

GOÛTERS

SNACKS

Gougères 8

Warm Cheese Puffs, Gruyère

Radis Au Beurre 9

Breakfast Radishes, Whipped Brown Butter, Vinaigrette

Macaron Au Foie 3 Each

Raspberry Macaron, Chicken Liver Mousse, Fig Jam

Pain Et Beurre 4

Baguette, Whipped Butter

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 14

French Onion Soup, Gruyère,
Baguette Crouton

Salade Verte 14

Avocado, Grapefruit, Radish,
Fennel, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Salade Lyonnaise* 15

Bacon Lardons, Poached Egg,
Brioche Croutons, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Moules Frites 22

PEI Mussels, White Wine-Garlic Butter, French Fries

Escargots De Bourgogne 17

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Pétoncles Crus* 17

Raw Scallop Crudo, Pink Grapefruit,
Pickled Pear, Fennel

Carpaccio De Thon* 23

Raw A-1 Tuna, Tonatto Sauce,
Tapenade, Avocado, Parmesan

LES PLATS

MAINS

Croque Madame* 19

Baked Brioche, Black Forest Ham,
Sunny Side-Up Egg, Béchamel, Gruyère

Salade Niçoise 22

Tuna Confit, Sardines, Potatoes,
Green Beans, Hard-Boiled Egg, Tomatoes,
Olives, Cornichons, Dijon Vinaigrette

Quiche Du Jour 15

Mixed Greens

Omelette De Blancs D'Oeufs 17

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Burger Américaine 20

Double Patty, American Cheese,
Special Sauce, French Fries

Filet De Saumon Rôti* 26

Pan-Roasted Salmon, Ratatouille,
Cucumber-Sorrel Salad, Remoulade

Fenouil Braisé 22

Braised Fennel, Curried Lentils, Herbed Eggplant Purée

Steak Frites* 36

Skirt Steak, Maître D'Hotel Butter,
Watercress Salad, French Fries

Vol-Au-Vent De Champignons* 21

Puff Pastry, Wild Mushrooms, Poached Egg,
Comte, Baby Spinach, Truffle Cappuccino

Poulet Roti Au Poireau 28

Roasted Heritage Chicken, Leeks, Mushrooms,
Mashed Potatoes, Whole Grain Mustard Jus

Gnocchi Parisienne 23

Asparagus, Pea Broth, Beechwood Mushrooms,
Pleasant Ridge Cheese

CÔTÉS

SIDES

Pommes Frites 6

Macaroni Au Gratin 9

Haricots Verts Aux Amandes 8

Carrots Paysannes 8

Pommes Purée 6

Service @ DU JOUR

Parties of 5+ will be charged a 20% gratuity. In addition, a 3.5% Fee is added to all checks to help offset the recent 50% increase in the tipped minimum wage. This fee will be used to help pay our servers, bartenders, and support staff and is not a gratuity.

Please, no more than 4 credit cards per table.

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