

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

PASTIS

CUISINE TRADITIONNELLE RECOMMANDÉE

CAFÉ - COMPTOIR - RESTAURANT

COCKTAILS AU PASTIS

- TOMATE 10.00**
Ricard, Cherry Syrup
- TREMBLEMENT DE TERRE 14.00**
Latourelle Cognac & Absinthe
- SAZERAC 14.00**
Bourbon, Fresh Lemon Juice, Casanis
- PERROQUET 10.00**
Pernod, Mint Syrup
- MAURESQUE 10.00**
Ricard, Almond Syrup

PLATS DU JOUR

Lundi: Chicken Pot Pie

Mardi: Coq au Vin

Mercredi: Rabbit Pappardelle

Jeudi: Lobster Ravioli

Vendredi: Bouillabaisse

Samedi: Prime Rib

Dimanche: Cassoulet

HORS D'OEUVRES

- Onion Soup Gratinée 11.00
- Fresh Arugula Salad w/Parmesan & Lemon 12.00
- Roasted Beet Salad
w/Walnuts & Ricotta Cheese 15.00
- Mixed Green Salad ... 10.00 w/Goat Cheese ..12.00
- Chicken Liver & Foie Gras Mousse13.00
- Sea Scallops Provençale
w/Roasted Tomatoes & Persillade 14.00
- Pastis Caesar Salad w/Bacon 13.00
- Steak Tartare15.00
- Oysters on the Half Shell P/A
- Shrimp Cocktail16.00
- Fried Calamari w/Harissa Mayonnaise14.00
- Smoked Herring w/Fingerling Potatoes16.00
- Frisée aux Lardons
w/Bacon & a Soft Poached Egg15.00
- Mushrooms on Toast
Wild Mushrooms, Cream & Madeira Wine15.00

SALADES ET SANDWICHES

- Grilled Chicken Paillard21.00
- Seared Tuna Niçoise22.00
- Grilled Vegetable Salad 16.00
- Croque-Monsieur. . . 14.00 Croque-Madame .. 15.00
- Sandwich Crudité w/Cucumber, Fennel,
Tomato & Goat Cheese on Ciabatta 13.00
- Mediterranean Tuna Sandwich15.00
- Sliced Steak Sandwich w/Onions & Gruyère 19.00
- Grilled Chicken Sandwich
w/Celery Remoulade & Walnuts 16.00
- Fried Eggs, Tomato & Beans on Toast 13.00
- Omelette aux Fines Herbes w/French Fries15.00
- Hamburger 14.00 ...w/Cheese 15.00 ...à Cheval 15.00

ENTREES

- Skate au Beurre Noir23.00
- Seared Organic Salmon
Mustard Crust, Lentils & Lobster Sauce28.00
- Fish and Chips w/Tartar Sauce18.00
- Grilled Trout
w/Couscous & Tapenade27.00
- Half or Whole Roast Lobster w/Garlic Butter & Fries .P/A
- Steak Frites w/Béarnaise36.00
- Sautéed Calf's Liver w/Onions, Bacon & Sherry Vinegar ..19.00
- Roasted Chicken Grand-Mère
w/Mushrooms, Onions & Bacon28.00
- Pastis Bar Steak w/Béarnaise or Maître D' Butter .26.00
- Moules Frites au Pernod21.00
- Braised Beef w/Carrots25.00
- Fish of the DayP/A
- Escalope de Veau
Sautéed Veal Cutlet w/Lemon, Capers & Sage ...25.00

PATES

- Penne Puttanesca18.00
- Macaroni Gratin w/Bacon17.00
- Homemade Mushroom Ravioli
w/Baby Spinach & Walnuts in Butter Sauce19.00
- Linguini w/Cockles & Garlic18.00

GARNITURES

- Légumes Verts9.00
- Carottes Vichy8.00
- French Fries8.00
- Gratin Dauphinois8.00

- 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 - 11.30 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	9.00 AM - 4.30 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

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

We use 100% peanut oil.

Please alert your server of any food or nut allergies.

Pastis Uses Only Organic Eggs.