

GOÛTERS

SNACKS

Gougères ☐ 8.25
Warm Cheese Puffs, Gruyère

Radis Au Beurre ☐ 9.25
Breakfast Radishes, Whipped Brown Butter, Sea Salt

Macaron Au Foie 🍷 3.25 Each
Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Pastry Basket 17.50
Today's Assortment

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 14.50
French Onion Soup, Gruyère, Baguette Crouton

Avoine De Nuit 🍷🌱 11.50
Overnight Oats, Apples, Almonds,
Mixed Berries, Granola, Raspberry Coulis

Pamplemousse Brûlée ☐ 9.25
Champagne & Cardamom-Caramelized Grapefruit,
Madelines

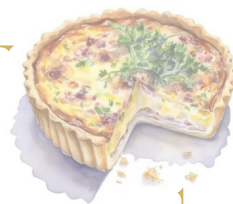
Salade Verte 🍷🌱 14.50
Avocado, Grapefruit, Radish,
Fennel, Red Wine Vinaigrette
Salmon* +8 or Skirt Steak* +10

Salade Lyonnaise* 15.50
Bacon Lardons, Poached Egg,
Brioche Croutons, Red Wine Vinaigrette
Salmon* +8 or Skirt Steak* +10

Parfait De Yoghurt ☐🌱 12.50
Vanilla-Infused Whipped Yogurt,
Toasted Oats, Housemade Jam, Berries, Almonds

LES PLATS

MAINS



Paris-Brest Au Saumon Fumé 19.50
Smoked Salmon, Choux "Bagel", Everything Spice,
Hard-Boiled Egg, Horseradish Cream Cheese,
Pickled Cucumber, Red Onion, Salmon Caviar

Pain Perdu ☐ 16.50
Brioche French Toast, Blueberry Compote, Chantilly Cream

Oeufs Au Plat* ☐ 16.50
Griddled Sourdough, Sunny-Side Up Eggs,
Mornay, Sautéed Mushrooms

Quiche Du Jour ☐ 15.50
Mixed Greens

Américain* 17.50
Eggs Any Style, Bacon, Crispy Fingerlings, Croissant

Omelette De Blancs D'Oeufs ☐🌱 17.50
Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Gauffres Belges ☐ 15.50
Belgian Waffle, Honey-Syrup Apples, Chantilly Cream

Croque Madame* 19.50
Baked Brioche, Black Forest Ham,
Sunny Side-Up Egg, Béchamel, Gruyère

Salade Niçoise 🍷 22.75
Tuna Confit, Sardines, Potatoes,
Green Beans, Hard-Boiled Egg, Tomatoes,
Olives, Cornichons, Dijon Vinaigrette

Burger Américaine 20.75
Double Patty, American Cheese, Special Sauce, French Fries

Filet De Saumon Rôti* 🍷 26.75
Pan-Roasted Salmon, Ratatouille,
Cucumber-Sorrel Salad, Remoulade

Steak Frites* 🍷 37.00
Skirt Steak, Maître D'Hotel Butter, Watercress Salad, French Fries

Vol-Au-Vent De Champignons* ☐ 21.75
Puff Pastry, Wild Mushrooms, Poached Egg, Comte,
Baby Spinach, Truffle Cappuccino

CÔTÉS

SIDES

Pommes Frites ☐🌱 6.25

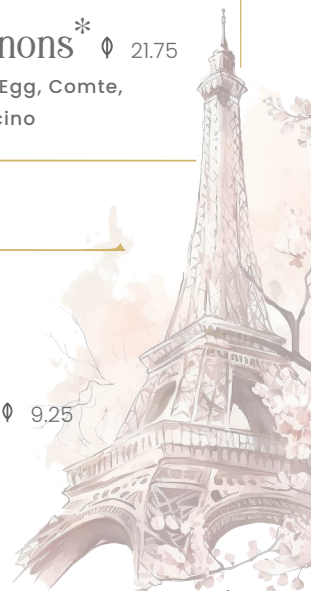
Oeufs ☐🌱 7.25



Lard 🍷 7.25

Macaroni Au Gratin ☐ 9.25

Pommes De Terre Écrasées ☐🌱 7.25



· B I S T R O ·
DU JOUR



COCKTAILS

Mimosa 11.50

Fresh-Squeezed Orange Juice, Bubbles

Bloody Mary 14.50

Tito's Vodka, Fresh Tomato Juice, Chipotle, Crystal Hot Sauce, Horseradish, Smoked Paprika

Colette's Punch 12.50

Mango-Infused Vodka, Rhubarb Liqueur, Cassis, Ginger, Lemon, Bubbles
Pitcher (serves 5) 55

Champs Élysées 15.50

Maison Rouge VSOP Cognac, Green Chartreuse, Lemon, Angostura Bitters

French 75 14.50

Green Hat Gin, Lemon Verbena, Lemon, Bubbles

La Belle Vie 15.50

Corazón Blanco Tequila, Aperol, Grand Marnier, Pamplemousse

Bellini 11.50

Blood Peach, Bubbles

Côte d'Émeraude 16.50

ODVI Armagnac, Benedictine, Honey, ANXO Apple Cider Syrup, Lemon

At Last 21.75

Ford's Gin, Green Chartreuse, Luxardo Maraschino, Clarified Milk, Toasted Coconut, Orange Bitters

Air Mail 14.50

Brugal Seco White Rum, Dos Maderas 5+5 Rum, Lemon, Honey

Vêpres 18.50

Citadelle Vive Le Cornichon! Gin, Grey Goose Vodka, Cocchi Americano, Olive

L'APÉRITIF 12.50

RICARD PASTIS

Dubonnet

Lillet Blanc

Lillet Rosé

Bonal Quinquina

Pernod Absinthe

Pineau des Charentes

Suze

Dolin Dry

Dolin Rouge



Kir

Crème De Cassis, White Wine

Kir Royale

Crème De Cassis, Bubbles

Americano

Campari, Dolin Sweet Vermouth, Soda

Aperol Spritz

Aperol, Bubbles, Soda

Hugo Spritz

St. Germain, Mint, Bubbles



BOISSONS SANS ALCOOL 9.25

SPIRIT FREE LIBATIONS

Colette's Garden

Cassis, Pineapple, Ginger, Lemon, Bubbles

Péché Pétillant

Peach, Ginger, Lemon, Leitz Eins Zwei Zero Sparkling Riesling

Chapelet

Ceder's Classic, Strawberry, Lime, Salt



BIÈRE

BEERS

DRAFT

Atlas District Common Lager DC / 5% 7.25

Right Proper Raised by Wolves Pale Ale DC / 5% 8.25

Aslin Power Moves IPA VA / 5.5% 9.25

Denizens Southside IPA MD / 7.2% 9.25

Evolution Exile Red Ale MD / 5.9% 8.25

RAR Groove City Hefeweizen MD / 5.2% 8.25

BOTTLES & CANS

Kronenbourg 1664 Lager, France 8.25

Kronenbourg 1664 Blanc Wheat Beer, France 8.25

Houblon Chouffe IPA, Belgium 9.25

Brouwerij Westmalle Triple Belgium 12.50

Pigeonelle Loirette Saison, France 10.50

Founders 'Breakfast' Stout Grand Rapids, MI 10.50

Bud Light USA 6.25

Michelob Ultra USA 7.25

Modelo Especial Mexico 7.25

Corona Extra Mexico 9.25

ANXO Dry Cider Washington, DC 9.25

Heineken 0.0 Non Alcoholic, German 7.25

