

- 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 liqueur, 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 SÈVRE-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

HORS D'OEUVRES

6 Oysters* mignonette	25
Scallop Crudo* passionfruit, hazelnut	21
Shrimp Cocktail	24
Tuna Carpaccio* lemon vinaigrette	28
Sardines en Conserve lemon, Bordier butter	20
Crispy Artichokes garlic aioli	19
Leeks Vinaigrette almonds	19
Pâté de Campagne	18
Steak Tartare*	20/39
Onion Soup gratinée	18
Ricotta Ravioli	17
Veal Tongue	14
Escargots garlic-parsley butter	20
Gratin au Macaroni Parisian ham	17
Foie Gras Parfait cherry compote	22
Gazpacho heirloom tomato, cucumber	19

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette	31
Heirloom Tomato Salade melon, basil	22
Salade Verte haricots verts, radishes	18
Warm Shrimp Salade champagne beurre blanc	28
Chicken Paillard almonds, picholine olives	29
Croque Monsieur / Croque Madame (+1)	22
Steak Sandwich* onions, gruyère, aioli	33
Cheeseburger à l'Américaine*	28

STEAK FRITES

Bar Steak* maître d'hôtel butter	37
Filet* sauce au poivre	63
Entrecôte* sauce béarnaise	71

ENTRÉES

Seared Salmon tomato butter	39
Trout Amandine haricots verts, brown butter	33
Grilled Branzino gigante beans, tapenade	38
Dorade Royal en Papillote	39
Steak Haché*	32
Poulet à la Diable pan roasted chicken, peppercorn sauce	35
Veal Escalope morel mushrooms, spring onion	39
Moules Frites white wine, garlic	29
Boeuf Bourguignon pommes purée, bacon lardons	46
Celery Root au Poivre black trumpet mushroom	29
Spaghetti Bolognese	28
Lobster Frites garlic-herb butter	74
Gruyère Omelette fines herbes	19
Lamb Navarin spring vegetables	39
Duck Confit frisée, pommes tapeés	37

GARNITURES

Haricots Verts	11
Sautéed Spinach	12
Pommes Purée	11
Pommes Frites	12.50
Cauliflower Gratin	14

- PLAT DU JOUR -

MON - Scallops en Coquilles	38
TUE - Soft Shell Crabs	38
WED - Calf's Liver au Vinaigre	26
THU - Lobster Risotto	46
FRI - Bouillabaisse	38
SAT - Chicken Kiev	34
SUN - Pork Milanese	34

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

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. 072624