

- 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 17.00 / bottle 80.00

BLANC
MUSCADET SEVRE-ET-MAINE
verre 15.00 / carafe 45.00

ROSÉ
AIX-EN-PROVENCE
verre 15.00 / carafe 45.00

ROUGE
SAINT NICOLAS DE BOURGUEIL,
SEBASTIEN DAVID 'HURLUBERLU' '22
cabernet franc
verre 15.00 / carafe 45.00

HORS D'OEUVRES

6 Oysters* mignonette.	25.00
Scallop Crudo* passionfruit	21.00
Shrimp Cocktail.	24.00
Tuna Crudo* sauce ravigote.	25.00
Sardines en Conserve lemon, Bordier butter	20.00
Crispy Artichokes garlic aioli	17.00
Plat de Paris parisian ham, la conviette butter	17.00
Leeks Vinaigrette almonds	19.00
Pâté de Campagne	18.00
Steak Tartare*	20.00/39.00
Onion Soup gratinée.	18.00
Lobster Bisque.	17.00
Ricotta Ravioli	17.00
Veal Tongue.	14.00
Escargots garlic-parsley butter	20.00
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
Salade Verte haricots verts, radishes.	18.00
Warm Shrimp Salade champagne beurre blanc.	28.00
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*	28.00

STEAK FRITES

Bar Steak* maître d'hôtel butter	37.00
Filet* sauce au poivre.	63.00

ENTRÉES

Seared Salmon tomato butter	39.00
Trout Amandine haricots verts, brown butter	33.00
Steak Haché*	32.00
Duck Confit frisée, pommes tapeés	37.00
Grilled Branzino gigante beans, tapenade	38.00
Poulet à la Diable peppercorn sauce	35.00
Veal Escalope morel mushrooms, spring onion.	39.00
Moules Frites white wine, garlic	29.00
Boeuf Bourguignon pommes purée, bacon lardons.	46.00
Celery Root au Poivre black trumpet mushroom	29.00
Spaghetti Bolognese.	28.00
Chicken Paillard almonds, picholine olives	29.00
Dorade Royal en Papillote.	39.00
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.	12.50

- PLAT DU JOUR -

MONDAY Scallops en Coquilles 38.00
TUESDAY Soft Shell Crabs 38.00
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 DELICIEUX.
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 FRIDAY - SATURDAY	5:00 PM - 11:00 PM 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. 041024