

PISTACHE

APPETIZERS

- ONION SOUP GRATINEE14
With Gruyère Cheese
- MIXED BABY GREENS 11
Fresh Herbs, Shallots,
Pistache Vinaigrette *gf, v*
- BURGUNDY ESCARGOTS16
In Lemon Garlic Butter *gf*
- SPANISH OCTOPUS 28
Cucumber, Olive, Piquillo Pepper, Hummus,
Feta, Marcona Almonds *gf*
- TARTARE DE SAUMON*21
Handcut Salmon, Cucumber,
Charred Pineapple, Avocado,
Jalapeño, Key Lime Aioli, Taro Chips *gf*
- PATÉ DE CAMPAGNE18
House Made Pickles, Mustards,
Petite Salad
- FOIE GRAS TORCHON. 36
Berry Port Compote, Hazelnut, Frisée,
Brioche

SMALL PLATES

Add Chicken 10
Add Shrimp 12

- ITALIAN BURRATA 22
Fennel Jam, Black Kale, Seasonal Fruit
Focaccia, White Balsamic Vinaigrette *gf, veg*
- LE PUY LENTIL SALAD19
Tabil Roasted Carrots,
Housemade Raisins, Charred Red Onion,
Orange, Pistachio, Fresh Herbs,
Tahini Dressing *gf, veg*
- ARUGULA & PARMESAN.....18
Beefsteak Tomatoes,
Lemonette Dressing *gf, veg*
- ROASTED BEET SALAD18
Golden Beets, Baby Carrots, Herbed Goat
Cheese, Honeycrisp Apple, Watercress,
Pistachio,
Tarragon Vinaigrette *gf, veg*

BISTRO PLATES

ARTISAN CHEESE & CHARCUTERIE SELECTION

- CHOICE OF 3 | 18
CHOICE OF 5 | 28
CHOICE OF 7 | 38
(full selections on back)

**gf* Gluten Free *veg* Vegetarian

LUNCH PLATES & SPECIALTIES

- MOULES FRITES "MARINIÈRE"
32
P.E.I. Mussels, Pommes Frites,
White Wine-Garlic-Shallot Broth
gf
- SMOKED SALMON PLATTER*
28
Red Onion, Capers, Egg,
Sour Cream, Arugula
- GRILLED FAROE ISLAND SALMON
36
Signature Ratatouille,
Arugula, Balsamic Drizzle *gf*
- MOROCCAN SHRIMP BROCHETTE
26
Farro Salad, Harissa Vinaigrette
- QUICHE LORRAINE
17
Leeks, Applewood Smoked Bacon,
Gruyere, Mixed Baby Greens
- STEAK FRITES
48
Char-Grilled 10oz Center Cut NY
Strip, Maître D Butter,
Pomme Frites
- STEAK TARTARE*
32
Hand Cut, Traditional Garnish,
Farm Egg, Mixed Greens,
Pommes Frites,
Grilled Sourdough

SALADS

- NIÇOISE SALAD 26
Mixed Greens, Tomato,
Baby Sweet Peppers, Potato,
Haricots Verts, Eggs, Olives, Anchovies,
Albacore Tuna, Herb Vinaigrette *gf*
- COBB SALAD 24
Lardon, Hard Boiled Egg, Corn, Tomato,
Avocado, Blue Cheese, Buttermilk Dressing
gf
- GRILLED CHICKEN PAILLARD 26
Marinated Chicken Breast, Arugula,
Fennel, Beefsteak Tomatoes,
Parmesan Reggiano *gf*

SANDWICHES

Served with Pommes Frites

- BLACKENED LOCAL FISH..... 22
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN 22
Jambon De Bayone, Roquefort, Caramelized
Onion, Frisée, Ciabatta
- PATÉ SANDWICH BÁHN MÌ STYLE..... 20
Paté, Pickled Vegetables, Mixed Herbs,
Baguette
- SHRIMP ROLL 26
Lemon Aioli, Butter Lettuce, Fine Herbs,
Brioche
- CROQUE-MONSIEUR18
Roasted Ham & Cheese,
Gruyère, Grain Mustard, Béchamel
Croque Madame with Fried Egg Add \$3
- HAMBURGER21
Romaine, Lettuce, Tomato,
Onion, Brioche Bun
Add Cheese \$3
(Cheddar, Gruyère or Blue Cheese)

20% GRATUITY WILL BE ADDED FOR PARTIES OF 7 OR MORE.

