

# Cafe Pastis

## LUNCH

### *Les Soupes*

Soupe d'Aujourd'hui	\$5.00	Gratinee a L'Oignon, Frottes D'ail	\$6.00
Soup of the Day		Baked Onion Soup with Garlic Croutons	

### *Les Salades*

Salade Maison, Huile de Basilic			\$7.00
House Salad, Basil Oil			
Fondant de Chevre Chaud au Miel, Croutons aux Olives, Huile de Romarin			\$13.50
Melted Goat Cheese and Honey on Crispy Olive Bread, Mesclun Salad, Rosemary Scented Oil			
		.....with Grilled Chicken	\$15.50
		.....with Grilled Shrimps	\$16.50
Crevettes Grillees, Salade de Pois Chiche, Olives, Fromage de Feta et Tomates Seches.			\$14.50
Grilled Shrimps over Chick Peas, Kalamata Olives, Feta Cheese and Sundried Tomatoes.			
Feuilles d'Endives au Roquefort et Noix Roties, Huile de Noix			\$11.50
Endive Salad with Roquefort and Roasted Walnuts, Walnut Oil Dressing			
		.....with Grilled Chicken	\$14.50
Salade de Ceasar.....			\$7.00
With your choice of .....	Spicy Harissa Olive Oil Marinated Breast of Chicken		\$10.50
	....Grilled Pesto Shrimps		\$13.50
	....Grilled Cajun Salmon		\$14.50
Mozzarella Fraiche, Tomates et Escabeche de Poivrons			\$10.50
Fresh Mozzarella, Tomatoes and Roasted Peppers			
Salade Nicoise			\$15.50
With your choice of Seared Tuna , Fresh Salmon or Grilled Chicken Breast.....			
Eggs, Tomatoes, Sweet Peppers, Olives and Potatoes on Mesclun Salad			
Feuilles d'Epinard, Roquefort, Cranberry Seches, Vinaigrette de Moutarde et Miel			\$10.50
Baby Spinach, Roquefort Cheese and Dried Cranberry Salad, Honey Mustard Dressing			
Frisee Aux Lardons, Pommes de Terre , Oeuf Poche , Vinaigrette a la Moutarde			\$14.50
Curly Endive Roasted Pancetta, Warm Potatoes, Dijon Mustard Vinaigrette			
Assiette de Charcuterie. Saucisson, Pate et Jambon Cru. Salade Verte.			\$15.50
Duck Pate, French Salami and prosciutto over Green salad			

### *Les Sandwiches*      Served with Baguette and your choice of French Fries or Salad

Croque Monsieur			\$7.50
Ham and Melted Cheese			

Legumes Grilles et Fromage de Chevre Grilled Vegetables and Warm Goat Cheese	\$9.50
Portobello Grille et Gruyere Fondu Grilled Portobello and Melted Swiss Cheese	\$9.50
Pate de Canard au Poivre Noir Homemade Duck and Black Peppercorn Pate	\$10.50
Jambon Cru, Tomate et Mozzarella Prosciutto, Tomato and Fresh Mozzarella	\$10.50
Poitrine de Poulet a l'Harissa Spicy Harissa Marinated Chicken	\$10.00
Filet de Rouget Grille a l'Aioli Aioli Grilled Filet of Snapper	\$10.50
Jambon Cru et Brie Chaud au Pesto Pesto Prosciutto and Baked Brie	\$11.50
Dinde Roti, Aioli D'Avocat Roasted Turkey, Avocado Aioli	\$9.50
Saumon Fume. Avocat, Pesto au Poivron Doux Smoked Salmon, Avocado, Roasted Pepper Pesto	\$10.00
<i>Les Specialites</i>	
Moitie de Sandwich avec Soupe - \$1.00 Supplement Soupe a L'Oignon Half a Sandwich with Soup - \$1.00 extra with Onion Soup	\$10.00
Quiche du Jour Quiche of the Day (See Specials)	\$10.50
Moules Marinieres, Frites Steamed Mussels in White Wine and Shallots, French Fries	\$18.50
Blanc de Volaille, Olives, Tomate Fraiche et Fenouil Roti, Frites Breast of Chicken with Olives, Fresh Tomatoes and Roasted Fennel, French Fries	\$14.50
Entrecote Grillee au Beurre de Roquefort Persille, Frites Grilled New York Steak Roquefort Parsley Butter with French Fries	\$20.50
Poisson et Legumes Grilles, Salade Grilled Fish and Vegetables on Mesclun	M/P
Les pates du jour Pasta of the Day	M/P