

- COCKTAILS 16 -

POMEGRANATE SPRITZ
sparkling wine, pomegranate, lemon

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

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

AGRUMES DE SANG
cazadores tequila, banhez mezcal, blood orange, chili

COGNAC CROÛTE
hennessy vs, maraschino, combiér 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
BEAUJOLAIS VILLAGES
verre 14.00 / carafe 42.00

HORS D'OEUVRES

- 6 Oysters* mignonette 24.00
- Tuna Crudo* sauce ravigote 24.00
- 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
- 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
- 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
- Salt Baked Celery Root trumpet mushroom au poivre. 28.00
- 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
- Beef Bourguignon pomme purée, red wine sauce. . . 41.00

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

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. 111021