

GOÛTERS

SNACKS

Gougères ♡ 9

Warm Cheese Puffs, Parmesan, Mornay

Oeufs Mimosa ♡ 3 Each

Caviar, Crispy Prosciutto, Horseradish

Artichaut Croquant ♡ ♡ 11

Crispy Artichokes, Garlic Aioli

Macaron Au Foie ♡ 3 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Toutes Les Bouchées 18

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

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 14

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte ♡ ♡ 15

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 Skirt Steak* +12

Salade Lyonnaise* 16

Bacon Lardons, Poached Egg,

Brioche Croutons, Red Wine Vinaigrette

Salmon* +8 Skirt Steak* +12

Carpaccio De Thon* 21

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

Tarte Flambée 21

Bacon Lardons, Gruyère, Crème Fraîche, Caramelized Onions

Mousseline De Foie De Volaille 19

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

Moules Frites ♡ 21

PEI Mussels, Garlic-Wine Butter, French Fries

Escargots De Bourgogne 19

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

CÔTÉS ♡

SIDES

Pommes Frites ♡ ♡ French Fries 7

Macaroni Au Gratin ♡ Mac'N'Cheese 11

Carottes Rôties Au Vadouvan ♡ ♡ 10

Honey Yogurt, Pistachios, Banyuls Gastrique

Pommes Purée ♡ Mashed Potatoes 8

Haricots Verts Aux Amandes ♡ 9

Green Beans & Almonds

DÉJEUNER

LUNCH ADDITIONS

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

Plat Américain* 18

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

Pain Perdu ♡ 17

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

Sandwich Au Petit Dejeuner 18

Warm Croissant, Scrambled Eggs, Bacon, Gruyère, Tarragon

LES PLATS

MAINS

Croque Madame* 19

House-Made Crêpe, Black Forest Ham, Sunny Egg,
Gruyère, Mornay, Chives, Mixed Greens

Salade Niçoise ♡ 18

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

Quiche Du Jour 17

Mixed Greens

Omelette À La Ratatouille ♡ ♡ 18

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

Burger Américain 22

Double Patty, American Cheese, Special Sauce, French Fries

Filet De Saumon Rôti* ♡ 28

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

Fenouil Braisé ♡ ♡ 24

Braised Fennel, Curried Lentils, Herbed Eggplant Purée

Steak Frites* ♡ 41

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

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

Poulet Rôti Au Poireau ♡ 28

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

Truite Meunière ♡ 31

Trout Filet, Potatoes Au Gratin, Green Beans, Almonds, Capers, Lemon

BY GUEST EXECUTIVE CHEF JEFFREY MULLINS

Boeuf Bourguignon ♡ 39

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

Steak Au Poivre* ♡ 47

Beef Tenderloin, Peppercorn Sauce,
Mashed Potatoes, Green Beans



PETIT DÉJEUNER

BREAKFAST
MON-FRI 8AM-11AM
SAT & SUN 8AM-3PM

Plat Américain* 18

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

Pain Perdu 17

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

Avoine De Nuit 11

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

Sandwich Au Petit Dejeuner 18

Warm Croissant, Scrambled Eggs, Bacon,
Gruyère, Tarragon

Paris-Brest Au Saumon Fumé 22

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

Oeufs Au Plat* 17

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

Quiche Du Jour 17

Mixed Greens

Omelette À La Ratatouille 18

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

Gaufres Belges 17

Belgian Waffle, Caramelized Bananas,
Chantilly Cream

CÔTÉS

SIDES

Pommes Frites 7

French Fries

Oeufs 8

Scrambled Eggs

Saucisse De Dinde 8

Turkey Sausage

Lard 8

Bacon

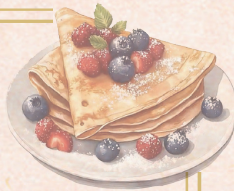
Pommes De Terre Écrasées 8

Crispy Smashed Potatoes

Coupe de Fruits 8

Seasonal Fruit

CRÊPES



Nutella Banane

Croquante 13

Banana, Nutella, Hazelnut-Feuille
Crumble, Vanilla Whipped Cream

Sucre Citron 11

Lemon Curd, Candied-Lemon Sugar

Pommes Au Caramel 11

Caramel Apples, Calvados

Royale Cassis 13

Crème De Cassis-Mixed Berry Compote,
Mascarpone Cream, Powdered Sugar

Churro 11

Cinnamon Sugar, Chocolate Sauce,
Vanilla Whipped Cream

Croque Madame* 19

Black Forest Ham, Sunny Egg, Gruyère,
Mornay, Chives, Mixed Greens

PÂTISSERIE

Classic Croissant 5

Cinnamon Roll 8

Pain Au Chocolat 7

Crème Brûlée 10

Ham & Cheese

Croissant 8

Flourless Chocolate

Torte 11

Chocolate Chip Cookie 4

Basque Cheesecake 11

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 **La COLOMBE** | ESPRESSO BY **LAVAZZA**

TEA BY PALAIS DES THÉS

Drip Coffee 5

Matcha Latte 6

Espresso 4

Draft Latte 6

Chai Latte 6

Macchiato 5

Oat Draft Latte 7

Hot Chocolate 5

Cappuccino 6

Cold Brew 5

Iced Tea 4

Latte 6

Hot Tea 5

