

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- COCKTAILS 16 -

POMEGRANATE SPRITZ

champagne, pomegranate, lemon

VRAI ET FAUX

comoz vermouth, campari,
bigallet china-china, champagne

LA CÉLÉBRITÉ

tequila, crème de pamplemousse,
aperol, rosemary

TARTE TATIN

brown butter vodka, apple cider, allspice

MÉLANGE À TROIS

cognac, bergamot, mint, lemon

AMANDINE AUREORE

light rum, ricard, orgeat, pineapple

VIE EN AMBRE

mezcal, cloosterbitter, vermouth, cardamom

- WINE -

SPARKLING ROSÉ

CRÉMANT DE BOURGOGNE NV

verre 13 / bottle 55

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 fraiche remoulade	24.00
Shrimp Cocktail	22.00
Sardines Bordier butter	19.00
Steak Tartare*	17.00/24.00
Artichokes green olive tapenade	14.00
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
Smoked Salmon	12.00
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
Eggs Benedict Parisian ham, hollandaise	22.00
Eggs Norwegian smoked salmon, hollandaise	24.00
Avocado Tartine poached eggs, tomato confit	17.00
Quiche Florentine	17.00
Gruyère Omelette fines herbs	17.00
Egg White Omelette gruyère, ratatouille	19.00
Yogurt and Granola poached pear	12.00

ENTRÉES

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

DESSERTS

Profiteroles vanilla ice cream, bittersweet chocolate	13.00
Sticky Toffee Pudding	13.00
Baba au Rhum	12.00
Crème Brûlée	12.00
Chocolate Pot de Crème	12.00
Artisanal Sorbet & Ice Cream	8.00

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.
101720

- VIENNOISERIE -

Croissant 4.00

Pain au Chocolat 4.50

Blueberry Scone 3.00

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.

Fourme d'Ambert

Roomano

Delice de Bourgogne

Herb de Provence Chevre

Ossau Iraty

6.00 each

LUNCH	MONDAY - FRIDAY	11:00 AM - 4:00 PM
DINNER	MONDAY - FRIDAY	4:00 PM - 10:00 PM
	SATURDAY - SUNDAY	3:00 PM - 10:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM