

- 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 16.00 / bottle 75.00

**BLANC**  
MUSCADET SÈVRE-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

HORS D'OEUVRES

6 Oysters\* mignonette .....24.00  
Tuna Crudo\* sauce ravigote. ....25.00  
Shrimp Cocktail.....24.00  
Sardines en Conserve lemon, Bordier butter. ....20.00  
Crispy Artichokes garlic aioli ..... 16.00  
Leeks Vinaigrette almonds ..... 19.00  
Pâté de Campagne ..... 18.00  
Steak Tartare\* .....20.00/39.00  
Onion Soup gratinée ..... 18.00  
Ricotta Ravioli ..... 17.00  
Escargots garlic-parsley butter ..... 19.00  
Gazpacho heirloom tomato, cucumber ..... 19.00  
Gratin au Macaroni Parisian ham ..... 17.00  
Foie Gras Parfait.....22.00

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette ..... 31.00  
Lobster Cobb bacon, fourme d'ambert .....37.00  
Salade Verte haricots verts, radishes .....18.00  
Heirloom Tomato Salad melon, basil .....22.00  
Chicken Paillard almonds, picholine olives .....29.00  
Croque Monsieur / Croque Madame (+\$1) ... 22.00  
Steak Sandwich\* onions, gruyère, aioli ..... 33.00  
Cheeseburger à l'Américaine\* .....27.00

STEAK FRITES

Hanger\* maître d'hôtel butter ..... 39.00  
Filet\* sauce au poivre. .... 56.00  
Entrecôte\* sauce béarnaise ..... 63.00

ENTRÉES

Grilled Salmon cucumber, sorrel .....39.00  
Trout Amandine haricots verts, brown butter .....33.00  
Roasted Duck Breast a l'orange.....38.00  
Grilled Branzino gigante beans, tapenade .....38.00  
Hearts of Palm Provençal baby artichokes, tomato. ... 32.00  
Half Roasted Chicken pommes purée. ....34.00  
Veal Escalope wild mushrooms, spring onion .....39.00  
Moules Frites white wine, garlic .....29.00  
Boeuf Bourguignon pommes purée, bacon lardons ...43.00  
Pappardelle rabbit ragu .....34.00  
Lobster Frites garlic-herb butter .....74.00  
Gruyère Omelette fines herbes ..... 19.00

GARNITURES

Haricots Verts .....11.00  
Sautéed Spinach ..... 12.00  
Pommes Purée.....11.00  
Pommes Frites..... 12.00  
Cauliflower Gratin..... 14.00

- PLAT DU JOUR -

**MONDAY** Dorade Royal en Papillote 39.00

**TUESDAY** Duck Confit 37.00

**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 accomodate food allergies, we are afraid we cannot always guarantee meeting your needs. 091523