

- COCKTAILS 16 -

POMME D'AMOUR

honey rye, pineau des charentes, apple, lemon

SPRITZ NORMAND

genetian liqueur, calvados, crème de gingembre, champagne

MON AMER

gin, aperol, herbal bitter, grapefruit, champagne

APÉRITIF CLASSIQUE

white vermouth, calvados, crème de gingembre

GITANE

light rum, herbal bitter, pineapple, lime cordial

HERBES DE PROVENCE

bourbon, vermouth, crème de cassis

- CARAFE -

**BLANC
BORDEAUX BLANC**

verre 10.00 / carafe 30.00

**ROSE
AIX-EN-PROVENCE**

verre 13.00 / carafe 37.00

**ROUGE
CÔTES DU RHÔNE**

verre 14.00 / carafe 40.00

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

HORS D'OEUVRES

- 6 Oysters* 21.00
- 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
- Pâté de Campagne 16.00
- Steak Tartare* 17.00/24.00
- Onion Soup gratinée 15.00
- 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
- Lobster Salad endive, avocado, lemon aioli 26.00
- Chicken Paillard almonds, picholine olives 26.00

SANDWICHES

- 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

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.
020820

STEAK FRITES

- Hanger* maître d'hôtel butter 33.00
- Filet* sauce au poivre 49.00

BRUNCH

- Two Eggs Any Style choice of meat, pommes tapeés . . 17.00
- Eggs Benedict parisian ham, hollandaise 22.00
- Eggs Norwegian smoked salmon, hollandaise . . 24.00
- Avocado Tartine poached eggs, tomato confit 17.00
- Baked Eggs and Butternut Squash herbed crème . . 17.00
- Gruyère Omelette fines herbes 17.00
- Egg White Omelette gruyère, ratatouille 19.00
- Quiche Florentine 17.00
- Ham and Cheese Crêpe gruyère, sunnyside up egg . . 21.00
- Croque Monsieur / Croque Madame (+\$1) 18.00
- Steak and Eggs* sunny side up, potatoes 26.00
- Buttermilk Pancakes maple syrup 17.00
- Belgian Waffle berries, crème chantilly 16.00
- Yogurt and Granola poached pear 12.00
- Smoked Salmon traditional garnish, bagel 21.00

ENTRÉES

- Moules Frites white wine, garlic 26.00
- Grilled Branzino gigante beans, tapenade 36.00
- Grilled Salmon* sorrel, cucumbers 32.00
- Trout Amantine haricots verts, brown butter 30.00
- Half Roasted Chicken pomme purée 28.00

- VIENNOISERIE -

- Croissant 3.00
- Pain au Chocolat 3.50
- Apricot Bostock 4.00
- Blueberry Scone 4.00
- Gâteau à l'huile d'olive 4.00
- Pastry Basket 16.00

- GARNITURES -

- Fresh Grapefruit 5.00
- Avocado 5.00
- Bacon 8.00
- Pork Sausage 8.00
- Turkey Sausage 8.00
- Sautéed Spinach 9.00
- Pommes Tapeés 7.00
- Pommes Frites 10.00
- Gratin de Macaroni Parisian Ham 14.00

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