

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

- COCKTAILS -

SPRITZ ROYALE 15

aperol, grapefruit cordial, sparkling water

ST. TROPEZ SPRITZ 17

st. germain, lemon aperitif, sparkling wine, raspberry

LE PETIT PICKLE 11

belvedere vodka, house pickle brine

NINE - TO - FIVE 16

nelson's green brier tennessee whiskey, crème de pêche, black tea, mint

LE JARDIN 18

hendrick's gin, apricot brandy, lemon, thyme, tonic

LADY MARMALADE 16

corazon blanco tequila, orange marmalade, french amer, lime

LE DIRTY MARTINI 17

grey goose vodka, olive brine

RUE GANSÉVOORT 18

maker's mark bourbon, calvados, dubonnet rouge, orange bitters

EIFFEL SOUR 17

green chartreuse, alpine liqueur, pineapple, almond cordial

L'ESPRESSO MARTINI 17

wheatley vodka, borghetti caffè, averta, hazelnut, espresso

- WINE -

SPARKLING
BOURGOGNE BRUT

verre 15 / bouteille 70

BLANC
BORDEAUX BLANC

verre 14 / carafe 42

ROSÉ
LOIRE VALLEY

verre 15 / carafe 45

ROUGE
SAVOIE

verre 15 / carafe 45

BOISSONS

Coffee 4

Cafe au Lait 6

Espresso 5

Macchiato 5.50

Cappuccino 6

Latte 6

Délice Au Chocolat 6

Selection of Hot Tea 5

Iced Tea 5

CAFÉ - COMPTOIR - RESTAURANT

HORS D'OEUVRES

6 Oysters* mignonette 24

Scallop Crudo* passionfruit, hazelnut 21

Shrimp Cocktail 22

Tuna Carpaccio* lemon vinaigrette 26

Escargots garlic-parsley butter 17

Sardines en Conserve lemon, Bordier butter 22

Crispy Artichokes garlic aioli 18

Oeufs Mayonnaise deviled eggs 16

Leeks Vinaigrette almonds 16

Burrata heirloom tomato, basil 22

Foie Gras Parfait 16

Pâté de Campagne 15

Steak Tartare* 21

Onion Soup gratinée 18

Ricotta Ravioli 15

SALADES ET SANDWICHES

Salade Verte haricots verts, radishes 14

Caesar Salad 16

Salade Niçoise confit tuna, dijon vinaigrette 29

Poached Shrimp Salad lemon beurre blanc, avocado 28

Croque Monsieur / Croque Madame* (+\$2) 22

Jambon Beurre Parisian ham, comte 18

Steak Sandwich* onions, gruyère, aioli 35

Grilled Chicken Sandwich bacon, black pepper aioli 24

Cheeseburger à l'Américaine* 27

BRUNCH

Homemade Granola yogurt, fresh strawberries 12

Buttermilk Pancakes maple syrup 16

French Toast strawberry, crème chantilly 18

Eggs Any Style* choice of meat, pommes tapeés 18

Avocado Toast poached eggs, tomato confit 16

Eggs Benedict* Parisian ham, hollandaise 19

Eggs Norwegian* smoked salmon, hollandaise 21

Quiche Lorraine bacon, gruyere, onion 19

Gruyère Omelette fines herbes 18

Egg White Omelette goat cheese, ratatouille 19

ENTRÉES

Bar Steak* maître d'hôtel butter 42

Chicken Paillard almonds, picholine olives 28

Grilled Branzino gigante beans, tapenade 43

Moules Frites white wine, garlic 29

Spaghetti Bolognese 27

DESSERTS

Profiteroles vanilla ice cream, bittersweet chocolate 12

Sticky Toffee Pudding vanilla ice cream 12

Vanilla Bean Crème Brûlée 14

Dark Chocolate Mousse 12

Frozen Citron lemon sorbet 11

Vanilla Rice Pudding 12

Artisanal Sorbet & Ice Cream 9

- VIENNOISERIE -

Croissant 5

Pain au Chocolat 6

Financier 6

Brioche 5

Blueberry Muffin 5

Viennoiserie Basket 18
assorted pastries, jam, butter

- GARNITURES -

Avocado 4

Bacon 11

Pork Sausage 10

Turkey Sausage 9

Sautéed Spinach 9

Pommes Tapeés 8

Pommes Frites 9

FROMAGES PASTIS

ASSIETTE DE FROMAGES

CHEF'S SELECTION OF 3 CHEESES
with fresh baguette and traditional
accoutrements

19

LUNCH	COMING SOON	
DINNER	MONDAY - SUNDAY	5:00 PM - 10:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM