CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CAFÉ – COMPTOIR – RESTAURANT

CUISINE TRADITIONNELLE FRANÇAISE

- COCKTAILS -

LA GRANDE FÊTE MP
build your own fête

FRANC 15
frozen bombay sapphire, st germain, white wine, lemon (royale +4)

JE M'APPELLE HUGO 17
bombay sapphire, st germain, lemon, sparkling wine

LA BANANE 16
bacardi silver, tempus fugit crème de banane, lime

MANGUE À TROIS 18
wheatley vodka, chinola passionfruit, giffard vanille, mango, sparkling wine

SPRITZ ROYALE 16
aperol, grapefruit cordial, lemon, sparkling water

FAUX PAS 17
banhez mezcal, cap corse blanc, maraschino, china-china

LE DIRTY MARTINI 17
grey goose vodka, brine, olives

CALVADOS SIDECAR 18
calvados, hennessy vs, grand marnier, lemon

THE EIFFEL SOUR 18
green chartreuse, alpine herbal liqueur, pineapple, lime, nutmeg

MANHATTAN À MINUIT 18
knob creek rye, maker's mark bourbon, dolin rouge, bonal

CAFÉ PASTIS 17
vodka, borghetti coffee liqueur, averna, hazelnut, espresso

LE PETIT PICKLE 10
grey goose vodka, house pickle brine, pickled things

- WINE -

SPARKLING
VOUVRAY BRUT
verre 18 / bottle 85

BLANC
ALSACE
verre 16 / carafe 48

ROSÉ
PROVENCE
verre 15 / carafe 45

ROUGE
BEAUJOLAIS
verre 16 / carafe 48

FRUITS DE MER

6 Oysters* mignonette 24
Scallops Crudo* passionfruit, hazelnut 22
Shrimp Cocktail 23
Mussels Escabeche 11
Sardines en Conserve lemon, Bordier butter 27

Plat De Fruits De Mer* 99
oysters, clams, mussels, scallops, shrimp, jumbo crab

HORS D'OEUVRES

Gratin au Macaroni Parisian ham 18
Leeks Vinaigrette almonds 15
Plat de Paris parisian ham, la conviette butter 21
Mushroom Soup 16
Tuna Tartare* crème fraîche, dill 27
Figs & Burrata arugula, sourdough toast 22
Steak Tartare* 21
Foie Gras Parfait 18
Squash Blossoms stuffed with jumbo lump crab 26
Escargots garlic-parsley butter 18/34
Crispy Artichoke garlic, aïoli, lemon 19
Onion Soup gratinée 18
Potato Pierogies 15
Crispy Calamari lemon aïoli 18

SALADES ET SANDWICHES

Beet Salad greens, fennel pollen, goat cheese, espelette hazelnuts 16
Green Salad red wine vinaigrette 14
Caesar Salad* 16
Salad Niçoise confit tuna, dijon vinaigrette 29
Croque Monsieur / Croque Madame (+$2) 23
Cheeseburger* american cheese, pickles 24
Steak Sandwich* onions, gruyère, aïoli 35

PASTAS

Spaghetti Bolognese 25
Spaghetti Limone bottarga 20

STEAK FRITES

Bar Steak* maître d'hôtel butter 35
New York Strip* sauce béarnaise 48
Filet* sauce au poivre 68

ENTRÉES

Scallops gnocchi, chanterelle mushrooms 39
Eggplant Milanese cherry tomato fricassée 29
Gruyère Omelette fines herbes 19
Lamb Steak delicata squash, preserved lemon 39
Salmon beurre blanc, leeks 34
Boeuf Bourguignon pommes purée, bacon lardons 41
Lobster Frites garlic-herb butter . . . . . MP
Trout Amandine haricots verts, brown butter 28
Duck Confit frisée, pommes tapeés 35
Branzino mediterranean fricassée 39
Chicken Paillard almonds, picholine olives 26
Moules Frites white wine, garlic 27

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 stuffing, sweet potatoes, brussels sprouts with bacon lardons
48

Wine Pairing
domaine des grottes 'brut de cuve'
17/80

– THANKSGIVING –

Prix Fixe $75 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
Turkey 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. 112626