

## LE PETIT DÉJEUNER

### LE BÉNÉDICT \* \$ 14.95

*Poached eggs with sliced ham and hollandaise sauce*

### LE PROVENÇAL\* \$ 14.95

*Poached eggs with baked tomato, pesto and hollandaise sauce*

### SAUMON BÉNÉDICT \* \$ 16.95

*Poached eggs on salmon cakes with hollandaise sauce*

### LA FLORENTINE \* \$ 14.95

*Poached eggs with sliced tomato, spinach and hollandaise sauce*

### OMELETTE AU FROMAGE \$13.95

*With brie cheese and dill served with hand cut potatoes*

### OMELETTE FROMAGE ET JAMBON \$ 14.95

*With brie cheese and ham served with hand cut potatoes*

### OMELETTE AUX POMMES DE TERRE \$ 15.95

*With potatoes, ham and caramelized onions served with green salad*

### OMELETTE DE LA MER \$ 16.95

*With salmon, capers, shallots, goat cheese served with hand cut potatoes*

### OMELETTE DE CAMPAGNE \$ 13.95

*With spinach, tomato, mushrooms, shallots served with hand cut potatoes*

### PASTIS CROISSANT \$ 13.95

*Open face croissant served with ham, cheese and 2 eggs any style served with hand cut potatoes*

### PAIN PERDU (Served with fruit)

#### LE PARISIEN \$ 15.95

*French toast stuffed with chocolate hazelnut spread and banana*

#### LA TRADITION \$ 14.95

*French bread dusted with powdered sugar and topped with whipped cream*

#### LE FRAISIER \$ 15.95

*French bread stuffed with fresh strawberries and strawberry jam*

#### LE PASTIS PAIN PERDU \$ 15.95

*Bread Pudding of the day*

#### LE PARFAIT \$ 9.75

*Granola, Yogurt and mixed Berries*

#### VIENNOISERIE

CROISSANT \$ 3.25

CHOCOLAT CROISSANT \$ 3.25

BRIOCHE \$ 3.25

SCONE \$ 3.25

\* Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness

**BURGER ROSSINI** \$ 36.95  
*Quarter pound patty topped with fresh foie gras*

**CROQUE MONSIEUR** \$ 14.95  
*Sliced French bread, béchamel sauce, ham and Swiss cheese  
Topped with an egg any style \$ 1.35 add*

**CROQUE PROVENÇAL** \$ 14.95  
*Sliced French bread, béchamel sauce, Swiss cheese, grilled tomatoes*

**PAN BAGNAT** \$ 16.95  
*Seared Albacore Tuna sandwich with aioli, olives, tomatoes,  
Egg, onion, anchovies*

**LE SAVOUREUX** \$ 14.95  
*Grilled chicken, goat cheese, caramelized onions,  
Pesto and tomatoes*

**SANDWICH AU SAUMON GRILLÉ** \$ 16.95  
*Grilled salmon with baby spinach, grilled onions and tartar sauce*

**SANDWICH AU STEAK GRILLÉ** \$16.95  
*Grilled Flank steak with baby spinach, grilled onions and Gorgonzola sauce*

**PASTIS BURGER** \$ 15.95  
*Quarter pound patty topped with bleu d'Auvergne cheese*

**SANDWICH AU CONFIT DE CANARD** \$ 17.95  
*Grilled duck confit with baby spinach, tomatoes, caramelized onions, brie cheese and aioli*

**SANDWICH AUX CHAMPIGNONS** \$ 14.95  
*Grilled Portobello mushroom, bell peppers, goat cheese, baby spinach, and aioli*

**SOUPE À L'OIGNON** \$ 10.45  
*Onion soup topped with toasted  
baguette, Swiss cheese gratinée*

**HACHIS PARMENTIER** \$20.75  
*Braised beef casserole with mashed  
potatoes and cheese gratin*

**QUICHE LORRAINE** \$13.95  
*Eggs, Swiss cheese and bacon baked in a  
piecrust served with a salad*

**BAVETTE MAÎTRE  
D'HÔTEL** \$27.45  
*Grilled flank steak maître d'hôtel served  
with French fries and salad*

**SAUMON MAÎTRE  
D'HÔTEL** \$31.55  
*Grilled salmon maître d'hôtel served  
with French fries and salad*

**SALADE DE LAITUE** \$ 9.50  
*Butter lettuce salad, fresh herbs, hazelnuts,  
house dressing*

**SALADE NIÇOISE** \$ 18.75  
*Seared Tuna, butter lettuce, assorted  
vegetables, hardboiled egg*

**SALADE DE FOIE  
DE VOLAILLE** \$ 18.75  
*Warm chicken liver on a bed of spinach  
with pancetta, Shallot and champagne  
dressing*

**SALADE DE CHÈVRE  
CHAUD** \$ 17.50  
*Warm goat cheese on toasted baguette,  
tomatoes, pine nuts on mix green salad,  
house dressing*

**SALADE DE CONFIT DE  
CANARD** \$ 20.75  
*Duck confit, cranberries, pears on a bed of  
spinach with champagne dressing*