

- COCKTAILS -

- PARAPLUIE 16**  
vodka, st germain elderflower, cucumber, lemon, sparkling water
- SPRITZ ROYALE 15**  
aperol, grapefruit cordial, lemon, sparkling water
- M. MARMALADE 16**  
cazadores tequila blanco, french amer, blood orange marmalade, lime
- LE DIRTY MARTINI 16**  
ketel one vodka, brine, olives
- CALVADOS SIDECAR 17**  
calvados, hennessy vs, grand marnier, lemon
- THE EIFFEL SOUR 18**  
green chartreuse, alpine herbal liqueur, pineapple, lime, nutmeg
- LE JARDIN 16**  
tanqueray gin, apricot brandy, thyme, lemon, tonic water
- L'AVION 17**  
saison aged rum, drambuie, cotton & reed allspice dram, lime, sparkling wine
- L'OBSCURE 17**  
maker's mark bourbon, lillet rouge, bonal, pernod pastis rinse
- CAFÉ PASTIS 17**  
vodka, borghetti coffee liqueur, averna, hazelnut, espresso
- LE PETIT PICKLE 10**  
grey goose vodka, house pickle brine, pickled things

- WINE -

- SPARKLING**  
CRÉMANT DE LOIRE  
verre 16.00 / bottle 75.00
- BLANC**  
PAYS NANTAIS  
verre 13.00 / carafe 39.00
- ROSÉ**  
PROVENCE  
verre 15.00 / carafe 45.00
- ROUGE**  
BEAUJOLAIS  
verre 15.00 / carafe 45.00

CAFÉ - COMPTOIR - RESTAURANT

**FRUITS DE MER**

- |                                 |       |                              |       |
|---------------------------------|-------|------------------------------|-------|
| Rappahannock Oysters* . . . . . | 23.00 | Shrimp Cocktail . . . . .    | 22.00 |
| Bluepoint Oysters* . . . . .    | 23.00 | Crab Mayonnaise* . . . . .   | 20.00 |
| Mussel Escabeche . . . . .      | 13.00 | Little Neck Clams* . . . . . | 12.00 |

**Plat De Fruits De Mer\* 95.00**  
oysters, clams, mussels, scallops, shrimp, jumbo crab

**HORS D'OEUVRES**

- Leeks Vinaigrette almonds . . . . . 16.00
- Scallops Crudo\* passionfruit, hazelnut . . . . . 21.00
- Sardines en Conserve lemon, bordier butter . . . . . 26.00
- Tuna Tartare\* crème fraîche, dill . . . . . 26.00
- Marinated Artichokes anchoïade . . . . . 19.00
- Onion Soup gratinée . . . . . 17.00
- Plat de Paris parisian ham, la conviette butter . . . . . 17.00
- Steak Tartare\* . . . . . 20.00
- Crispy Calamari lemon aioli . . . . . 16.00
- Potato Pierogies . . . . . 13.00
- Gratin au Macaroni jambon . . . . . 16.00
- Foie Gras Terrine . . . . . 18.00
- Veal Tongue . . . . . 14.00
- Escargot garlic-parsley butter . . . . . 20/36

**SALADES ET SANDWICHES**

- Green Salad red wine vinaigrette . . . . . 13.00
- Caesar . . . . . 14.00
- Croque Monsieur / Croque Madame (+\$2) . . . . . 22.00
- Cheeseburger\* american cheese, pickles . . . . . 25.00
- Steak Sandwich\* onions, gruyère, aioli . . . . . 33.00

**PASTAS**

- Spaghetti Bolognese . . . . . 23.00
- Spaghetti Limone bottarga . . . . . 19.00
- Linguine Vongole . . . . . 28.00

**STEAK FRITES**

- Bar Steak\* maître d'hôtel butter. . . . . 33.00
- New York Strip\* sauce bearnaise. . . . . 49.00
- Filet\* sauce au poivre . . . . . 65.00

**ENTRÉES**

- Duck Confit carrots . . . . . 38.00
- Branzino crudities, aioli . . . . . 37.00
- Moules Frites saffron, garlic. . . . . 26.00
- Steak Haché\* frites . . . . . 32.00
- Scallops en Coquilles pommes duchesse . . . . . 38.00
- Chicken Paillard almonds . . . . . 25.00
- Shrimp Étouffée . . . . . 26.00
- Lobster Frites garlic-herb butter . . . . . 72.00
- Seared Salmon tomato butter . . . . . 31.00
- Dorade Royale beurre blanc, cockles. . . . . 37.00
- Boeuf Bourguignon lardons, stortini pasta. . . . . 42.00
- Chicken Kiev . . . . . 37.00

**GARNITURES**

- Sautéed Spinach . . . . . 9.00
- Glazed Carrots . . . . . 9.00
- Pomme Frites. . . . . 10.00
- Pommes Purée . . . . . 10.00

- PLAT DU JOUR -

- MONDAY** Wiener Schnitzel 39.00
- TUESDAY** Coq au Reisling 36.00
- WEDNESDAY** Calf's Liver 27.00
- THURSDAY** Sweetbreads 32.00
- FRIDAY** Fish and Chips 34.00
- SATURDAY** Prime Rib 72.00
- SUNDAY** Poule au Pot 37.00

**ROAST CHICKEN FOR TWO**  
gem lettuce and pear salad,  
pommes tapées, gravy  
58.00

**CHEESE PLATE**

**A SELECTION OF 3 CHEESES\***  
**FROM THE CELLAR OF**  
**JASPER HILLS FARMS**  
20.00

LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
<b>DINNER</b>	SUNDAY - WEDNESDAY THURSDAY - SATURDAY	5:00 PM - 10:00 PM 5:00 PM - 11:00 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. 051624