

- COCKTAILS -

FIERTÉ SPRITZ 16
lillet rosé, wheatley vodka, lavender, lemon,
sparkling water

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

PARAPLUIE 17
wheatley vodka, st germain,
cucumber, lemon, sparkling water

LE JARDIN 17
sipsmith gin, apricot brandy,
thyme, lemon, tonic water

LE DIRTY MARTINI 17
grey goose vodka, brine, olives

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

MIMOSA 16

BELLINI 18
white peach

CHAMPAGNE MIMOSA 25

CHAMPAGNE BELLINI 26

CREMANT MIMOSAS 66
domaine merceron martin & orange juice for the table

CHAMPAGNE MIMOSAS 117
laurent-perrier & orange juice for the table

BOISSONS

Coffee 5
Café au Lait 6
Cold Brew 6
Espresso 5
Macchiato 6
Cappuccino 6
Latte 6
Chai Latte 6
Cafe Moka 6
Selection of Hot Tea 5

HORS D'OEUVRES

6 Oysters* mignonette 24
Shrimp Cocktail 23
Grapefruit 6
Greek Yogurt granola, nuts, berries 13
Steel Cut Oatmeal fresh berries 11
Spring Pea Soup almonds 14
Strawberries & Burrata white balsamic vinegar, crostini. . . 22
Plat de Paris Parisian ham, la conviette butter 21
Sardines en Conserve lemon, Bordier butter 27
Gratin au Macaroni Parisian ham 18
Smoked Salmon* toasted bagel, cream cheese 20
Foie Gras Parfait 18
Steak Tartare* 21
Tuna Tartare* crème fraîche, dill 27
Scallops Crudo* passionfruit, hazelnut 22
Escargots garlic-parsley butter 18/34
Crab and Avocado 25
Leeks Vinaigrette almonds 15
Onion Soup gratinée 18

SALADES ET SANDWICHES

Green Salad red wine vinaigrette 14
Caesar Salad* 16
Salade Niçoise confit tuna, dijon vinaigrette 29
Croque Monsieur / Croque Madame (+\$2) 23
Steak Sandwich* onions, gruyère, aioli 34
Grilled Chicken Sandwich bacon, black pepper aioli. . . . 25
Cheeseburger* american cheese, pickles 21.5

BRUNCH

Poached Eggs morilles à la crème 20
Avocado Tartine poached eggs, tomato confit 18
Crêpe Complète ham, comté, egg 24
Quiche Lorraine bacon, gruyère, onion 20
Buttermilk Pancakes maple syrup 18
Ratatouille Omelette egg whites, gruyère 19
Gruyère Omelette fines herbes 19
Eggs Benedict Parisian ham, hollandaise 19
Eggs Norwegian smoked salmon, hollandaise 24
French Toast blueberry, chantilly crème 17
Eggs Any Style choice of meat, pommes tapeés. 17

ENTRÉES

Spaghetti Bolognese 25
Bar Steak* maître d'hôtel butter 31
Branzino crudités, aioli 39
Moules Frites white wine, garlic 27
Chicken Paillard almonds 26

GARNITURES

Bacon 12
Pork Sausage 9
Turkey Sausage 9
Pommes Tapées 8
Pommes Frites 10

- VIENNOISERIE -

Croissant 5
Chocolate Croissant 5
Blueberry Muffin 5
Financier aux Amandes 5
Brioche au Sucre 6
Pastry Basket 25

EASTER 2026

Roast Lamb 39
flageolet beans, gremolata
vin rouge: domaine de beaurenard
grenache/syrah 18 gl | 85 btl

LUNCH	WEDNESDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - THURSDAY	5:00 PM - 10:00 PM
	FRIDAY - SATURDAY	5:00 PM - 11:00 PM
BRUNCH	SATURDAY - 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. 040526