

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE RECOMMANDÉE

CAFÉ - COMPTOIR - RESTAURANT

COCKTAILS AU BRUNCH

BLOODY MARIE 10.00
Traditional Cocktail with a taste of Pastis

LA VIE EN ROSE 13.00
Classic Rose Champagne Cocktail w/Rose Water

PIMM'S ROYAL 13.00
Champagne, Pimm's Oil

RAMOS GIN FIZZ 13.00
Gin, Lime Juice, Orange Flower Water, White

FRENCH 75 13.00
Cognac, Fresh Lemon Juice, Champagne

CHAMPAGNE AU FRAISE 13.00
Champagne, Fresh Strawberry Purée

Coffee.....3.25
Espresso.....3.75
Cappuccino.....4.25
Café au Lait.....4.25
Chocolat Chaud.....4.25
Tea.....3.50
Citron Pressé*.....5.00
Orange Juice*.....(small) 4.75
.....(large) 6.00
Grapefruit Juice* (small) 4.75
.....(large) 6.00

* Freshly Squeezed

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

HORS D'OEUVRES

Onion Soup Gratinée 9.50
Chicken Liver & Foie Gras Mousse 13.00
Mixed Green Salad ... 8.00 w/Goat Cheese . 10.00
Pastis Caesar Salad w/Bacon 11.00
Oysters on the Half Shell P/A
Fresh Fruit Salad 8.00
Beet & Frisée Salad w/Pear, Stilton & Walnuts .. 14.00
Fresh Arugula Salad w/Parmesan & Lemon 10.00
Shrimp Cocktail 14.00
Fresh Grapefruit 6.00

SALADES ET SANDWICHES

Grilled Chicken Paillard 17.00
Seared Tuna Niçoise 17.00
Croque-Monsieur. . . 13.00 Croque-Madame .. 14.00
Hamburger 14.00 w/Cheese 15.00 à Cheval 15.00

ENTREES

Seared Organic Salmon w/White Beans, Piquillo Peppers, Olives & Sage 28.00
Half or Whole Roast Lobster w/Garlic Butter and Fries .. P/A
Steak Frites w/Béarnaise 29.00
Pastis Bar Steak w/Béarnaise or Maître D' Butter .. 22.00

PATES

Penne Puttanesca 16.00
Homemade Mushroom Ravioli w/Brown Butter & Sage .19.00

LES OEUFS

Eggs Norwegian 17.00
Poached Eggs w/Smoked Salmon & Hollandaise
Eggs Benedict 16.00
Eggs à la Basquaise 16.00
Poached Eggs w/Creamy Polenta, Peppers, Onions & Prosciutto
Eggs Florentine 16.00
Poached Eggs on English Muffin w/Spinach & Béchamel Sauce
Eggs Hussard 17.00
Poached Eggs w/Ham, Tomatoes, Mushrooms, Bordelaise & Hollandaise

Oeufs au Plat w/Ham 15.00
Sunny Side Up Eggs Served w/Toast

Omelette aux Fines Herbes w/French Fries 15.00
Scrambled Eggs w/Smoked Salmon 16.00
Fried Eggs, Tomato & Beans on Toast 15.00
Steak & Eggs 22.00
Hanger Steak w/Eggs Any Style & Home Fries
Eggs any style w/Home Fries & Toast 14.00
Brioche French Toast w/Fresh Fruit & Maple Syrup . 15.00
Granola w/Fresh Fruit & Yogurt 10.00
Pancakes w/Fresh Fruit & Maple Syrup 14.00
Irish Oatmeal w/Sauteed Bananas 10.00
Bagel w/Smoked Salmon & Cream Cheese 15.00

GARNITURES

Bacon, Sausage or Ham 7.00
French Fries 7.00
Home Fries 6.00
Fried Tomatoes 7.00
Legumes Verts 8.00

- CARAFE MAISON -

BLANC

MÂCON-VILLAGES
verre 9.00 / demi 15.00 / carafe 20.00

RIESLING
verre 11.00 / demi 19.00 / carafe 24.00

ROUGE

BORDEAUX
verre 10.00 / demi 17.00 / carafe 22.00

CÔTES-DU-RHÔNE
verre 8.00 / demi 14.00 / carafe 18.00

BREAKFAST	TOUTE LA SEMAINE	8.00 AM - 11.30 AM
LUNCH	MONDAY FRIDAY	12.00 PM - 5.00 PM
DINNER	TOUTE LA SEMAINE	6.00 PM - 12.00 AM
SUPPER	SUNDAY WEDNESDAY	12.00 AM - 1.00 AM
	THURSDAY	12.00 AM - 2.00 AM
	FRIDAY SATURDAY	12.00 AM - 3.00 AM
BRUNCH	SATURDAY SUNDAY	10.00 AM - 4.30 PM
TAKE-OUT & DELIVERY	MONDAY FRIDAY	12.00 PM - 11.00 PM
	SATURDAY SUNDAY	6.00 PM - 11.00 PM

20% gratuity added to parties of 6 or more

EXECUTIVE CHEFS
Riad Nasr & Lee Hanson

CHEF DE CUISINE
Pascal Le Seac'h