

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, bonai,  
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

CRÉMANT DE LOIRE

verre 17 / bottle 80
- BLANC

LANGUEDOC-ROUSSILLON

verre 16 / carafe 48
- ROSÉ

PROVENCE

verre 15 / carafe 45
- ROUGE

BEAUJOLAIS

verre 16 / carafe 48

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

VALENTINE'S DAY WEEKEND

- TO CELEBRATE -

Laurent Perrier 75

'la cuvee' brut nv 375ml
- HORS D'OEUVRES -

Beet Salad 16

roquefort, red endive, hazelnuts

jean-max roger sancerre 24
- ENTRÉE -

Duck à l'Orange 40

domaine du beaurenard grenache/syrah 18
- DESSERT -

Chocolate Raspberry Tart 12

domaine de rancy rivesaltes 14
- Wine Pairing 30

3oz glass of suggested wine per course

CHEESE PLATE

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

20

|        |                       |                    |
|--------|-----------------------|--------------------|
| LUNCH  | WEDNESDAY<br>- FRIDAY | 11:30 AM - 3:00 PM |
| MIDDAY | MONDAY -<br>SUNDAY    | 3:00 PM - 5:00 PM  |
| DINNER | SUNDAY-<br>THURSDAY   | 5:00 PM - 10:00 PM |
|        | FRIDAY -<br>SATURDAY  | 5:00 PM - 11:00 PM |
| BRUNCH | SATURDAY -<br>SUNDAY  | 10:00 AM - 3:00 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. 021326