

DU JOUR

L'HEURE DE L'APÉRO

HAPPY HOUR

MONDAY - FRIDAY | 3 - 6 PM

Gougères ♦ 4

Warm Cheese Puffs, Gruyere

Macaron Au Foie 2 Each

Raspberry Macaroon, Savory Chicken Liver Mousse,
Fig Jam

Pain Et Beurre ♦ 3

French Baguette, Whipped Butter

Mousseline De Foie De Volaille 14

Chicken Liver Mousse, Fig Jam, Pickled Onions,
Toasted Brioche

Soupe Du Jour 9

French Onion, Gruyère, Baguette Crouton

Mah-Z Dahn Quiche Florentine ♦ 10

Green Salad

Cheeseburger L'Américaine 14

Double Patty, American Cheese, Special Sauce, French Fries

Pommes Frites ♦ 4

COCKTAILS

Colette's Punch 7

Mango-Infused Vodka, Rhubarb Liqueur,
Cassis, Ginger, Lemon, Bubbles

French 75 8

Citadelle Gin, Lemon Verbena, Lemon, Bubbles

L'APÉRITIF 8

Kir

Crème De Cassis, White Wine

Kir Royale

Crème De Cassis, Bubbles

Americano

Campari, Dolin Sweet Vermouth, Soda

Aperol Spritz

Aperol, Bubbles, Soda

Elderflower Spritz

St. Germain, Bubbles

VINS

BY THE CARAFE 50Z 7 | 80Z 10

Sauvignon/Vermantino Côté Mas, Sud de France, FR

Grenache Rosé Côté Mas, 'Aurore', Provence FR

Syrah Blend Côté Mas, Sud de France, FR

BIÈRE EN BOUTEILLE

BOTTLED BEER

Kronenbourg 1664 6

Lager, France

Kronenbourg Blanc 6

Wheat Beer, France



Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase risk of
foodborne illness, especially if you have certain medical conditions



= Vegan



= Vegetarian



= Gluten Free

Service @ DU JOUR

A 20% gratuity is customary and appropriate. Parties of 5+ will be charged a 20% gratuity.
Please, no more than 4 credit cards per table.

To offset the impact Of DC's Initiative 82 on Independent Restaurants,
a 3.5% fee has been added to your bill.