

# PASTIS

L'APERÔ

MONDAY - SUNDAY: 3:00 - 5:00 PM

## FRUITS DE MER

CHUNU OYSTERS*	12/24
SHRIMP COCKTAIL	14
SCALLOP CRUDO* passionfruit, hazelnut	14

**LE PETIT PLATEAU\* 20**  
mussels escabeche, oysters, shrimp

## GRIGNOTINES

FOIE GRAS PARFAIT	14
LE GRAND AIOLI crudités, gaufrettes, crème fraîche, dill	9
ONION SOUP gratinée	14
JAMBON BEURRE BAGUETTE	8
STEAK TARTARE*	14

## GOUGÈRES

ROSEMARY - TRUFFLE - GRUYÈRE  
5

## LES FROMAGES

SELECTION OF 3  
18

\*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. 090924



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## COCKTAILS

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### PARAPLUIE

vodka, st germain elderflower, cucumber,  
lemon, sparkling water

10

### SPRITZ ROYALE

aperol, grapefruit cordial, lemon,  
sparkling water

10

### LE DIRTY MARTINI

ketel one vodka, brine, olives

10

### LE PETIT PICKLE

grey goose vodka, house pickle brine,  
pickled things

10

### CAFÉ PASTIS

vodka, borghetti coffee liqueur, averta,  
hazelnut, espresso

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## PASTIS

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ARGALA PASTIS

10

HENRI BARDOUIN

10

RICARD

10

## LES VINS

### WHITE

GLASS / CARAFE

SAUVIGNON BLANC – FAMILLE DUBARD, 'COEUR DO MONT,' '22 ..... 11/30

### ROSÉ

CINSAULT BLEND - CHÂTEAU PEYRASSOL, 'LA CROIX ROSÉ,' '23 ..... 12/33

### RED

GAMAY – LACHE MOI, 'LA GRRRRRAPE,' RÉGNIÉ, '21 BEAUJOLAIS ..... 13/35