

- 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 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\* 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  
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  
Tuna Sandwich 'tunisian style' niçoise olives. . . . . 16.00  
Croque Monsieur / Croque Madame (+\$1) . . . . . 20.00  
Steak Sandwich\* onions, gruyère, aioli . . . . . 33.00  
Grilled Chicken Sandwich  
bacon, black pepper aioli . . . . . 24.00  
Cheeseburger à l'Américaine\* . . . . . 27.00

STEAK FRITES

Hanger\* maître d'hôtel butter . . . . . 38.00

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

Boeuf Bourguignon pommes purée, bacon lardons . . . . . 43.00

Celery Root Au Poivre black trumpet mushroom. . . . . 28.00

Chicken Paillard almonds, picholine olives . . . . . 27.00

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

- 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	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. 112222