

PASTIS

RESTAURANT WEEK BRUNCH MENU \$35

1ST COURSE

choice of:

YOGURT PARFAIT
berries

GREEN SALAD
red wine vinaigrette

SCALLOP CRUDO*
passionfruit, hazelnut

VIENNOISERIE
chef's selection

2ND COURSE

choice of:

FRENCH TOAST
blueberries, whipped cream

POACHED EGGS
morilles à la crème

CHEESEBURGER*
american cheese, pickles

CHICKEN PAILLARD
almonds

BAR STEAK +10
maître d'hôtel butter, frites

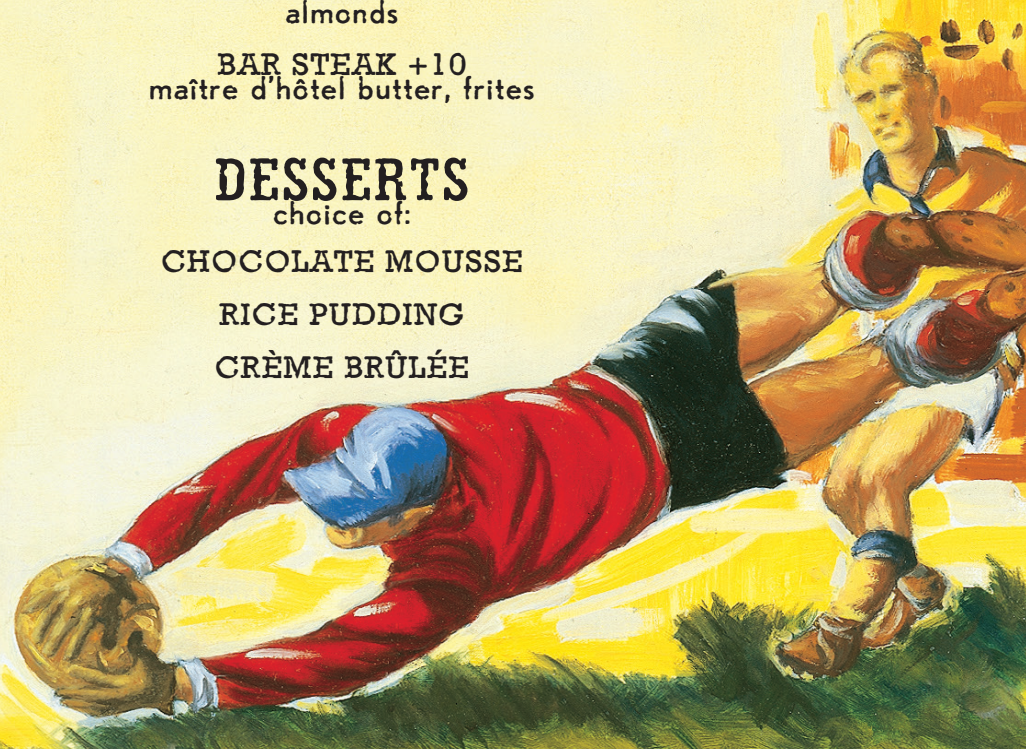
DESSERTS

choice of:

CHOCOLATE MOUSSE

RICE PUDDING

CRÈME BRÛLÉE



*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. 01/19/26

BRUNCH COCKTAILS \$10

BLOODY MARY

MIMOSA

BELLINI

PETT CAFE PASTIS

vodka, borghetti coffee liqueur, averna, hazelnut, espresso

LE PETT PICKLE

grey goose vodka, house pickle brine, pickled things

BOISSONS

COFFEE \$5

CAFE AU LAIT \$6

COLD BREW \$6

ESPRESSO \$5

MACCHIATO \$6

CAPPUCCINO \$6

LATTE \$6

CHAI LATTE \$6

DELICE AU CHOCOLAT \$6

SELECTION OF HOT TEA \$5