

- 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 genepy, 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

BOISSONS

Coffee 5.50
Cafe au Lait 6
Espresso 5.50
Macchiato 6
Cappucino 6.50
Latte 6.50
Matcha Latte 7
Chai Latte 7
Delice au Chocolat 7
Selection of Hot Tea 6

HORS D'OEUVRES

6 Oysters* 24.00
Tuna Crudo* sauce ravigote 25.00
Smoked Salmon* buckwheat blinis, crème fraîche . . . 22.00
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
Escargots garlic-parsley butter 19.00

SALADES

Salade Verte haricots verts, radishes 18.00
Salade Niçoise confit tuna, dijon vinaigrette 27.00
Lobster Cobb parisian ham, fourme d'ambert 37.00

SANDWICHES

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

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.
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BRUNCH

Buttermilk Pancakes maple syrup 18.00
Eggs Any Style choice of meat, pommes tapeés 17.00
Avocado Tartine poached eggs, tomato confit 18.00
Eggs Benedict Parisian ham, hollandaise 23.00
Eggs Norwegian smoked salmon, hollandaise 26.00
Quiche Florentine 17.00
Gruyère Omelette fines herbes 19.00
Egg White Omelette gruyère, ratatouille 19.00
Homemade Granola yogurt, fresh strawberries 12.00
Steel Cut Oatmeal fresh berries 12.00

ENTRÉES

Trout Amandine haricots verts, brown butter 32.00
Chicken Paillard almonds, picholine olives 27.00
Hanger Steak Frites* maître d'hotel butter 38.00
Moules Frites white wine, garlic 27.00
Grilled Branzino gigante beans, tapenade 37.00

DESSERTS

Île Flottante pear, meringue 14.00
Profiteroles vanilla ice cream, bittersweet chocolate . . . 14.00
Crème Brûlée warm madeleine 13.00
Baba Au Rhum 12.00
Dark Chocolate Mousse 13.00
Sticky Toffee Pudding vanilla ice cream 14.00
Artisanal Sorbet & Ice Cream 8.00

- VIENNOISERIE -

Pastry Basket 18.00
Croissant 4.00
Pain au Chocolat 4.50
Éclair 4.00
Lemon Loaf 4.00
Scone 4.00

- GARNITURES -

Avocado 5.00
Bacon 12.00
Pork Sausage 10.00
Turkey Sausage 10.00
Sautéed Spinach 12.00
Pommes Tapeés 9.00
Pommes Frites 12.00
Haricots Verts 11.00

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.
SELECT 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