

GOÛTERS
SNACKS

Gougères 8.25
Warm Cheese Puffs, Gruyère

Crudités 9.25
Chilled Veggies, Blue Cheese Dressing,
Basil Pistou, Toasted Baguette

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 12.50
French Onion Soup, Gruyère, Baguette Crouton

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

Carpaccio De Thon* 23.75
Raw A-1 Tuna, Tonatto Sauce,
Tapenade, Avocado, Parmesan

Mousseline De Foie De Volaille 17.50
Chicken Liver Mousse, Fig Jam,
Pickled Onions, Toasted Brioche

Moules Frites 21.75
PEI Mussels, White Wine-Garlic Butter, French Fries

Escargots De Bourgogne 18.50
Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

CÔTÉS
SIDES

Pommes Frites 7.25
Macaroni Au Gratin 10.50

Carrots Paysannes 9.25
Pommes Purée 7.25

Haricots Verts Aux Amandes 8.25

LES PLATS
MAINS

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

Salade Niçoise 21.75
Tuna Confit, Sardines, Potatoes,
Green Beans, Hard-Boiled Egg, Tomatoes,
Olives, Cornichons, Dijon Vinaigrette

Quiche Du Jour 15.50
Choice Of Lorraine Or Seasonal

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

Burger Américaine 21.75
Double Patty, American Cheese,
Special Sauce, French Fries

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

Fenouil Braisé 23.75
Braised Fennel, Curried Lentils, Herbed Eggplant Purée

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



DÎNER

DINNER ADDITIONS
MON-FRI FROM 4PM | SAT & SUN FROM 3PM

Coq Au Vin 21.75
Braised Chicken Legs, Bacon Lardons,
Mushrooms, Pearl Onions, Mashed Potatoes

Sole Dover Veronique 50.00
White Wine-Garlic Cream, Mushrooms, Green Grapes

Bouillabaisse 33.00
Salmon, Mussels, Prawns,
Fennel-Saffron Broth, Grilled Baguette

Steak Au Poivre* 46.00
Beef Tenderloin, Peppercorn Sauce,
Mashed Potatoes, Green Beans



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.