

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- COCKTAILS -

- LE PETIT PICKLE 11**
wheatley vodka, 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**
grey goose, olive brine
- LADY MARMALADE 19**
milagro blanco, lime, orange marmalade
- NOUVEAU CARRÉ 19**
knob creek rye, vermouh, bitters, pastis
- EIFFEL SOUR 19**
chartreuse, genepy, falernum, pineapple, lime, nutmeg
- FUMÉE DU DIABLE 19**
banhez mezcal, cassis, ginger, 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

BOISSONS

- Coffee 5.50
- Cafe au Lait 6
- Espresso 5.50
- Macchiato 6
- Cappuccino 6.50
- Latte 6.50
- Matcha Latte 7
- Chai Latte 7
- Délice au Chocolat 7
- Selection of Hot Tea 6

HORS D'OEUVRES

- Homemade Granola yogurt, fresh strawberries 12
- 6 Oysters* 25
- Scallop Crudo* passionfruit, hazelnut. 21
- Smoked Salmon buckwheat blinis, crème fraîche 22
- Shrimp Cocktail. 24
- Tuna Crudo* sauce ravigote. 25
- Sardines en Conserve lemon, Bordier butter. 20
- Crispy Artichokes garlic aioli 19
- Pâté de Campagne 18
- Steak Tartare* 20/39
- Onion Soup gratinée 18
- Escargots garlic-parsley butter 20

SALADES

- Salade Verte haricots verts, radishes 18
- Salade Niçoise confit tuna, dijon vinaigrette 31
- Warm Shrimp Salade champagne beurre blanc 28

SANDWICHES

- Croque Monsieur / Croque Madame* (+\$1). 22
- Steak Sandwich* onions, gruyère, aioli 33
- Grilled Chicken Sandwich bacon, black pepper aioli . . . 24
- Cheeseburger à l'Américaine* 28

BRUNCH

- Buttermilk Pancakes maple syrup 19
- French Toast strawberries, crème chantilly 18
- Eggs Any Style* choice of meat, pommes tapeés. 19
- Avocado Tartine* poached eggs, tomato confit. 20
- Eggs Benedict* Parisian ham, hollandaise 24
- Eggs Norwegian* smoked salmon, hollandaise 26
- Quiche Florentine 17
- Gruyère Omelette fines herbes. 19
- Egg White Omelette gruyère, ratatouille 19
- Steel Cut Oatmeal fresh berries 12

ENTRÉES

- Trout Amandine haricots verts, brown butter 33
- Chicken Paillard almonds, picholine olives 29
- Bar Steak* maître d'hôtel butter 37
- Moules Frites white wine, garlic 29
- Grilled Branzino* gigante beans, tapenade. 38

DESSERTS

- Passionfruit Tart almond crust, crème chantilly 15
- Baba Au Rhum. 13
- Profiteroles vanilla ice cream, bittersweet chocolate 15
- Paris Brest praline cream, choux pastry, toasted hazelnut. . 16
- Crème Brûlée warm madeleine 14
- Dark Chocolate Mousse 14
- Sticky Toffee Pudding vanilla ice cream 15
- Artisanal Sorbet & Ice Cream. 9

- VIENNOISERIE -

- Pastry Basket 18
- Croissant 4
- Almond Croissant 7
- Pain au Chocolat 4.50
- Éclair 4
- Lemon Loaf 4
- Scone 4
- Kouign-Amann 5

- GARNITURES -

- Avocado 5
- Bacon 12
- Pork Sausage 10
- Turkey Sausage 10
- Sautéed Spinach 12
- Pommes Tapeés 9
- Pommes Frites 12.50
- Haricots Verts 11

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DELICIEUX.

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.042235