

PISTACHE

- FRENCH BISTRO -

SUMMER - BRUNCH - SUMMER

PETIT DEJEUNER

CROISSANT 2.75

PAIN AU CHOCOLAT 3.25
(Chocolate Croissant)

PAIN PERDU (FRENCH TOAST) 9.50
Made with Brioche Bread, and Powdered Sugar,
served with Berries and Maple Syrup

FRESH SEASONAL FRUITS & BERRIES 6.50

EGGS

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

CROQUE-MADAME 11.00
The French Version of a Grilled Ham and Cheese,
topped with a Fried Egg

OMELETTE (Choice of three ingredients) 13.00
Ham, Bacon, Mushrooms, Onions, Peppers,
Tomatoes, Spinach, Cheddar or Gruyere Cheese
Smoked Salmon Add 3.50
Egg White Add 2.00
Served with Home Fries and Toast

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

COCKTAILS

WHITE PEACH BELLINI
White Peach Purée and Champagne
11.00

MIMOSA
Fresh Orange Juice and Champagne
9.00

BLOODY MARY
8.50

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

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 9.75
with Cherry Tomatoes and Lemonette Dressing

SMOKED SALMON PLATTER 14.75
with Red Onions, Capers, Chopped Eggs,
Cream Cheese & Toasted Bagel

SESAME CRUSTED AHI TUNA 14.00
with a Ginger-Sesame Sauce

BEEF CARPACCIO 12.50
Arugula, Shaved Parmesan, White Truffle Drizzle

SANDWICHES

(With your choice of Mixed Greens or Pommes Frites)

CROQUE-MONSIEUR 9.50
The French Version of a Grilled Ham and Gruyère Cheese

HAMBURGER 11.50
10oz. USDA Prime Beef, Lettuce, Tomato, Onion, Brioche Bun
Add Cheese (Cheddar, Gruyère or Blue Cheese) 1.75

MAIN PLATES & LUNCHEON SALADS

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

MAHI-MAHI "ST. BARTH" 18.50
Crusted with Sweet Potatoes and Coconut,
Mixed Baby Greens, Heirloom Tomatoes, Green Beans,
Pine Nuts and Coconut Ginger Dressing

GRILLED ATLANTIC SALMON 17.00
with Signature Ratatouille, Basil Pesto & Red Pepper Coulis

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

STEAK FRITES 23.50
Our House Cut with Maitre D' Butter and Pommes Frites

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Our Pommes Frites are cooked in 100% PEANUT oil.