* EATING RAW OR UNDERCOOKED FISH, SHELFISH, EGGS OR MEAT INCREASES RISK OF FOOD BORNE ILLNESSES

BISTRO PLATES

THREE | 18 FIVE | 28 SEVEN | 38 EXTRA | 5

FROMAGE

BRIE | COW | SOFT
Mild, Double-Cream, Supple

**ÉPOISSES
COW | SOFT**
Washed Rind, Garlicky, Fruity,
Mushroomy

ST. ANDRE | COW | SOFT
Tripple Cream, Smooth, Mushroomy

AGED CHEDDAR | COW | HARD
Crumbly, Mild Flavor
(USA)

TETE DE MOINE | COW | HARD
Aged 6 months, Sweet, Fruity,
Intense (Switzerland)

**PARMESAN REGGIANO
COW | HARD**
Aged 18-24 mo., Gritty Texture
Fruity, Nutty (Italy)

GRUYÈRE | COW | HARD
Cave Aged 1 year, Earthy, Nutty,
Intense, Switzerland

**MANCHEGO D.O.P.
SHEEP | HARD**
Aged 6 mo., Raw Milk, Semi Cured,
Tangy (Spain)

**ROQUEFORT
SHEEP | SOFT | BLUE**
Raw Milk, Cave Aged,
Creamy, Sharp

CHEVRE BUCHETTE | GOAT | SOFT
Fresh Goat Cheese
With Fresh Herbs

CHARCUTERIE

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi Soft Saucisson

SAUCISSON SEC
Hard Saucisson

CHORIZO
Spicy, Smoked
Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPRESSATTA FIORE
Spicy Garlic Fennel, Italian Sausage

DUCK PROSCIUTTO Add \$2
Dry Cured

SALCHICHÓN IBÉRICO
Dry Cured (Spain)

BEER

LA FIN DU MONDE 9
France (Draft 500ml)

KRONENBOURG BLANC 8.5
France

TUCHER HELLES HEFE WEIZEN . . 8.5
Germany

BECK'S PREMIER 8.5
Germany

STELLA ARTOIS 8.5
Belgium

BUD LIGHT 8
St. Louis, MO

MICHELOB ULTRA 8
St. Louis, MO

**GOOSE ISLAND
IPA 8.5**
NY

STELLA LIBERTE N/A 8.5
Belgium

SPECIALTY COCKTAILS

ENZONI 16
Nolet's Gin, Campari, Lemon,
Simple Syrup, Grape

LONDON CALLING 15
Pimms, Ginger Beer, Simple Syrup,
Lemon Juice, Muddled Cucumber &
Orange

PISTACHE MOSCOW MULE 16
NEFT Vodka, Ginger Beer,
Lime, Basil

FRENCH 75 17
Hendrick's Gin, Sparkling, Lemon,
Simple Syrup

LAVENDER MARTINI 15
Tito's Vodka, Dry Vermouth,
Lime, Lavender Syrup

**SPICY PASSION FRUIT
MARGARITA 17**
Ghost Spicy Tequila, Chinola

TRES AMIGAS 18
Chrome Horse Tequila, St. Germain,
Lime, Splash of Soda

PISTACHE SPRITZER 15
Lillet Rose, Sparkling

FRENCH PEAR MARTINI 17
Grey Goose La Poire, St. Germain,
Sparkling

BY THE GLASS**BUBBLES**

CHAMPAGNE 29
Pommery, Brut Royal, Reims, NV

CHAMPAGNE 33
Veuve Cliquot Brut, NV, Reims

CHAMPAGNE 37
Pommery Pop Pink, NV, Reims (Split)

PROSECCO 14
Franz & Cratzi, Treviso, Italy NV
(Split)

SPARKLING 14
Blanc De Blancs, Marie France

SPARKLING 18
Rosé, Gérard Bertrand, Crémant de
Limoux '20

WHITE & ROSE

SAUVIGNON BLANC 12
Bordeaux Blanc, Franc Beauséjour,
France '22

SAUVIGNON BLANC 16
Stoneleigh, Marlborough '22

SAUVIGNON BLANC 20
Sancerre, Dom De La Villaudière,
Reverdy '22

CHARDONNAY 13
Domaine de Bernier, Loire Valley '21

CHARDONNAY 18
Starmont, Carneros-Napa '21

CHARDONNAY 23
Pouilly Fuissé, Domaine Gonon '22

CHARDONNAY 26
Domaine Chavy-Chouet, Bourgogne
'21

PINOT GRIGIO 13
Bertani "Velante", Italy '22

RIESLING 18
Trimbach, Alsace '21

CHENIN BLANC 16
Vouvray, Charles Bove, Loire Valley
'22

ROSÉ 13
Côtes de Provence France, Rue de St.
Tropez, 83 '22

ROSÉ 18
La Chapelle Gordonne, Côtes de
Provence '22

RED

BORDEAUX BLEND 12
Château Clou du Pin '20

BORDEAUX BLEND 18
Château Marjosse '20

BORDEAUX 24
Château Belle Assise, St. Emilion '19

CABERNET SAUVIGNON 14
Felizola, Bergerac-France '19

CABERNET SAUVIGNON 16
Vina Robles, Paso Robles CA '21

MERLOT 11
Drumheller, Columbia Valley '18

MALBEC 14
Petit Jammes, Cahors '20

PINOT NOIR 17
Bourgogne, Vignerons De Bel Air '21

PINOT NOIR 20
Belle Glos "Balade", Santa Rita Hills
CA '22

GRENACHE/SYRAH 14
Côtes-du-Rhône, Dom Les Grands Bois
'19

LUNCH