

- COCKTAILS -

ST. GERMAIN SPRITZ 19
sparkling rose, st. germain, lillet rose, pomegranate

PRESSÉ ROYAL 17
aperol, grapefruit cordial, lemon, sparkling water

MARTINI NIÇOIS 19
grey goose, vermouth blanc, niçoise olives & brine

AGAVE MARMALADE 19
milagro blanco, lime, orange marmalade

CAFÉ IVRE 19
belvedere, espresso, spiced bitter-orange liquor, hazelnut

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, blackberry, 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
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
Potato Leek Soup 15.00
Gratin au Macaroni Parisian ham 17.00
Brandade de Morue 19.00

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette 31.00
Lobster Cobb parisian ham, fourme d'ambert 37.00
Salade Verte haricots verts, radishes 18.00
Tuna Sandwich 'tunisian style' niçoise olives 19.00
Croque Monsieur / Croque Madame (+\$1) 22.00
Steak Sandwich* onions, gruyère, aioli 33.00
Grilled Chicken Sandwich
bacon, black pepper aioli 24.00
Cheeseburger à l'Américaine* 27.00

STEAK FRITES

Hanger* maître d'hôtel butter 39.00
Filet* sauce au poivre 56.00

ENTRÉES

Grilled Salmon cucumber, sorrel 39.00
Trout Amandine haricots verts, brown butter 33.00
Grilled Branzino gigante beans, tapenade 38.00
Half Roasted Chicken pommes purée 34.00
Moules Frites white wine, garlic 29.00
Boeuf Bourguignon pommes purée, bacon lardons 43.00
Celery Root au Poivre black trumpet mushroom 28.00
Chicken Paillard almonds, picholine olives 29.00
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

- 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 Linguine Vongole 31.00
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	MONDAY-THURSDAY	5:00 PM - 11:00 PM
	FRIDAY - SATURDAY	5:00 PM - 12:00 AM
	SUNDAY	5:00 PM - 10:00 PM
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. 022723