

- 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

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
- 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

- 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

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
- Avocado Tartine poached eggs, tomato confit .. 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
- Beef Bourguignon pomme purée, red wine sauce . 36.00
- Pork Milanese arugula, parmesan 34.00
- Grilled Lamb Steak sauce verte, roasted carrots. . 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

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.
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