CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CAFÉ – COMPTOIR – RESTAURANT

CUISINE TRADITIONNELLE FRANÇAISE

- COCKTAILS -

LE PETIT PICKLE 12
belvedere vodka, house made brine

SPRITZ ROYALE 19
aperol, grapefruit cordial, lemon

LE JARDIN 19
sipsmith london dry gin, apricot, lemon, thyme, tonic

L'ESPRESSO MARTINI 19
vodka, averna, borghetti, espresso

LE DIRTY MARTINI 20
grey goose, olive brine

LADY MARMALADE 19
espolon 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
banhez mezcal, cassis, ginger, lime

ST. GERMAIN SPRITZ 19
crémant de bourgogne, st. germain, lillet rose, pomegranate

- WINE -

SPARKLING
CRÉMANT D'ALSACE NV
verre 19 / bouteille 90

BLANC
MUSCADET SÈVRE & MAINE
verre 16 / carafe 48

ROSÉ
AIX-EN-PROVENCE
verre 16 / carafe 48

ROUGE
CÔTES-DU-RHÔNE
verre 16 / carafe 48

HORS D'OEUVRES

6 Oysters* mignonette 25
Scallop Crudo* passionfruit, hazelnut 21
Shrimp Cocktail 24
Tuna Carpaccio* leek vinaigrette 27
Leeks Vinaigrette almonds 19
Pâté de Campagne pistachios 18
Steak Tartare* 24/47
Foie Gras Parfait plum compote 22
Onion Soup gratinée 23
Escargots garlic-parsley butter 24
Gratin au Macaroni Parisian ham 19
Crispy Artichokes garlic, aïoli, lemon 20

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette 31
Salade Verte haricots verts, radishes 19
Warm Shrimp Salade champagne beurre blanc 31
Steak Sandwich* onions, gruyère, aïoli 34
Cheeseburger à l'Américaine* 32

STEAK FRITES

Bar Steak* maître d'hôtel butter 41
Filet* sauce au poivre 68
Entrecôte* sauce béarnaise 71
Lamb Chops* sauce hachée 46

ENTRÉES

Grilled Salmon* caraflex cabbage, beurre blanc 39
Trout Amandine haricots verts, brown butter 36
Grilled Branzino* gigante beans, tapenade 43
Moules Frites white wine, garlic 29
Duck à l'Orange* duck breast, roasted shallots 42
Boeuf Bourguignon pommes purée, bacon lardons 46
Eggplant Milanese cherry tomato fricassée 29
Spaghetti Bolognese 28
Lobster Frites garlic-herb butter 74
Gruyère Omelette fines herbes 19

GARNITURES

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

DESSERT

Profiteroles vanilla ice cream, bittersweet chocolate 16
Crème Brûlée 15
Sticky Toffee Pudding 15
Chocolate Mousse 14
Pumpkin Pie 10
Pecan Pie 10

- PLAT DU JOUR -

Roasted Turkey
mashed potatoes, gravy, cranberry sauce, stuffing, sweet potatoes, brussels sprouts
51

- THANKSGIVING -

Prix Fixe $86 per person

- First Course -

CHOICE OF

Butternut Squash Soup
sage brown butter, apple

or

Celery Root Salade
remoulade sauce & lettuces

- Second Course -

Roasted Turkey
Mashed Potatoes
Gravy
Cranberry Sauce
Stuffing
Sweet Potatoes
Brussels Sprouts

- Third Course -

CHOICE OF

Apple or Pumpkin Pie

HOLIDAY HOURS

ALL DAY	10:00 AM - 10:00 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. 112626