

- COCKTAILS 16 -

PASTIS FROSÉ
rosé wine, vodka, lillet, lemon

POMEGRANATE SPRITZ
sparkling wine, pomegranate, lemon

FLEUR DE VELOURS
alb vodka, vanilla passionfruit, velvet falernum, soda

LA CÉLÉBRITÉ
milagro blanco tequila,
combier pamplemousse, aperol, rosemary

ROUGE FUMÉE
cazadores tequila, banhez mezcail, watermelon, chili honey

COGNAC CROÛTE
hennessey 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
BORDEAUX BLANC
verre 12 / carafe 36

ROSÉ
AIX-EN-PROVENCE
verre 13.00 / carafe 39.00

ROUGE
CÔTES DU RHÔNE
verre 14.00 / carafe 42.00

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

HORS D'OEUVRES

- 6 Oysters* 24.00
- Tuna Tartare* crème fraîche remoulade 24.00
- Smoked Salmon* buckwheat blinis, crème fraîche ... 22.00
- Shrimp Cocktail 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

- Salade Verte haricots verts, radishes 18.00
- Salade Niçoise confit tuna, dijon vinaigrette. ... 26.00
- Lobster Salad endive, avocado, lemon aioli ... 26.00
- Heirloom Tomato Salad stone fruit, basil 18.00

SANDWICHES

- 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* 26.00

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
- Steel Cut Oatmeal fresh berries 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
- Crème Brûlée 12.00
- Dark Chocolate Mousse 12.00
- Paris-Brest au Chocolat coffee crèmeux 12.00
- Baba Au Rhum. 12.00
- Tarte Au Citron blueberry, almond, coconut 13.00
- Artisanal Sorbet & Ice Cream 8.00

- VIENNOISERIE -

- Pastry Basket 18.00
- Croissant 4.00
- Pain au Chocolat 4.50
- Éclair 4.00
- Lemon Loaf 4.00
- Strawberry Scone 4.00

- GARNITURES -

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

FROMAGES PASTIS

A SELECTION OF CHEESES.
C'EST DÉLICIEUX.
SELECT 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 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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