

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

CAFÉ – COMPTOIR – RESTAURANT

- COCKTAILS -

SPRITZ ROYALE 15

aperol, grapefruit cordial, sparkling water

ST. TROPEZ SPRITZ 17

st. germain, lemon aperitif, sparkling wine, cranberry

LE PETIT PICKLE 11

belvedere vodka, house pickle brine

LA BANANE 16

trivador rum, creme de banana, velvet falernum, lime

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, averna, hazelnut, espresso

- WINE -

SPARKLING

BOURGOGNE BRUT

verre 15 / bouteille 70

BLANC

BORDEAUX BLANC

verre 14 / carafe 42

ROSÉ

LOIRE VALLEY

verre 16 / carafe 48

ROUGE

SAVOIE

verre 14 / carafe 42

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

Foie Gras Parfait 16

Pâté de Campagne pistachios. 15

Steak Tartare* 21

Mushroom Soup. 16

Onion Soup gratinée 18

Tarte Flambée 18

Ricotta Ravioli 15

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette 29

Salade Verte haricots verts, radishes 14

Caesar Salad 16

Warm Shrimp Salade lemon beurre blanc, avocado . . . 28

Croque Monsieur / Croque Madame (+2) 22

Steak Sandwich* onions, gruyère, aioli 35

Cheeseburger à l'Américaine* 27

STEAK FRITES

Bar Steak* maître d'hôtel butter 42

Filet* sauce au poivre 68

NY Strip* sauce béarnaise 57

ENTRÉES

Salmon* lentils, beurre rouge 35

Trout Amandine haricots verts, brown butter 34

Grilled Branzino gigante beans, tapenade 43

Poulet à la Diable pan roasted chicken, peppercorn sauce 35

Moules Frites white wine, garlic 29

Spaghetti Bolognese 27

Boeuf Bourguignon pommes purée, bacon lardons 46

Chicken Paillard almonds, picholine olives 28

Cassoulet duck, pork confit, Tarbais beans, thyme breadcrumbs .38

Lobster Frites garlic-herb butter 74

Gruyère Omelette fines herbes. 18

Duck Confit frisée, pommes tapeés 43

GARNITURES

Haricots Verts 9

Sautéed Spinach 9

Pommes Purée. 9

Pommes Frites 9

- VALENTINE'S SPECIALS -

Halibut 48

champagne caviar beurre blanc,
wood sorrel, creamed kale

Winter Truffle Butter 12

Paris-Brest 14

FROMAGES PASTIS

ASSIETTE DE FROMAGES

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

19

LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
DINNER	MONDAY - SUNDAY	5:00 PM - 10:00 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.

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