

- COCKTAILS 16 -

PASTIS FROSÉ

rosé wine, vodka, lillet, lemon

POMEGRANATE SPRITZ

sparkling wine, pomegranate, lemon

FLEUR DE VELOURS

belvedere vodka, vanilla passionfruit, velvet falernum, soda

LA CÉLÉBRITÉ

milagro blanco tequila, combier pamplemousse, aperol, rosemary

ROUGE FUMÉE

cazadores tequila, banhez mezzal, watermelon, chili honey

COGNAC CROÛTE

hennessy vs, maraschino, combier l'orange, herbes de provence

MONÉGASQUE

knob creek bourbon, cardamaro, cynar, benedictine

- WINE -

SPARKLING ROSÉ

CRÉMANT DE BOURGOGNE NV

verre 13 / bottle 60

BLANC

TOURAIN BLANC

verre 13 / carafe 39

ROSÉ

AIX-EN-PROVENCE

verre 13.00 / carafe 39.00

ROUGE

CÔTES DU RHÔNE

verre 14.00 / carafe 42.00

HORS D'OEUVRES

6 Oysters* mignonette	24.00
Tuna Crudo* sauce ravigote	24.00
Shrimp Cocktail	22.00
Oeufs Mimosa crab salad	14.00
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	18.00
Ricotta Ravioli	15.00
Escargots garlic-parsley butter	18.00
Potato Leek Soup	14.00
Gratin au Macaroni Parisian ham	14.00

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
Chicken Paillard almonds, picholine olives	26.00
Croque Monsieur / Croque Madame (+\$1)	19.00
Steak Sandwich* onions, gruyère, aioli	32.00
Cheeseburger à l'Américaine*	27.00

STEAK FRITES

Hanger* maître d'hôtel butter	36.00
Filet* sauce au poivre	51.00
Entrecôte* sauce béarnaise	56.00

ENTRÉES

Trout Amandine haricots verts, brown butter . .	30.00
Grilled Branzino gigante beans, tapenade	36.00
Half Roasted Chicken pomme purée	31.00
Moules Frites white wine, garlic	26.00
Grilled Lamb Steak sauce verte, roasted carrots .	37.00
Lobster Frites garlic-herb butter	62.00
Duck à l'Orange braised endive	38.00
Grilled King Salmon* sorrel, cucumbers	36.00
Gruyère Omelette fines herbes	18.00
Linguine aux Palourdes little neck clams, white wine	32.00
Hearts of Palm Provençal artichoke, roasted tomato .	28.00

GARNITURES

Haricots Verts	10.00
Sautéed Spinach	10.00
Pommes Purée	10.00
Pommes Frites	10.00
Cauliflower Gratin	14.00

- PLAT DU JOUR -

MONDAY Dorade Royale en Papillote	38.00
TUESDAY Duck Confit	29.00
WEDNESDAY Calf's Liver au Vinaigre	26.00
THURSDAY Dover Sole Grenobloise	62.00
FRIDAY Bouillabaisse	38.00
SATURDAY Rabbit Pappardelle	34.00
SUNDAY Pork Milanese	34.00

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.

SELECTION OF
CHEESES 3 OR 5

\$6 EACH

LUNCH	MONDAY - FRIDAY	11:00 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY	5:00 PM - 10:00 PM
	THURSDAY - SATURDAY	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.
100921