

- 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 mezcail, 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
Tuna Sandwich 'tunisian style' niçoise olives. . .	15.00
Grilled Merguez Sandwich* harissa aioli . . . . .	24.00
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

**STEAK FRITES**

Hanger* maître d'hôtel butter . . . . .	36.00
Filet* sauce au poivre . . . . .	51.00

**ENTRÉES**

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

**GARNITURES**

Haricots Verts . . . . .	10.00
Sautéed Spinach . . . . .	10.00
Pommes Purée . . . . .	10.00
Pommes Frites . . . . .	10.00

- 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

<b>LUNCH</b>	MONDAY - FRIDAY	11:00 AM - 3:00 PM
<b>MIDDAY</b>	MONDAY - SUNDAY	3:00 PM - 5:00 PM
<b>DINNER</b>	SUNDAY - WEDNESDAY THURSDAY - SATURDAY	5:00 PM - 10:00 PM 5:00 PM - 11:00 PM
<b>BRUNCH</b>	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. 092921