

- 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
feto'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
CÔTES DU RHONE, GOTHAM PROJECT
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
Brandade de Morue	19.00
Onion Soup gratinée	18.00
Soupe au Pistou	15.00
Ricotta Ravioli	17.00
Escargots garlic-parsley butter	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
Salade Lyonnaise frisée, lardons, poached egg	22.00
Lobster Cobb bacon, fourme d'ambert	37.00
Salade Verte haricots verts, radishes	18.00
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, sorel	39.00
Trout Amandine haricots verts, brown butter	33.00
Boudin Blanc pommes purée	32.00
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 accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 101223