

- COCKTAILS 16 -

PASTIS '99

gabriel boudier gin, bigallet china-china, ricard, ginger

SPRITZ NORMAND

salers, crème de pomme, coquerel fine, champagne

MIME MARCEAU

comoz blanc, bache-gabrielsen tre kors, absinthe, champagne

MON AMER

gabriel boudier gin, aperol, cloosterbitter, grapefruit, champagne

VOLE AU SUD

fair organic vodka, floc de gascogne, crème de pamplemousse

ROUGE FUMÉE

cazadores blanco, mezcal del amigo, watermelon, chili honey

GITANE

trois rivières blanc, cloosterbitter, pineapple, lime cordial

HERBES DE PROVENCE

four roses bourbon, quintinye rouge, beerenburger, crème de cassis

BLANCHE DUBOIS

old overholt, bénédictine, lillet rose, absinthe, cardamom

- CARAFE -

**BLANC
BORDEAUX BLANC**

verre 9.00 / carafe 24.00

**ROSÉ
CÔTES DE PROVENCE**

verre 10.00 / carafe 28.00

**ROUGE
CHEVERNY**

verre 10.00 / carafe 29.00

CAFE - COMPTOIR - RESTAURANT

HORS D'OEUVRES

6 Oysters* mignonette	21.00
Artichokes green olive tapenade	14.00
Tuna Crudo* sauce ravigote	24.00
Salmon Tartare* crudité	18.00
Shrimp Cocktail	22.00
Herring warm potatoes	16.00
Sardines Bordier butter	19.00
Crab and Avocado frisée, lemon aioli	24.00
Pâté de Campagne	16.00
Steak Tartare*	17.00/24.00
Onion Soup gratinée	15.00
Ricotta Ravioli	14.00
Escargots garlic-parsley butter	18.00

SALADES ET SANDWICHES

Salade Verte haricots verts, radishes	15.00
Beet Salad horseradish, crème fraîche	16.00
Salade Niçoise confit tuna, dijon vinaigrette	26.00
Heirloom Tomato Salad red wine vinaigrette	15.00
Croque Monsieur / Croque Madame (+\$1)	18.00
Cheeseburger à l'Américaine*	22.00
Steak Sandwich* onions, gruyère, aioli	29.00

STEAK FRITES

Hanger* maître d'hôtel butter	33.00
Filet* sauce au poivre	49.00
Entrecôte* sauce béarnaise	56.00

ENTRÉES

Moules Frites white wine, garlic	26.00
Grilled Branzino gigante beans, tapenade	36.00
Trout Amandine haricots verts, brown butter	30.00
Grilled Salmon* sorrel, cucumbers	32.00
Lobster Frites garlic-herb butter	59.00
Scallops à la Provençale niçoise olives, tomato	34.00
Gruyère Omelette fines herbes	17.00
Half Roasted Chicken pomme purée	28.00
Duck à l'Orange braised endive	33.00
Boudin Blanc pomme purée	24.00
Pork Milanese arugula, parmesan	34.00
Beef Bourguignon pomme purée, red wine sauce	36.00

GARNITURES 9

Haricots Verts Sautéed Spinach
Glazed Carrots Pomme Purée
Pommes Frites 10.00
Gratin de Macaroni parisian ham 14.00

- PLAT DU JOUR -

MONDAY Dorade Royale en Papillote 38.00

TUESDAY Duck Confit 29.00

WEDNESDAY Calves Liver au Vinaigre 21.00

THURSDAY Dover Sole Grenobloise 58.00

FRIDAY Bouillabaisse 34.00

SATURDAY Moroccan Lamb Shank 39.00

SUNDAY Tomates Farcies 31.00

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.
SELECT 3 OR 5 - \$6 EACH

BREAKFAST	MONDAY - FRIDAY	7.30 AM - 11.00 AM
LUNCH	MONDAY - FRIDAY	11.30 AM - 4.00 PM
DINNER	SUNDAY - WEDNESDAY 5.00 PM - 11.00 PM THURSDAY - SATURDAY 5.00 PM - 12.00 AM	
BRUNCH	SATURDAY - SUNDAY	9.00 AM - 4.00 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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