

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE RECOMMANDÉE

CAFÉ - COMPTOIR - RESTAURANT

COCKTAILS AU PASTIS

- LA TOMATE 9.00**
Ricard, Cherry Syrup
- LE FEU ROUGE 13.00**
Absolut Peppar Vodka, Ricard, Fresh Lemon Juice
- LE SAZERAC 13.00**
Bourbon, Fresh Lemon Juice, Casanis
- LE PERROQUET 9.00**
Pernod, Mint Syrup
- L'AMANDE PASTIS 9.00**
Ricard, Almond Syrup, Soda Water

PLATS DU JOUR

- Lundi:** Grilled Swordfish Palourdes
- Mardi:** Rabbit Parpardelle
- Mercredi:** Grilled Prawns Oriental
- Jeudi:** Lobster Ravioli
- Vendredi:** Branzino Salsa Verde
- Samedi:** Prime Rib
- Dimanche:** Farçis Niçois

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. Our french fries are cooked in peanut oil.

HORS D'OEUVRES

- Onion Soup Gratinée 11.00
- Fresh Arugula Salad w/Parmesan & Lemon 11.00
- Roasted Eggplant Salad w/Tomatoes, Chickpeas & Feta Cheese 12.00
- Mixed Green Salad 10.00 w/Goat Cheese .. 12.00
- Chicken Liver & Foie Gras Mousse 14.00
- Sea Scallops Provençale w/Roasted Tomatoes & Persillade 15.00
- Pastis Caesar Salad w/Bacon 13.00
- Steak Tartare 15.00
- Oysters on the Half Shell P/A
- Shrimp Cocktail 15.00
- Fried Calamari w/Harissa Mayonnaise 14.00
- Grilled Sardines w/Arugula 14.00
- Tomato Tart 14.00
- Warm Goat Cheese Pétatou 13.00

SALADES ET SANDWICHS

- Grilled Chicken Paillard 21.00
- Seared Tuna Niçoise 21.00
- Grilled Vegetable Salad 17.00
- Croque-Monsieur ... 15.00 Croque-Madame ... 16.00
- Mediterranean Tuna Sandwich 17.00
- Sliced Steak Sandwich w/Onions & Gruyère 19.00
- Hamburger 16.00 ..w/Cheese 17.00 ..à Cheval 17.00
- Omelette aux Fines Herbes w/French Fries 17.00

ENTREES

- Skate au Beurre Noir 23.00
- Seared Organic Salmon w/Pickled Mushroom & Fennel in Sesame Lime Dressing ... 26.00
- Fish and Chips w/Tartar Sauce 19.00
- Seared Wild Striped Bass w/Tomatoes, Shallots, Potatoes & Almonds 26.00
- Seared Monkfish w/Saffron Ratatouille & Olive Tapenade 24.00
- Half or Whole Roast Lobster w/Garlic Butter & Fries . P/A
- Veal Milanese w/Broccoli Rabe, Capers & Lemon in Brown Butter .. 26.00
- Steak Frites w/Béarnaise 35.00
- Braised Beef w/Pesto & Cherry Tomatoes 24.00
- Poulet au Citron
- Roasted Chicken w/Lemon, Piquillo Pepper & Olives 25.00
- Moules Frites au Pernod 20.00
- Grilled Lamb Chops w/Zucchini, Tomato Tian, Garlic & Olives 34.00
- Pastis Bar Steak w/Béarnaise or Maître D' Butter .. 25.00
- Tripes Gratinées 19.00
- Fish of the Day P/A

PATES

- Penne Puttanesca 17.00
- Macaroni Gratin w/Bacon 16.00
- Homemade Spinach & Herb Ravioli w/Spinach, Ricotta & Herbs 19.00
- Linguini w/Cockles & Garlic 17.00

GARNITURES

- Légumes Verts 9.00
- Carottes Vichy 9.00
- French Fries 9.00
- Gratin Dauphinois 9.00

- CARAFE MAISON -

BLANC

RIESLING
verre 12.00 / demi 21.00 / carafe 27.00

MÂCON-VILLAGES
verre 11.00 / demi 19.00 / carafe 25.00

ROUGE

BORDEAUX
verre 11.00 / demi 19.00 / carafe 25.00

CÔTES-DU-RHÔNE
verre 10.00 / demi 18.00 / carafe 24.00

BREAKFAST	TOUTE LA SEMAINE	8.00 AM - 11.15 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 - 2.30 AM
BRUNCH	SATURDAY SUNDAY	9.00 AM - 4.15 PM
TAKE-OUT & DELIVERY	MONDAY-FRIDAY	12.00 PM - 11.00 PM
	SATURDAY SUNDAY	6.00 PM - 11.00 PM

Suggested gratuity of 20% may be added for parties of 6 or more

EXECUTIVE CHEFS
Riad Nasr & Lee Hanson
CHEF DE CUISINE
Pascal Le Seac'h