

- 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 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

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
- 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 - Roasted Duck Breast 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. 082924