

- 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
- 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, sorel 39.00
- Trout Amandine haricots verts, brown butter 33.00
- 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
- 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** Chicken Kiev 34.00
- SUNDAY** Pork Milanese 34.00

LE GRAND AIOLI

shrimp, poached salmon, crunchy crudite, spicy tomato aioli and niçoise olive tapenade
\$36

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