

- COCKTAILS -

**PRESSÉ ROYAL 16**  
aperol, grapefruit cordial, lemon, sparkling water

**MARTINI NIÇOIS 16**  
grey goose, vermouth blanc, niçoise olives & brine

**AGAVE MARMALADE 16**  
milagro blanco, lime, orange marmalade

**CAFÉ IVRE 18**  
belvedere, espresso, spiced bitter-orange liquor, hazelnut

**NOUVEAU CARRÉ 17**  
knob creek rye, dolin & cap corse rouge, bitters, pastis rinse

**LE MOINE 17**  
green chartreuse, dolin genepy, almond & spiced rum cordial, pineapple, rosemary

**LE PRINTEMPS 17**  
tanqueray, blackberry, thyme, lemon, sparkling water

**CIDRE CHAUFFÉ 17**  
rum, hot spiced cider

- 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

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
- Pâté de Campagne . . . . . 18.00
- Steak Tartare\* . . . . . 19.00/26.00
- Onion Soup gratinée . . . . . 18.00
- Ricotta Ravioli . . . . . 14.00
- 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
- Chicken Paillard almonds, picholine olives . . . . . 26.00
- Croque Monsieur / Croque Madame (+\$1) . . . . . 19.00
- Steak Sandwich\* onions, gruyère, aioli . . . . . 32.00
- Cheeseburger à l'Américaine\* . . . . . 27.00

STEAK FRITES

- Hanger\* maître d'hôtel butter . . . . . 36.00
- Filet\* sauce au poivre . . . . . 51.00
- Entrecôte\* sauce béarnaise . . . . . 56.00

ENTRÉES

- Trout Amandine haricots verts, brown butter . . . . . 30.00
- Grilled Branzino gigante beans, tapenade . . . . . 36.00
- Half Roasted Chicken pomme 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
- Lobster Frites garlic-herb butter . . . . . 62.00
- 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
- Cauliflower Gratin . . . . . 14.00

- SPECIAL DE LA MAISON -

**Duck Confit**  
potatoes sarladaises, frisée  
29.00

**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
<b>DINNER</b>	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. 011222