

GOÛTERS

SNACKS

Gougères ♦ 8.25

Warm Cheese Puffs, Gruyère

Radis Au Beurre ♦ 9.25

Breakfast Radishes, Whipped Brown Butter, Vinaigrette

Macaron Au Foie ♡ 3.25 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Pain Et Beurre ♦ 4.25

Baguette, Whipped Butter

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 15.50

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte ♡ ♡ 14.50

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Éclair Aux Oignons Et Au Foie 13.50

Savory Chicken Liver Mousse, Whipped Gruyere,

Port Wine-Caramelized Shallots, Cornichons

Escargots De Bourgogne 18.50

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Moules Frites ♡ 22.75

PEI Mussels, White Wine-Garlic Butter, French Fries

Pétoncles Crus* ♡ 18.50

Raw Scallop Crudo, Pink Grapefruit, Pickled Pear, Fennel

Carpaccio De Thon* 24.75

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

Tartare De Bouef* 19.50

Raw Beef Tenderloin, Celery Root Remoulade,

Traditional Condiments, Toasted Baguette

Soufflé Au Fromage ♦ 13.50

Cheese Soufflé, Truffled Gruyère Cream

CÔTÉS ♦

SIDES

Pommes Frites ♡ 7.25

Macaroni Au Gratin ♦ 9.25

Carrots Paysannes ♡ 9.25

Pommes Purée ♡ 7.25

Haricots Verts Aux Amandes ♡ 8.25

LES PLATS

MAINS

Coq Au Vin ♡ 23.75

Braised Chicken Legs, Bacon Lardons, Mushrooms, Pearl Onions, Mashed Potatoes

Filet De Saumon Rôti* ♡ 27.75

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

Steak Frites* ♡ 38.00

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

Poulet Roti Au Poireau ♡ 29.75

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

Gnocchi Parisienne ♦ 23.75

Asparagus, Pea Broth, Beechwood Mushrooms, Pleasant Ridge Cheese

Fenouil Braisé ♡ ♡ 23.75

Braised Fennel, Curried Lentils, Herbed Eggplant Purée



Sole Dover Veronique ♡ 50.00

White Wine-Garlic Cream, Mushrooms, Green Grapes

Vol-Au-Vent De Champignons* ♦ 22.75

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

Orzo Al'Homard 52.00

Butter-Poached Lobster, Orzo Risotto, Truffled Crème Fraîche

Burger Américaine 21.75

Double Patty, American Cheese, Special Sauce, French Fries

Bouillabaisse 33.00

Salmon, Mussels, Prawns, Fennel-Saffron Broth, Grilled Baguette

Steak Au Poivre* ♡ 46.00

Beef Tenderloin, Peppercorn Sauce, Mashed Potatoes, Green Beans





COCKTAILS

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

Air Mail 14.50
Brugal Seco White Rum,
Dos Maderas 5+5 Rum, Lemon, Honey

Manhattan 17.50
Knob Creek Rye, Dubonnet Rouge,
Benedictine, Bitters

Amere Blanc 15.50
Tanqueray Gin, Suze, Lillet Blanc

Côte d’Émeraude 16.50
ODVI Armagnac, Benedictine, Honey,
ANXO Apple Cider Syrup, Lemon

Vieux Mode 17.50
Woodford Reserve Bourbon, Fig,
Cardamon, Demerara, Bitters

At Last 21.75
Ford’s Gin, Green Chartreuse,
Luxardo Maraschino, Clarified Milk,
Toasted Coconut, Orange Bitters

Vêpres 18.50
Citadelle Vive Le Cornichon! Gin, Grey
Goose Vodka, Cocchi Americano, Olive

La Belle Vie 15.50
Corazón Blanco Tequila, Aperol,
Grand Marnier, Pamplemousse

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

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

