

- 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

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 plum compote..... 22
- Potato Leek Soup ..... 16

SALADES ET SANDWICHES

- Salade Niçoise confit tuna, dijon vinaigrette ..... 31
- 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 beurre blanc, leeks ..... 38
- Trout Amandine haricots verts, brown butter ..... 33
- Grilled Branzino gigante beans, tapenade ..... 38
- Dorade Royal en Papillote..... 39
- Steak Haché\*..... 32
- Half Roasted Chicken pomme puree ..... 33
- 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 seasonal 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. 091924