

- 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
Steak Tartare* 20.00/26.00
Onion Soup gratinée 18.00
Ricotta Ravioli 16.00
Escargots garlic-parsley butter 19.00
Pea Soup crème fraîche 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
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

STEAK FRITES

Hanger* maître d'hôtel butter 37.00
Filet* sauce au poivre 52.00

ENTRÉES

Trout Amandine haricots verts, brown butter 32.00
Grilled Branzino gigante beans, tapenade 37.00
Half Roasted Chicken pommes purée 33.00
Moules Frites white wine, garlic 27.00
Lamb Tagine medjool dates, almonds, couscous 39.00
Tagliatelle Vert fava beans, bordier butter, lemon 27.00
Chicken Paillard almonds, picholine olives 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

- 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 Pork Milanese 34.00
SUNDAY Soft Shell Crab Meunière 42.00

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

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. 061622