



Bastille Day

Weekend Celebration

JULY 11TH-14TH | LUNCH

HORS D'OEUVRE

Rillettes de Saumon Fumé 17.25

Smoked Salmon, Salmon Caviar,
Watermelon Radish, Cucumber, Endive, Croutons

Salade de Betterave  17.50

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert, Walnut Vinaigrette

ENTRÉE

Jambon Beurre Sandwich 18.00

Parisian Ham, Gruyère, Honey Bordier Butter, Bibb Lettuce

COCKTAILS

Sang Rouge 15.00

Maison Rouge VSOP Cognac, Crème De Cassis, Aperol

Marianne 15.00

Citadelle Jardin d'Été Gin, Lavender, Honey, Bubbles

 = Plant-Based  = Vegetarian  = Gluten Free

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



Bastille Day

Weekend Celebration

JULY 11TH-14TH | DINNER

HORS D'OEUVRE

Rillettes de Saumon Fumé 17.25

Smoked Salmon, Salmon Caviar,
Watermelon Radish, Cucumber, Endive, Croutons

Salade de Betterave  17.50

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert, Walnut Vinaigrette

ENTRÉE

Côte De Boeuf* 48.00

Bone-In Ribeye, Parisian Fried Potatoes

COCKTAILS

Sang Rouge 15.00

Maison Rouge VSOP Cognac, Crème De Cassis, Aperol

Marianne 15.00

Citadelle Jardin d'Été Gin, Lavender, Honey, Bubbles

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