

- COCKTAILS 16 -

POMEGRANATE ROYALE

champagne, pomegranate, dolin dry

PASTIS '99

gin, china-china, ricard, ginger

SPRITZ NORMAND

genetian liqueur, calvados, crème de gingembre, champagne

MON AMER

gin, aperol, herbal bitter, grapefruit, champagne

POMME D'AMOUR

honey rye, pineau des charentes, apple, lemon

VOLE AU SUD

vodka, floc de gascogne, crème de pamplemousse

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

CAFÉ - 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
Rouget piperade	19.00
Pâté de Campagne	16.00
Steak Tartare*	17.00/24.00
Onion Soup gratinée	15.00
Lobster Bisque	16.00
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
Lobster Salad endive, avocado, lemon aioli	26.00
Salade Niçoise confit tuna, dijon vinaigrette.	26.00
Salade Lyonnaise* frisée, lardons, poached egg.	18.00
Chicken Paillard almonds, picholine olives	26.00
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
Roasted Celery Root chanterelles à la barigoule.	26.00
Half Roasted Chicken pomme purée	28.00
Duck à l'Orange braised endive.	33.00
Veal Sweetbreads salsify, lemon butter.	32.00
Grilled Lamb Steak sauce verte, roasted carrots.	36.00
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 Cassoulet 33.00
WEDNESDAY Calf's Liver au Vinaigre 21.00
THURSDAY Dover Sole Grenobloise 58.00
FRIDAY Bouillabaisse 34.00
SATURDAY Moroccan Lamb Shank 39.00
SUNDAY Coq au Riesling 32.00

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 THURSDAY - SATURDAY	5.00 PM - 11.00 PM 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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