

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE FRANÇAISE

- COCKTAILS -

UN DEUX POIRE 17 pear eau de vie, lillet blanc, maple, ginger, sparkling wine
LE JARDIN 17 hendrick's gin, apricot brandy, thyme, lemon, tonic water
PARAPLUIE 17 vodka, st germain elderflower, cucumber, lemon, sparkling water
SPRITZ ROYALE 16 aperol, grapefruit cordial, lemon, sparkling water
M. MARMALADE 17 cazadores tequila blanco, french amer, orange marmalade, lime
LE DIRTY MARTINI 17 ketel one vodka, brine, olives
CALVADOS SIDECAR 18 calvados, hennessy vs, grand marnier, lemon
THE EIFFEL SOUR 18 green chartreuse, alpine herbal liqueur, pineapple, lime, nutmeg
FIERTÉ SPRITZ 16 lillet rosé, wheatley vodka, lavender, lemon, sparkling water
L'OBSCURE 18 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 CREMANT DE LOIRE verre 16 / bottle 75
BLANC MUSCADET SEVRE-ET-MAINE verre 15 / carafe 45
ROSÉ PROVENCE verre 15 / carafe 45
ROUGE BEAUJOLAIS verre 15 / carafe 45

CAFÉ - COMPTOIR - RESTAURANT

HORS D'OEUVRES

6 Oysters* mignonette.	24
Scallops Crudo* passionfruit, hazelnut	22
Shrimp Cocktail.	23
Plat de Paris parisian ham, la conviette butter	21
Mushroom Soup.	16
Tuna Tartare* crème fraîche, dill.	27
Sardines en Conserve lemon, bordier butter	27
Gratin au Macaroni jambon	18
Escargots garlic-parsley butter.	18/34
Crispy Artichoke garlic, aioli, lemon	19
Leeks Vinaigrette almonds.	15
Foie Gras Parfait.	18
Potato Pierogies	15
Crab and Avocado.	25
Crispy Calamari lemon aioli.	16
Onion Soup gratinée	18
Steak Tartare*	21

SALADES ET SANDWICHES

Salad Niçoise confit tuna, dijon vinaigrette	29
Green Salad red wine vinaigrette	14
Caesar Salad	16
Croque Monsieur / Croque Madame (+\$2)	23
Cheeseburger* american cheese, pickles	21.5
Steak Sandwich* onions, gruyère, aioli	34

STEAK FRITES

Bar Steak* maître d'hôtel butter.	31
New York Strip* sauce béarnaise.	47
Filet* sauce au poivre.	68

PASTAS

Spaghetti Bolognese.	25
Spaghetti Limone bottarga	20

ENTRÉES

Scallops en Coquilles pommes duchesse	37
Artichokes à la Barigoule carrots, onions, parsley.	26
Lamb Steak asparagus, mint béarnaise	38
Salmon beurre blanc, leeks	32
Boeuf Bourguignon lardons, pommes purée	41
Lobster Frites garlic-herb butter	MP
Trout Amandine almonds, haricots verts	24
Duck Confit potatoes	35
Branzino crudités, aioli	39
Chicken Paillard almonds	26
Moules Frites saffron, garlic.	27
Gruyère Omelette fines herbes	19

GARNITURES

Sautéed Spinach	9
Glazed Carrots	9
Pomme Frites.	10
Pommes Purée	10

- PLAT DU JOUR -

Herb Roasted Turkey mashed potatoes, gravy, cranberry sauce, turkey sausage stuffing, sweet potatoes, brussels sprouts with bacon lardons 45
--

- THANKSGIVING -

Prix Fixe \$72 per person

- First Course -

CHOICE OF

Butternut Squash Soup crème fraîche or Endive Salad apple, roquefort
--

- Second Course -

Roast Turkey Mashed Potatoes Gravy Cranberry Sauce Stuffing Sweet Potatoes Brussels Sprouts bacon lardons

- Third Course -

CHOICE OF

Pecan or Pumpkin Pie

HOLIDAY HOURS

ALL DAY

11:00AM-9:00PM

*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. 112725