* mignonette .....24.00  
Tuna Crudo\* sauce ravigote .....25.00  
Shrimp Cocktail.....24.00  
Sardines en Conserve lemon, Bordier butter.....20.00  
Artichokes green olive tapenade ..... 14.00  
Pâté de Campagne ..... 18.00  
French White Asparagus sauce gribiche .....22.00  
Steak Tartare\* ..... 20.00/26.00  
Onion Soup gratinée .....18.00  
Ricotta Ravioli ..... 16.00  
Escargots garlic-parsley butter ..... 19.00  
Pea Soup crème fraiche..... 16.00  
Gratin au Macaroni Parisian ham ..... 15.00

SALADES ET SANDWICHES

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  
Chicken Paillard almonds, picholine olives ..... 27.00  
Croque Monsieur / Croque Madame (+\$1). ....20.00  
Steak Sandwich\* onions, gruyère, aioli ..... 32.00  
Cheeseburger à l'Américaine\* .....27.00

STEAK FRITES

Hanger\* maître d'hôtel butter ..... 37.00  
Filet\* sauce au poivre..... 52.00  
Entrecôte\* sauce béarnaise .....57.00

ENTRÉES

Trout Amandine haricots verts, brown butter..... 32.00  
Roast Duck Breast poached plums ..... 36.00  
Grilled Branzino gigante beans, tapenade..... 37.00  
Half Roasted Chicken pomme purée..... 33.00  
Moules Frites white wine, garlic .....27.00  
Seared Salmon english peas, morels, beurre blanc .. 37.00  
Lamb Tagine medjool dates, almonds, couscous ..... 39.00  
Tagliatelle Vert fava beans, bordier butter, lemon.....27.00  
Lobster Frites garlic-herb butter ..... 64.00  
Gruyère Omelette fines herbes..... 19.00

GARNITURES

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

- PLAT DU JOUR -

**MONDAY** Dorade Royal en Papillote 39.00  
**TUESDAY** Duck Confit 30.00  
**WEDNESDAY** Calf's Liver au Vinaigre 26.00  
**THURSDAY** Dover Sole Grenobloise 63.00  
**FRIDAY** Bouillabaisse 38.00  
**SATURDAY** Rabbit Pappardelle 34.00  
**SUNDAY** Pork Milanese 32.00

FROMAGES PASTIS  
A SELECTION OF CHEESES.  
C'EST DÉLICIEUX.

SELECTION OF  
CHEESES 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