

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ – COMPTOIR – RESTAURANT

- COCKTAILS -

LE PETIT PICKLE 11

belvedere vodka, house made brine

SPRITZ ROYALE 18

aperol, grapefruit cordial, lemon

LE JARDIN 18

sipsmith london dry gin, apricot, lemon, thyme, tonic

L'ESPRESSO MARTINI 19

vodka, averta, borghetti, espresso

LE DIRTY MARTINI 19

grey goose, olive brine

LADY MARMALADE 19

espolon 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

CRÉMANT D'ALSACE NV

verre 18 / bouteille 85

BLANC

MUSCADET SÈVRE & MAINE

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

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

Cassoulet duck & pork confit, tarbais beans 37

Duck à l'Orange* duck breast, braised endive 38

Grilled Salmon* caraflex cabbage, beurre blanc 39

Trout Amandine haricots verts, brown butter 33

Grilled Branzino* gigante beans, tapenade 38

Half Roasted Chicken pomme purée 34

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

GARNITURES

Haricots Verts 11

Sautéed Spinach 12

Pommes Purée 11

Pommes Frites 12.50

Cauliflower Gratin 14

SPÉCIAUX SAINT VALENTIN

OSSETRA CAVIAR

30g caviar, buckwheat blinis,
traditional accoutrements
120.00 (30g)

COQUILLE SAINT-JACQUES

pommes duchesse, truffle butter
29.00

HERB CRUSTED
RACK OF LAMB

stuffed chard, vadouvan glazed carrots
59.00

CHOCOLATE SOUFFLÉ
FOR TWO

strawberry anglaise
24.00

BREAKFAST	MONDAY - FRIDAY	8:00 AM - 11:00 AM
LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
<u>DINNER</u>	SUNDAY- THURSDAY FRIDAY - SATURDAY	5:00 PM - 11:00 PM 5:00 PM - 12:00 AM
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.
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