

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ - COMPTOIR - RESTAURANT

- PLAT DU JOUR -

Prime Rib

potato gratin, haricots verts, au jus
65

- CHRISTMAS -

Prix Fixe 89 per person

- First Course -

CHOICE OF

Lobster Bisque
crème fraîche

or

Beet Salad
goat cheese, pistachio

- Second Course -

Prime Rib

potato gratin, haricots verts, au jus

- Third Course -

CHOICE OF

Bûche de Noël

or

Vanilla Crème Brûlée

Available starting at 11:00am

HOLIDAY HOURS

ALL DAY

9:00 AM - 10:00 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.
122525

- COCKTAILS -

LE PETIT PICKLE 11
wheatley vodka, house made brine

SPRITZ ROYALE 18
aperol, grapefruit cordial, lemon

LE JARDIN 18
hendrick's gin, apricot, lemon, thyme, tonic

CAFÉ PASTIS 19
vodka, averta, borghetti, cold brew

LE DIRTY MARTINI 19
grey goose, olive brine

LADY MARMALADE 19
milagro blanco, lime, orange marmalade

NOUVEAU CARRÉ 19
knob creek rye, vermouth, bitters, pastis

EIFFEL SOUR 19
chartreuse, genepy, falernum, pineapple, lime, nutmeg

FUMÉE DU DIABLE 19
banhez mezcal, cassis, ginger, lime

ST. GERMAIN SPRITZ 19
sparkling rose, st. germain, lillet rose, pomegranate

- WINE -

SPARKLING ROSÉ
CRÉMANT DE BOURGOGNE NV
verre 17 / bottle 80

BLANC
BORDEAUX BLANC
verre 15 / carafe 45

ROSÉ
AIX-EN-PROVENCE
verre 15 / carafe 45

ROUGE
CÔTES-DU-RHÔNE
verre 15 / carafe 45

HORS D'OEUVRES

6 Oysters* mignonette	25
Scallop Crudo* passionfruit, hazelnut	21
Shrimp Cocktail	24
Tuna Crudo* sauce ravigote.	25
Sardines en Conserve lemon, Bordier butter	20
Eggs Mimosa confit tuna, celery	14
Crispy Artichokes garlic aioli	19
Leeks Vinaigrette almonds	19
Pâté de Campagne pistachios.	18
Steak Tartare*	20/39
Onion Soup gratinée	18
Ricotta Ravioli	17
Veal Tongue.	14
Escargots garlic-parsley butter	20
Gratin au Macaroni Parisian ham	17
Foie Gras Parfait quince compote.	22
Potato Leek Soup.	16

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette	31
Salade Verte haricots verts, radishes	18
Warm Shrimp Salade champagne beurre blanc	28
Chicken Paillard almonds, picholine olives	29
Croque Monsieur / Croque Madame* (+1).	22
Steak Sandwich* onions, gruyère, aioli	34
Cheeseburger à l'Américaine*	31

STEAK FRITES

Bar Steak* maître d'hôtel butter	39
Filet* sauce au poivre.	64
Entrecôte* sauce béarnaise	71

ENTRÉES

Grilled Salmon* caraflex cabbage, beurre blanc	39
Trout Amandine haricots verts, brown butter	33
Grilled Branzino* gigante beans, tapenade.	38
Dorade Royal en Papillote.	39
Steak Haché*.	32
Poulet à la Diable pan roasted chicken, peppercorn sauce.	37
Moules Frites white wine, garlic	29
Pot-Au-Feu mustard dressing.	39
Boeuf Bourguignon pommes purée, bacon lardons	46
Celery Root au Poivre black trumpet mushroom.	29
Spaghetti Bolognese	28
Lobster Frites garlic-herb butter	74
Gruyère Omelette fines herbes.	19
Duck Confit frisée, pommes tapeés	37

GARNITURES

Haricots Verts	11
Sautéed Spinach	12
Pommes Purée.	11
Pommes Frites	12.50
Cauliflower Gratin.	14