

- 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 genepey, almond & spiced rum cordial, pineapple, rosemary

LE PRINTEMPS 17
tanqueray, blackberry, thyme, lemon, sparkling water

- WINE -

SPARKLING ROSÉ
CRÉMANT DE BOURGOGNE NV
verre 15.00 / bottle 75.00

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 15.00 / carafe 45.00

HORS D'OEUVRES

6 Oysters* mignonette24.00
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
Steak Tartare*.....20.00/26.00
Onion Soup gratinée.....18.00
Ricotta Ravioli.....16.00
Escargots garlic-parsley butter.....19.00
Potato Leek Soup.....15.00
Gratin au Macaroni Parisian ham.....15.00
Brandade de Morue.....19.00

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette.....27.00
Lobster Cobb parisian ham, fourme d'ambert.....37.00
Salade Verte haricots verts, radishes.....18.00
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.....33.00
Cheeseburger à l'Américaine*.....27.00

STEAK FRITES

Hanger* maître d'hôtel butter.....38.00
Filet* sauce au poivre.....52.00
Entrecôte* sauce béarnaise.....57.00

ENTRÉES

Trout Amandine haricots verts, brown butter.....32.00
Duck à l'Orange.....38.00
Grilled Branzino gigante beans, tapenade.....37.00
Half Roasted Chicken pomme purée.....33.00
Moules Frites white wine, garlic.....27.00
Salmon Choucroute beurre blanc.....37.00
Boeuf Bourguignon pommes purée, bacon lardons...43.00
Lamb Tagine medjool dates, almonds, couscous.....39.00
Celery Root Au Poivre black trumpet mushroom...28.00
Lobster Frites garlic-herb butter.....72.00
Gruyère Omelette fines herbes.....19.00

GARNITURES

Haricots Verts.....11.00
Sautéed Spinach.....12.00
Pommes Purée.....11.00
Pommes Frites.....12.00
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 Lobster Risotto 46.00
FRIDAY Bouillabaisse 38.00
SATURDAY Linguine Vongole 28.00
SUNDAY Pork Milanese 34.00

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

SELECTION OF
CHEESES 3 OR 5

\$7 EACH

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| 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 |

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. 102022