

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 Parisian ham	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
Half Roast Chicken endive salad, jus de poulet	33
Lamb Steak delicata squash, preserved lemon	39
Salmon beurre blanc, leeks	32
Boeuf Bourguignon pommes purée, bacon lardons	41
Lobster Frites garlic-herb butter	MP
Trout Amandine haricots verts, brown butter	24
Duck Confit frisée, pommes tapeés	35
Branzino crudités, aioli	39
Chicken Paillard almonds	26
Moules Frites white wine, garlic	27

GARNITURES

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

- PLAT DU JOUR -

Beef Wellington for 2
pommes puree, sauce chasseur
80

Buche de Noel Royale
dark chocolate, hazelnut
12

CHEESE PLATE

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

20

HOLIDAY HOURS

CHRISTMAS EVE	12:00 PM - 9:00 PM
CHRISTMAS DAY	12:00 PM - 9:00 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. 122525