

- 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
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
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
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

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
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

- 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
DINNER	SUNDAY - WEDNESDAY	5:00 PM - 10:00 PM
	THURSDAY - SATURDAY	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