

- COCKTAILS -

- LE PETIT PICKLE 11**
tito's, house made brine
- SPRITZ ROYALE 18**
aperol, grapefruit cordial, lemon
- LE JARDIN 18**
hendrick's gin, apricot, lemon, thyme, tonic
- CAFÉ PASTIS 19**
vodka, amaro, espresso liquer, cold brew
- LE DIRTY MARTINI 19**
ketel one, olive brine
- LADY MARMALADE 19**
milagro blanco, lime, orange marmalade
- NOUVEAU CARRÉ 19**
knob creek rye, vermouth, bitters, pastis
- EIFFEL SOUR 19**
chartreuse, genepy, falernum, pineapple, lime, nutmeg
- ROUGE FUMÉE 19**
mezcal, tequila, watermelon, honey, chili, lime
- ST. GERMAIN SPRITZ 19**
sparkling rose, st. germain, lillet rose, pomegranate

- WINE -

- SPARKLING ROSÉ**
CRÉMANT DE BOURGOGNE NV
verre 17 / bottle 80
- BLANC**
MUSCADET SEVRE-ET-MAINE
verre 15 / carafe 45
- ROSÉ**
AIX-EN-PROVENCE
verre 15 / carafe 45
- ROUGE**
SAINT NICOLAS DE BOURGUEIL,
SEBASTIEN DAVID 'HURLUBERLU' '22
cabernet franc
verre 15 / carafe 45

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

CAFÉ - COMPTOIR - RESTAURANT

HORS D'OEUVRES

- Homemade Granola yogurt, fresh strawberries 12
- 6 Oysters* 25
- Scallop Crudo* passionfruit, hazelnut. 21
- Smoked Salmon* buckwheat blinis, crème fraîche 22
- Shrimp Cocktail. 24
- Tuna Carpaccio* lemon vinaigrette. 28
- Sardines en Conserve lemon, Bordier butter. 20
- Crispy Artichokes garlic aioli 19
- Pâté de Campagne 18
- Steak Tartare* 20/39
- Onion Soup gratinée 18
- Escargots garlic-parsley butter 20

SALADES

- Salade Verte haricots verts, radishes 18
- Salade Niçoise confit tuna, dijon vinaigrette 31
- Warm Shrimp Salade champagne beurre blanc. 28

SANDWICHES

- Croque Monsieur / Croque Madame* (+\$1) 22
- Steak Sandwich* onions, gruyère, aioli 33
- Grilled Chicken Sandwich bacon, black pepper aioli. . . 24
- Cheeseburger à l'Américaine* 28

BRUNCH

- Buttermilk Pancakes maple syrup 19
- French Toast strawberries, crème chantilly 18
- Eggs Any Style* choice of meat, pommes tapeés. 19
- Avocado Tartine poached eggs, tomato confit. 20
- Eggs Benedict* Parisian ham, hollandaise 24
- Eggs Norwegian* smoked salmon, hollandaise 26
- Quiche Florentine 17
- Gruyère Omelette fines herbes. 19
- Egg White Omelette gruyère, ratatouille 19
- Steel Cut Oatmeal fresh berries 12

ENTRÉES

- Trout Amandine haricots verts, brown butter 33
- Chicken Paillard almonds, picholine olives 29
- Bar Steak* maître d'hotel butter 37
- Moules Frites white wine, garlic 29
- Grilled Branzino gigante beans, tapenade 38

DESSERTS

- Passion Fruit Tart almond crust, crème chantilly 15
- Baba Au Rhum. 13
- Profiteroles vanilla ice cream, bittersweet chocolate 15
- Crème Brûlée warm madeleine 14
- Dark Chocolate Mousse 14
- Sticky Toffee Pudding vanilla ice cream 15
- Peach Melba Sundae raspberry sauce, crème chantilly . . . 15
- Artisanal Sorbet & Ice Cream. 9

- VIENNOISERIE -

- Pastry Basket 18
- Croissant 4
- Almond Croissant 7
- Pain au Chocolat 4.50
- Éclair 4
- Lemon Loaf 4
- Scone 4
- Kouign-Amann 5

- GARNITURES -

- Avocado 5
- Bacon 12
- Pork Sausage 10
- Turkey Sausage 10
- Sautéed Spinach 12
- Pommes Tapeés 9
- Pommes Frites 12.50
- Haricots Verts 11

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.

SELECTION 3 OR 5
8 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