

- COCKTAILS -

LE PETIT PICKLE 11
tito's, 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, vermouth, bitters, pastis

EIFFEL SOUR 19
chartreuse, genepy, falernum, pineapple, lime, nutmeg

FUMÉE DU DIABLE 19
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

HORS D'OEUVRES

- 6 Oysters* mignonette 25
- Scallop Crudo* passionfruit, hazelnut 21
- Shrimp Cocktail 24
- Tuna Crudo* sauce ravigote. 25
- Sardines en Conserve lemon, Bordier butter 20
- Crispy Artichokes garlic aioli 19
- Leeks Vinaigrette almonds 19
- Pâté de Campagne 18
- Steak Tartare* 20/39
- Onion Soup gratinée 18
- Ricotta Ravioli 17
- Veal Tongue. 14
- Escargots garlic-parsley butter 20
- Gratin au Macaroni Parisian ham 17
- Foie Gras Parfait plum compote. 22
- Potato Leek Soup 16

SALADES ET SANDWICHES

- Salade Niçoise confit tuna, dijon vinaigrette 31
- Salade Verte haricots verts, radishes 18
- Warm Shrimp Salade champagne beurre blanc 28
- Chicken Paillard almonds, picholine olives 29
- Croque Monsieur / Croque Madame (+1). 22
- Steak Sandwich* onions, gruyère, aioli 33
- Cheeseburger à l'Américaine* 28

STEAK FRITES

- Bar Steak* maître d'hôtel butter 37
- Filet* sauce au poivre. 63
- Entrecôte* sauce béarnaise 71

ENTRÉES

- Seared Salmon beurre blanc, leeks 38
- Trout Amandine haricots verts, brown butter 33
- Grilled Branzino gigante beans, tapenade 38
- Dorade Royal en Papillote. 39
- Steak Haché* 32
- Half Roasted Chicken pomme puree 33
- Moules Frites white wine, garlic 29
- Boeuf Bourguignon pommes purée, bacon lardons 46
- Celery Root au Poivre black trumpet mushroom. 29
- Spaghetti Bolognese 28
- Lobster Frites garlic-herb butter 74
- Gruyère Omelette fines herbes. 19
- Lamb Navarin seasonal vegetables 39
- Duck Confit frisée, pommes tapeés. 37

GARNITURES

- Haricots Verts 11
- Sautéed Spinach 12
- Pommes Purée. 11
- Pommes Frites 12.50
- Cauliflower Gratin. 14

- PLAT DU JOUR -

- MON - Scallops en Coquilles 38
- TUE - Chicken Kiev 34
- WED - Calf's Liver au Vinaigre 26
- THU - Lobster Risotto 46
- FRI - Bouillabaisse 38
- SAT - Duck à l'Orange 38
- SUN - Pork Milanese 34

FROMAGES PASTIS

**A SELECTION OF CHEESES.
C'EST DÉLICIEUX.**

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.
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