

- 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
CRÉMANT DE BOURGOGNE NV
verre 17.00 / bottle 80.00

BLANC
MUSCADET SEVRE-ET-MAINE
verre 15.00 / carafe 45.00

ROSÉ
AIX-EN-PROVENCE
verre 15.00 / carafe 45.00

ROUGE
SAINT NICOLAS DE BOURGUEIL,
SEBASTIEN DAVID 'HURLUBERLU' '22
cabernet franc
verre 15.00 / carafe 45.00

HORS D'OEUVRES

6 Oysters* mignonette25.00
Scallop Crudo* passionfruit 21.00
Shrimp Cocktail.....24.00
Tuna Crudo* sauce ravigote.....25.00
Sardines en Conserve lemon, Bordier butter.....20.00
Crispy Artichokes garlic aioli 17.00
Plat de Paris parisian ham, la conviette butter. 17.00
Leeks Vinaigrette almonds 19.00
Pâté de Campagne 18.00
Steak Tartare*20.00/39.00
Onion Soup gratinée 18.00
Lobster Bisque..... 17.00
Ricotta Ravioli 17.00
Veal Tongue..... 14.00
Escargots garlic-parsley butter20.00
Gratin au Macaroni Parisian ham 17.00
Foie Gras Parfait.....22.00

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette 31.00
Salade Lyonnaise frisée, lardons, poached egg 22.00
Salade Verte haricots verts, radishes18.00
Warm Shrimp Salade champagne beurre blanc ... 28.00
Chicken Paillard almonds, picholine olives29.00
Croque Monsieur / Croque Madame (+1). 22.00
Steak Sandwich* onions, gruyère, aioli 33.00
Cheeseburger à l'Américaine* 28.00

STEAK FRITES

Bar Steak* maître d'hôtel butter 37.00
Filet* sauce au poivre..... 63.00
Entrecôte* sauce béarnaise71.00

ENTRÉES

Seared Salmon tomato butter39.00
Trout Amandine haricots verts, brown butter33.00
Steak Haché*32.00
Duck Confit frisée, pommes tapeés.37.00
Grilled Branzino gigante beans, tapenade38.00
Poulet à la Diable peppercorn sauce35.00
Veal Escalope morel mushrooms, spring onion39.00
Moules Frites white wine, garlic.....29.00
Boeuf Bourguignon pommes purée, bacon lardons ...46.00
Celery Root au Poivre black trumpet mushroom ...29.00
Spaghetti Bolognese.....28.00
Dorade Royal en Papillote39.00
Lobster Frites garlic-herb butter74.00
Gruyère Omelette fines herbes 19.00

GARNITURES

Haricots Verts11.00
Sautéed Spinach 12.00
Pommes Purée.....11.00
Pommes Frites..... 12.50
Cauliflower Gratin..... 14.00

- PLAT DU JOUR -

MONDAY Scallops en Coquilles 38.00
TUESDAY Soft Shell Crabs 38.00
WEDNESDAY Calf's Liver au Vinaigre 26.00
THURSDAY Lobster Risotto 46.00
FRIDAY Bouillabaisse 38.00
SATURDAY Chicken Kiev 34.00
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- THURSDAY	5:00 PM - 11:00 PM
	FRIDAY - SATURDAY	5:00 PM - 12:00 AM
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.
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