

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:** Rabbit Pappardelle
- MARDI:** Poulet Frie
- MERCREDI:** Brochette de Gambas
- JEUDI:** Pastis Lobster Salad
- VENDREDI:** Moules Farcies Marseillaise
- SAMEDI:** Prime Rib
- DIMANCHE:** Farcis Niçois

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

## HORS D'OEUVRES

- Onion Soup Gratinée ..... 10.00
- Fresh Arugula Salad w/Parmesan & Lemon ..... 10.00
- Eggplant Salad  
w/Feta Cheese, Tomatoes & Chickpeas ..... 14.00
- Mixed Green Salad ... 8.00 w/Goat Cheese 10.00
- Chicken Liver & Foie Gras Mousse ..... 13.00
- Grilled Sardines on Toast  
w/Aruqula & Lemon Confit ..... 14.00
- Sea Scallops Provençal ..... 14.00
- Pastis Caesar Salad w/Bacon ..... 13.00
- Steak Tartare ..... 15.00
- Oysters on the Half Shell ..... P/A
- Shrimp Cocktail ..... 14.00
- Fried Calamari w/Harissa Mayonnaise ..... 13.00
- Tarte à la Tomate ..... 13.00
- Haricots Vert Salad  
w/Sheep's Milk Cheese & Pecans in Sherry Vinaigrette .. 13.00
- Warm Goat Cheese "Petatou" ..... 13.00

## SALADES ET SANDWICHS

- Grilled Chicken Paillard ..... 18.00
- Seared Tuna Niçoise ..... 18.00
- Grilled Vegetable Salad ..... 16.00
- Croque-Monsieur ... 14.00 Croque-Madame ... 15.00
- Mediterranean Tuna Sandwich ..... 14.00
- Sliced Steak Sandwich w/Onions & Gruyère .... 18.00
- Hamburger 15.00 ..w/Cheese 16.00 ..à Cheval 16.00
- Omelette aux Fines Herbes w/French Fries ..... 15.00

## ENTREES

- Skate au Beurre Noir ..... 22.00
- Seared Organic Salmon w/Fennel & Roasted  
Peppers in Sesame Dressing ..... 27.00
- Fish and Chips w/Tartar Sauce ..... 18.50
- Grilled Mahi Mahi  
w/Snap Pea & Carrot Salad in Mustard & Lobster Dressing .. 25.00
- Branzino "Sauce Vierge" Pan-Seared Branzino  
w/Broccoli Rabe, Olives & Fingerling Potatoes ... 27.00
- Half or Whole Roast Lobster w/Garlic Butter & Fries . P/A
- Pork Chop "Miel et Lavande"  
w/Lavender, Honey, Tomatoes & Haricots Verts .. 24.00
- Steak Frites w/Béarnaise ..... 32.00
- Braised Beef w/Glazed Carrots ..... 22.00
- Poussin "Diable"  
Roasted Poussin w/Bacon & Crushed Potatoes ... 26.00
- Moules Frites au Pernod ..... 20.00
- Cotes D'Agneau au Coco
- Grilled Lamb Chops w/Cranberry Beans & Tapenade 34.00
- Pastis Bar Steak w/Béarnaise or Maître D' Butter .. 23.00
- Tripes Gratinées ..... 19.00
- Fish of the Day ..... P/A

## PATES

- Penne Puttanesca ..... 16.00
- Macaroni Gratin ..... 15.00
- Homemade Herb Ravioli  
w/Tomato Sauce & Parmesan ..... 19.00
- Linguini w/Cockles & Garlic ..... 16.00

## GARNITURES

- Légumes Verts ..... 8.00
- Carottes Vichy ..... 8.00
- French Fries ..... 8.00
- Gratin Dauphinois ..... 8.00
- Broccoli Rabe ..... 8.00

## - CARAFE MAISON -

### BLANC

**MÂCON-VILLAGE**  
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