

GOÛTERS

SNACKS

Gougères 8.00

Warm Cheese Puffs, Gruyère

Oeufs Mimosa 2.50

Caviar, Crispy Prosciutto, Horseradish

Macaron Au Foie 3.25 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Préfou de Vendée 8.00

Toasted Baguette, Garlic Confit, Herb Butter

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 14.00

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte 15.00

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Salade Lyonnaise* 16.00

Bacon Lardons, Poached Egg,

Brioche Croutons, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Carpaccio De Thon* 21.00

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

Tarte Flambée 16.00

Bacon Lardons, Gruyère, Mozzarella,

Crème Fraîche, Caramelized Onions

Mousseline De Foie De Volaille 19.00

Chicken Liver Mousse, Fig Jam, Pickled Onions, Toasted Brioche

Moules Frites 21.00

PEI Mussels, White Wine-Garlic Butter, French Fries

Escargots De Bourgogne 19.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

CÔTÉS

SIDES

Pommes Frites 7.25 French Fries

Macaroni Au Gratin 10.50 Mac'N'Cheese

Carottes Paysannes 9.25 Carrots

Pommes Purée 7.25 Mashed Potatoes

Haricots Verts Aux Amandes 8.25

Green Beans & Almonds

LES PLATS

MAINS

Croque Madame* 20.00

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

Salade Niçoise 18.00

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

Quiche Du Jour 17.00

Choice Of Lorraine Or Seasonal

Omelette À La Ratatouille 18.00

Zucchini, Eggplant, Tomatoes, Roasted Peppers, Goat Cheese, Crispy Fingerlings

Burger Américain 21.75

Double Patty, American Cheese, Special Sauce, French Fries

Filet De Saumon Rôti* 28.00

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

Fenouil Braisé 24.00

Braised Fennel, Curried Lentils, Herbed Eggplant Purée

Steak Frites* 41.00

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

DÎNER

DINNER ADDITIONS

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

Coq Au Vin 23.00

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

Poulet Rôti Au Poireau 28.00

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

Fluke En Papillote 35.00

Mushrooms, Fennel, Fingerlings, Lemon, Tarragon

Boeuf Bourguignon 39.00

Braised Beef Stew, Mashed Potatoes, Bacon, Baby Carrots, Pearl Onions

Steak Au Poivre* 47.00

Beef Tenderloin, Peppercorn Sauce, Mashed Potatoes, Green Beans



PETIT
DEJ EUNER

BREAKFAST

MON - FRI 8 AM - 11 AM

SAT & SUN 8 AM - 3 PM

Plat Américain*

18.00
Eggs Any Style, Choice of Bacon or Turkey Sausage,
Crispy Fingerlings, Croissant

Pain Perdu

17.00
Brioche French Toast, Peaches, Crème Fraîche,
Maple Syrup, Candied Walnuts

Avoine De Nuit

11.00
Overnight Oats, Apples, Almonds,
Mixed Berries, Granola, Raspberry Coulis

Sandwich Au Petit Dejeuner

18.00
Warm Croissant, Scrambled Eggs, Bacon,
Gruyère, Tarragon



Paris-Brest Au Saumon Fumé

22.00
Smoked Salmon, Everything Crogel, Hard-Boiled Egg,
Horseradish Cream Cheese, Pickled Cucumber,
Red Onion, Salmon Caviar

Oeufs Au Plat*

17.00
Griddled Sourdough, Sunny-Side Up Eggs,
Mornay, Sautéed Mushrooms

Quiche Du Jour

17.00
Choice Of Lorraine Or Seasonal

Omelette À La Ratatouille

18.00
Zucchini, Eggplant, Tomatoes, Roasted Peppers,
Goat Cheese, Crispy Fingerlings

Gauffres Belges

17.00
Belgian Waffle, Caramelized Bananas,
Chantilly Cream

JUS

NATALIE'S FRESH
SQUEEZED JUICES 4.75

Orange

Grapefruit

Lemonade-Strawberry

PÂTISSERIES

PASTRIES



Pastry Basket

18.00

Morning Glory Muffin

5.50

Today's Muffin

5.50

Snickerdoodle

2.75

Chocolate Chip Cookie

4.00



Classic Croissant

5.50

Pain Au Chocolat

6.50

Banana Bread

7.25

Cinnamon Roll

8.00

Seasonal Selection

MP



Flourless Chocolate

Torte

11.00

Seasonal Danish

7.25

Basque Cheesecake

11.00

Crème Brûlée

10.00

SAVORY

Everything Crogel

8.00

Ham & Cheese

Croissant

7.25

FROMAGE

TODAY'S SELECTION

CHOOSE 2-5

\$14 FOR TWO / +\$6 FOR EACH ADDITIONAL CHEESE

Walnut-Raisin Bread, Baguette, Fig Jam,
Olives, Mixed Nuts, Dried Fruit, Honeycomb



CAFÉ ET THÉ

COFFEE BY COLOMBE | ESPRESSO BY LAVAZZA

TEA BY PALAIS DES THÉS

Drip Coffee

5.00

Matcha Latte

6.00

Espresso

4.25

Draft Latte

6.00

Chai Latte

6.00

Macchiato

4.50

Oat Draft Latte

6.25

Hot Chocolate

5.00

Cappuccino

5.50

Cold Brew

5.00

Iced Tea

4.00

Latte

6.00

Salep

5.00

Hot Tea

5.00

