

- 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, quintinyne 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

- Salade Verte haricots verts, radishes 15.00
- Beet Salad horseradish, crème fraîche 16.00
- Salade Niçoise confit tuna, dijon vinaigrette. 26.00
- Chicken Paillard almonds, picholine olives 24.00

SANDWICHES

- Croque Monsieur / Croque Madame (+\$1). 18.00
- Cheeseburger à l'Américaine* 22.00
- Tuna Sandwich 'Tunisian style' niçoise olives ... 15.00
- Grilled Chicken bacon, black pepper aioli 22.00
- Steak Sandwich* onions, gruyère, aioli 29.00
- Heirloom Tomato Tartine cloumage, basil 17.00

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
- Grilled Salmon* sorrel, cucumbers 32.00
- Trout Amandine haricots verts, brown butter ... 30.00
- Gruyère Omelette fines herbes 17.00
- Half Roasted Chicken pomme purée 28.00
- Pork Milanese arugula, parmesan 34.00
- Boudin Blanc pomme purée 24.00
- 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

BOISSONS

- Coffee 5
- Cafe au Lait 5.50/7.00
- Espresso 5
- Macchiato 5.50
- Cappucino 6
- Latte 6
- Matcha Latte 6.50
- Chai Latte 6.50
- Delice au Chocolat 6.50/8.00
- Selection of Hot Tea 6

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.
091019