

GOÛTERS

SNACKS

Gougères 9.00

Warm Cheese Puffs, Parmesan, Mornay

Oeufs Mimosa 2.50 Each

Caviar, Crispy Prosciutto, Horseradish

Artichaut Croquant 11.00

Crispy Artichokes, Garlic Aioli

Macaron Au Foie 3.50 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Toutes Les Bouchées 18.00

All Of The Above. Serves Three / Serves Four +\$6 / Serves Five +\$12

Panier de Pâtisseries 18.00

Freshly Baked Pastries



HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 15.00

French Onion Soup, Gruyère, Baguette Crouton

Avoine De Nuit 12.00

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

Pamplemousse Brûlée 13.00

Champagne & Cardamom-Caramelized Grapefruit, Madelines

Salade Verte 15.00

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon\* +8 or Skirt Steak\* +11.50

Salade Lyonnaise\* 17.00

Bacon Lardons, Poached Egg, Brioche Croutons, Red Wine Vinaigrette

Salmon\* +8 or Skirt Steak\* +11.50

Tarte Flambée 19.00

Bacon Lardons, Gruyère, Crème Fraîche, Caramelized Onions

Burgundy Winter Truffles +14

Parfait Au Yaourt 13.00

Seasonal & Dried Fruit, House-Made Granola

CÔTÉS

SIDES



Pommes Frites French Fries 6.25

Oeufs Scrambled Eggs 7.25

Macaroni Au Gratin Mac'N'Cheese 10.50

Saucisse De Dinde Turkey Sausage 7.25

Lard Bacon 7.25

Pommes De Terre Écrasées 7.25

Crispy Smashed Potatoes

LES PLATS

MAINS



Paris-Brest Au Saumon Fumé 23.00

Smoked Salmon, Everything Crogel, Hard-Boiled Egg, Horseradish Cream Cheese, Pickled Cucumber

Pain Perdu 17.00

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

Oeufs Au Plat\* 18.00

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

Quiche Du Jour 17.00

Mixed Greens

Plat Américain\* 19.00

Eggs Any Style, Bacon, Crispy Fingerlings, Croissant

Omelette À La Ratatouille 18.50

Zucchini, Squash, Tomato, Goat Cheese, Crispy Fingerlings

Tartine À L'Avocat\* 17.00

Smashed Avocado, Croissant, Comté, Poached Egg

Gaufres Belges 17.00

Belgian Waffle, Caramelized Bananas, Chantilly Cream

Croque Madame\* 20.00

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

Continental 22.00

Seasonal Fruit, Yogurt Parfait, Croissant, Today's Pastry, Fresh-Squeezed Juice or Coffee

Salade Niçoise 24.00

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

Burger Américain 21.75

Double Patty, American Cheese, Special Sauce, French Fries

Filet De Saumon Rôti\* 27.50

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

Vol-Au-Vent De Champignons\* 21.75

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

Steak Frites\* 39.00

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

