

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- COCKTAILS 16 -

POMEGRANATE SPRITZ

champagne, pomegranate, lemon

LA CÉLÉBRITÉ

cazadores blanco tequila,
combier pamplemousse, aperol, rosemary

FLEUR DE VELOURS

alb vodka, vanilla passionfruit, velvet falernum, soda

PASTIS PANACHÉ

old grand-dad bourbon, kronenbourg, honey, lemon

COGNAC CROÛTE

cognac, maraschino, combier l'orange,
herbes de provence

MONÉGASQUE

old grand-dad bourbon, cardamaro, cynar, benedictine

- WINE -

SPARKLING ROSÉ

CRÉMANT DE BOURGOGNE NV
verre 13 / bottle 60

BLANC

BORDEAUX BLANC
verre 10.00 / carafe 30.00

ROSÉ

AIX-EN-PROVENCE
verre 12.00 / carafe 36.00

ROUGE

CÔTES DU RHÔNE
verre 14.00 / carafe 42.00

HORS D'OEUVRES

6 Oysters* mignonette	21.00
Tuna Tartare* crème fraîche remoulade	24.00
Shrimp Cocktail	22.00
Smoked Salmon* buckwheat blinis, crème fraîche	22.00
Sardines en Conserve lemon, bordier butter	19.00
Artichokes green olive tapenade	14.00
Steak Tartare*	19.00/26.00
Pâté de Campagne	18.00
Onion Soup gratinée	17.00
Escargots garlic-parsley butter	18.00

SALADES ET SANDWICHES

Salade Verte haricots verts, radishes	18.00
Salade Niçoise confit tuna, dijon vinaigrette	26.00
Lobster Salad endive, avocado, lemon aioli	26.00
Tuna Sandwich 'tunisian style' niçoise olives	15.00
Croque Monsieur / Croque Madame (+\$1)	18.00
Steak Sandwich* onions, gruyère, aioli	32.00
Grilled Chicken Sandwich bacon, black pepper aioli	22.00
Cheeseburger à l'Américaine*	23.00

GARNITURES

Bacon	8.00
Avocado	5.00
Pork Sausage	8.00
Turkey Sausage	8.00
Pommes Tapeés	7.00
Haricots Verts	9.00
Sautéed Spinach	9.00
Pommes Frites	10.00

BRUNCH

Buttermilk Pancakes maple syrup	17.00
Eggs Any Style choice of meat, pommes tapeés	17.00
Avocado Tartine poached eggs, tomato confit	17.00
Eggs Benedict Parisian ham, hollandaise	22.00
Eggs Norwegian smoked salmon, hollandaise	24.00
Baked Egg merguez sausage, tomato	21.00
Quiche Florentine	17.00
Gruyère Omelette fines herbs	17.00
Egg White Omelette gruyère, ratatouille	19.00
Yogurt and Granola fresh strawberries	12.00

ENTRÉES

Hanger Steak Frites* maître d'hotel butter	36.00
Moules Frites white wine, garlic	26.00
Grilled Lamb Steak* sauce verte, roasted carrots	36.00
Grilled Branzino gigante beans, tapenade	36.00
Trout Amandine haricots verts, brown butter	30.00
Grilled King Salmon* sorrel, cucumbers	36.00

DESSERTS

Profiteroles vanilla ice cream, bittersweet chocolate	13.00
Sticky Toffee Pudding	13.00
Nougat Glacé pistachio, almond, strawberry	13.00
Crème Brûlée	12.00
Dark Chocolate Mousse	12.00
Artisanal Sorbet & Ice Cream	8.00

PASTIS MIMOSA

(for the table)

veuve ambal, orange juice 55.00

- VIENNOISERIE -

Pastry Basket 18.00

Croissant 4.00

Pain au Chocolat 4.50

Éclair 4.00

Lemon Loaf 4.00

Strawberry Scone 4.00

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.

Fourme d'Ambert
Beemster XO

Delice de Bourgogne
Herb de Provence Chevre
Ossau Iraty

6.00 each

LUNCH	MONDAY - FRIDAY	11:00 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY THURSDAY - SATURDAY	5:00 PM - 10:00 PM 5:00 PM - 11:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 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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