

- 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**
trouvador rum, creme de banana, velvet falernum, lime
- LE JARDIN 18**
sipsmith 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 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
- Crab Galette 22
- Pea Soup almonds, chives. 12
- Onion Soup gratinée 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* leeks, sorrel sauce 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

- PLAT DU JOUR -

Grilled Lamb Chop 62
white beans, meyer lemon

FROMAGES PASTIS

ASSIETTE DE FROMAGES
CHEF'S SELECTION OF 3 CHEESES
with fresh baguette and traditional
accoutrements
19

LUNCH	MONDAY - FRIDAY	11:00 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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