

CAFÉ, LIQUEURS & BIÈRES DE MARQUE

# PASTIS

CUISINE TRADITIONNELLE RECOMMANDÉE

CAFÉ - COMPTOIR - RESTAURANT

## COCKTAILS AU BRUNCH

- BLOODY MARIE 11.00**  
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, Egg White
- FRENCH 75 13.00**  
Cognac, Fresh Lemon Juice, Champagne
- CHAMPAGNE À LA FRAISE 13.00**  
Champagne, Fresh Strawberry Purée

- Coffee.....3.50
- Espresso.....4.00
- Cappuccino.....4.50
- Café au Lait .....4.50
- Chocolat Chaud.....4.50
- Tea.....3.75
- 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. 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
- Chicken Liver & Foie Gras Mousse ..... 14.00
- Mixed Green Salad ... 10.00 w/Goat Cheese 12.00
- Pastis Caesar Salad w/Bacon ..... 13.00
- Oysters on the Half Shell ..... P/A
- Fresh Fruit Salad ..... 8.00
- Warm Goat Cheese Pétatou ..... 13.00
- Fresh Arugula Salad w/Parmesan & Lemon ..... 11.00
- Shrimp Cocktail ..... 15.00
- Fresh Grapefruit ..... 8.00

## SALADES ET SANDWICHES

- Grilled Chicken Paillard ..... 21.00
- Seared Tuna Niçoise ..... 21.00
- Croque-Monsieur. . . 15.00 Croque-Madame .. 16.00
- Hamburger 16.00 ... w/Cheese 17.00 .....à Cheval 17.00

## ENTREES

- Seared Organic Salmon  
w/Pickled Mushroom & Fennel in Sesame Lime Dressing .. 26.00
- Half or Whole Roast Lobster w/Garlic Butter and Fries ... P/A
- Steak Frites w/Béarnaise ..... 35.00
- Pastis Bar Steak w/Béarnaise or Maître D' Butter .. 25.00

## PATES

- Penne Puttanesca ..... 17.00
- Homemade Spinach & Herb Ravioli  
w/Spinach, Ricotta & Herbs ..... 19.00

## LES OEUFS

- Eggs Norwegian ..... 20.00  
Poached Eggs w/Smoked Salmon & Hollandaise
- Eggs Benedict ..... 19.00
- Eggs à la Basquaise ..... 19.00  
Poached Eggs w/Creamy Polenta, Peppers, Onions & Prosciutto
- Eggs Florentine ..... 20.00  
Poached Eggs on English Muffin w/Spinach & Béchamel
- Eggs Hussard ..... 20.00  
Poached Eggs w/Ham, Tomatoes, Mushrooms, Bordelaise & Hollandaise
- Oeufs au Plat w/Ham ..... 18.00  
Sunny Side Up Eggs Served w/Toast
- Omelette aux Fines Herbes w/French Fries ..... 17.00
- Scrambled Eggs w/Smoked Salmon ..... 18.00
- Fried Eggs, Tomato & Beans on Toast ..... 17.00
- Steak & Eggs ..... 25.00  
Hanger Steak w/Eggs Any Style & Home Fries
- Eggs any style w/Home Fries & Toast ..... 17.00
- Brioche French Toast w/Fresh Fruit & Maple Syrup . 18.00
- Granola w/Fresh Berries & Yogurt ..... 13.00
- Pancakes w/Fresh Fruit & Maple Syrup ..... 16.00
- Irish Oatmeal w/Sautéed Bananas ..... 12.00
- Bagel w/Smoked Salmon & Cream Cheese ..... 18.00

## GARNITURES

- Bacon, Sausage or Ham ..... 8.00
- French Fries ..... 9.00
- Home Fries ..... 8.00
- Fried Tomatoes ..... 8.00
- Légumes Verts ..... 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