

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- COCKTAILS 16 -

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

AGRUMES DE SANG

cazadores tequila, banhez mezcal, blood orange, chili

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
TOURAINÉ BLANC
verre 13 / carafe 39

ROSÉ
AIX-EN-PROVENCE
verre 13.00 / carafe 39.00

ROUGE
BEAUJOLAIS VILLAGES
verre 14.00 / carafe 42.00

BOISSONS

Coffee 5
Cafe au Lait 5.50/7.00
Espresso 5
Macchiato 5.50
Cappuccino 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 Crudo* sauce ravigote	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	18.00
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

SANDWICHES

Tuna Sandwich 'tunisian style' niçoise olives	15.00
Croque Monsieur / Croque Madame (+\$1)	19.00
Steak Sandwich* onions, gruyère, aioli	32.00
Grilled Chicken Sandwich	
bacon, black pepper aioli	24.00
Cheeseburger à l'Américaine*	27.00

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	23.00
Quiche Florentine	17.00
Gruyère Omelette fines herbs	18.00
Egg White Omelette gruyère, ratatouille	19.00
Yogurt and Granola fresh strawberries	12.00
Steel Cut Oatmeal fresh berries	12.00

ENTRÉES

Trout Amandine haricots verts, brown butter	30.00
Chicken Paillard almonds, picholine olives	26.00
Hanger Steak Frites* maître d'hotel butter	36.00
Moules Frites white wine, garlic	26.00
Grilled Lamb Steak* sauce verte, roasted carrots	37.00
Grilled Branzino gigante beans, tapenade	36.00
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
Sticky Toffee Pudding vanilla ice cream	14.00
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
Scone	4.00

- GARNITURES -

Avocado	5.00
Bacon	9.00
Pork Sausage	9.00
Turkey Sausage	9.00
Sautéed Spinach	10.00
Pommes Tapeés	8.00
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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