

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
salmon tartare, 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. 062525



COCKTAILS

SPRITZ ROYALE

aperol, grapefruit cordial, lemon,
sparkling water

10

LE PETIT PICKLE

grey goose vodka, house pickle brine,
pickled things

10

CAFÉ PASTIS

vodka, borghetti coffee liqueur, averna,
hazelnut, espresso

10

PASTIS

ARGALA PASTIS

10

HENRI BARDOUIN

10

RICARD

10

LES VINS

GLASS / CARAFE

WHITE

SAUVIGNON BLANC – FAMILLE DUBARD, ‘COEUR DO MONT,’ ‘2211/30

ROSÉ

CINSAULT BLEND - CHÂTEAU PEYRASSOL, ‘LA CROIX ROSÉ,’ ‘2312/33

RED

GAMAY – LACHE MOI, ‘LA GRRRRRAPE,’ RÉGNIÉ, ‘21 BEAUJOLAIS13/35