

- COCKTAILS -

ST. GERMAIN SPRITZ 19
sparkling rose, st. germain, lillet rose, pomegranate

PRESSÉ ROYAL 17
aperol, grapefruit cordial, lemon, sparkling water

MARTINI NIÇOIS 19
grey goose, vermouth blanc, niçoise olives & brine

AGAVE MARMALADE 19
milagro blanco, lime, orange marmalade

CAFÉ IVRE 19
belvedere, espresso, spiced bitter-orange liquor, hazelnut

NOUVEAU CARRÉ 19
knob creek rye, dolin & cap corse rouge, bitters, pastis rinse

LE MOINE 18
green chartreuse, dolin genepey, almond & spiced rum cordial, pineapple, rosemary

LE PRINTEMPS 18
tanqueray, blackberry, thyme, lemon, sparkling water

- WINE -

SPARKLING ROSÉ
CRÉMANT DE BOURGOGNE NV
verre 16.00 / bottle 75.00

BLANC
MUSCADET SÈVRE-ET-MAINE
verre 14.00 / carafe 42.00

ROSÉ
AIX-EN-PROVENCE
verre 14.00 / carafe 42.00

ROUGE
BEAUJOLAIS VILLAGES
verre 15.00 / carafe 45.00

HORS D'OEUVRES

6 Oysters* mignonette24.00
Tuna Crudo* sauce ravigote25.00
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 vinaigrette27.00
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 béarnaise57.00

ENTRÉES

Trout Amandine haricots verts, brown butter32.00
Duck à l'Orange38.00
Grilled Branzino gigante beans, tapenade 37.00
Half Roasted Chicken pommes purée33.00
Moules Frites white wine, garlic 27.00
Veal Escalope roasted mushrooms, riesling cream ...38.00
Salmon Choucroute beurre blanc 37.00
Boeuf Bourguignon pommes purée, bacon lardons ...43.00
Lamb Tagine medjool dates, almonds, couscous39.00
Celery Root au Poivre black trumpet mushroom ...28.00
Lobster Frites garlic-herb butter72.00
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

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	MONDAY- THURSDAY	5:00 PM - 11:00 PM
	FRIDAY - SATURDAY	5:00 PM - 12:00 AM
	SUNDAY	5:00 PM - 10:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM