

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- COCKTAILS -

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

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

LE PETIT PICKLE 19
tito's, house made brine

AGAVE MARMALADE 19
milagro blanco, lime, orange marmalade

CAFÉ JULES 19
averna amaro, espresso liqueur, fresh oj, cold brew

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, apricot brandy, thyme, lemon, sparkling water

- WINE -

SPARKLING ROSÉ
CREMANT DE BOURGOGNE NV
verre 16.00 / bottle 75.00

BLANC
MUSCADET SEVRE-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
Cappuccino 6.50
Latte 6.50
Matcha Latte 7
Chai Latte 7
Delice au Chocolat 7
Selection of Hot Tea 6

HORS D'OEUVRES

Homemade Granola yogurt, fresh strawberries12.00
6 Oysters*24.00
Tuna Crudo* sauce ravigote25.00
Smoked Salmon* buckwheat blinis, crème fraîche . . .22.00
Shrimp Cocktail24.00
Sardines en Conserve lemon, Bordier butter20.00
Crispy Artichokes garlic aioli16.00
Pâté de Campagne18.00
Steak Tartare*20.00/39.00
Onion Soup gratinée18.00
Escargots garlic-parsley butter19.00
Gazpacho heirloom tomato, cucumber19.00

SALADES

Salade Verte haricots verts, radishes18.00
Salade Niçoise confit tuna, dijon vinaigrette31.00
Heirloom Tomato Salad melon, basil22.00
Lobster Cobb bacon, fourme d'ambert37.00

SANDWICHES

Croque Monsieur / Croque Madame (+\$1)22.00
Steak Sandwich* onions, gruyère, aioli33.00
Grilled Chicken Sandwich
bacon, black pepper aioli24.00
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 syrup19.00
French Toast strawberries, crème chantilly18.00
Eggs Any Style choice of meat, pommes tapeés. . . .19.00
Avocado Tartine poached eggs, tomato confit.20.00
Eggs Benedict Parisian ham, hollandaise.24.00
Eggs Norwegian smoked salmon, hollandaise26.00
Quiche Florentine17.00
Gruyère Omelette fines herbes.19.00
Egg White Omelette gruyère, ratatouille19.00
Steel Cut Oatmeal fresh berries12.00

ENTRÉES

Trout Amandine haricots verts, brown butter33.00
Chicken Paillard almonds, picholine olives29.00
Hanger Steak Frites* maître d'hotel butter39.00
Moules Frites white wine, garlic29.00
Grilled Branzino gigante beans, tapenade38.00

DESSERTS

Passion Fruit Tart creme chantilly14.00
Profiteroles vanilla ice cream, bittersweet chocolate . .14.00
Crème Brûlée warm madeleine13.00
Baba Au Rhum.12.00
Dark Chocolate Mousse13.00
Sticky Toffee Pudding vanilla ice cream14.00
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

LE GRAND AIOLI

shrimp, poached salmon, crunchy
crudite, spicy tomato aioli and niçoise
olive tapenade

\$36

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