

PISTACHE

- FRENCH BISTRO -

FALL - SUNDAY BRUNCH - FALL

PETIT DEJEUNER

CROISSANT 2.75

PAIN AU CHOCOLAT 3.25
(Chocolate Croissant)

PAIN PERDU (*FRENCH TOAST*) 9.50
Made with Croissants

FRESH FRUITS & BERRIES 6.50

SMALL PLATES

SOUP DU JOUR 6.50

ONION SOUP GRATINÉE 7.75
with Gruyère Cheese

MIXED BABY GREENS 6.75
with Herbs and Dijon Vinaigrette

ARUGULA & PARMESAN 9.50
with Lemonette Dressing

SMOKED SALMON 14.75
Red Onions, Capers, Eggs, Cream Cheese & Bagel

SESAME CRUSTED AHI TUNA 11.00
with a Ginger-Sesame Sauce

BEEF CARPACCIO 11.50
Arugula, Shaved Parmesan, White Truffle Drizzle

DESSERTS

CAFÉ LIEGEOIS
7.00

MOUSSE AU CHOCOLAT
6.00

FLOATING ISLAND
with Crème Anglaise
6.00

CRÈME BRULÉE
6.00

PROFITEROLES
7.00

PUDDING
6.00

BERRIES & CREAM
7.00

ICE CREAM
Vanilla, Coffee or Chocolate
6.00

SORBET
Lemon or Raspberry
6.00

WHITE PEACH BELLINI 11.00

BLOODY MARY 8.50

MIMOSA 9.00

BRUNCH SUNDAY 11:00-3:00

LUNCH MON-SAT 11:30-2:30

AFTERNOON 7 Days 2:30-5:30

DINNER 7 Days 5:30

EGGS

(Farm Fresh Organic)

EGGS BENEDICT 13.00
Canadian Bacon, Hollandaise Sauce and Home Fries

EGGS NORWEGIAN 14.50
*Poached on English Muffin, Smoked Salmon,
Hollandaise Sauce and Home Fries*

OMELETTE (*Choice of three ingredients*) 13.00
*Ham, Bacon, Mushrooms, Onions, Peppers, Tomatoes,
Spinach, Cheddar or Gruyere Cheese
Smoked Salmon Add 3.50
Served with Home Fries and Toast*

TWO EGGS ANY STYLE 10.75
with Bacon, Home Fries and Toast

SANDWICHES

(With your choice of Mixed Greens or Pommes Frites)

CROQUE-MONSIEUR 9.50
*The French Version of a Grilled Ham and Gruyère Cheese
Add Fried Egg (Croque-Madame) 1.50*

HAMBURGER 11.50
*10oz. USDA Prime Beef, Lettuce, Tomato, Onion, Brioche Bun
Add Cheese (Cheddar, Gruyère or Brie) 1.25*

MAIN PLATES & LUNCHEON SALADS

MOULES FRITES MARINIÈRE 15.50
*P.E.I. Mussels in a Shallot-Garlic-White Wine Broth
Served with Pommes Frites*

YELLOWTAIL SNAPPER 17.50
over Ratatouille, Red Pepper Coulis & Arugula

SEARED DIVER SCALLOPS 18.50
*with Arugula, Shallots, Pine Nuts, Strawberries
& Coconut-Ginger Dressing*

GRILLED CHICKEN PAILLARD
*Lightly Pounded Marinated Chicken Breast
with Arugula, Tomatoes and Parmesan-Reggiano* 12.75

STEAK FRITES 22.50
Our House Cut with Maitre D' Butter and Pommes Frites



SUNDAY BRUNCH CHAMPAGNE SPECIALS

Moët & Chandon, Brut Imperial N.V. 50

Veuve Clicquot, Yellow Label, Brut N.V. 60

Veuve Clicquot, Rosé N.V. 70