

· BISTRO ·
DU JOUR

SÉLECTION LIMITÉE DU CHEF

CHEF'S ADDITIONS

BRUNCH & LUNCH

HORS D'OEUVRE

APPETIZER

Salade De Betteraves
Et Fromage De Chèvre ♻️ 15

Beets, Goat Cheese, Pistachios, Sorrel,
Pickled Red Onion, Oranges, Blood Orange Vinaigrette

ENTRÉES

Sandwich Campagnard Au Jambon De Paris 18

Country French Sandwich Of Parisian Ham, Prosciutto,
Lyon Dry Soppressata, Salted Butter, Mustard, Cornichons,
French Fries Or Mixed Greens

Poulet Fermier Rôti 🌿 22

Butter, Lemon & Thyme-Marinated Murray's Half-Roasted Chicken,
Au Jus, French Fries

LE DESSERT

Crumble Aux Poires Et À la Cardamome ♻️ 14

Pear, Cardamon Crumble

♻️ = 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

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C H E F ' S A D D I T I O N S

D I N N E R

HORS D'OEUVRE

A P P E T I Z E R S

Poulpe Grillé 19

Charred Octopus, Garlic, Black Olives, Chorizo,
Caramelized Lemon, Cilantro, Grilled Focaccia

Salade De Betteraves Et Fromage De Chèvre 16

Beets, Goat Cheese, Pistachios, Sorrel,
Pickled Red Onion, Oranges, Blood Orange Vinaigrette

ENTRÉE

Côte De Porc À La Normande* 44

Apple Cider-Brined Pork Chop, Calvados-Mushroom Cream Sauce,
Potato Purée, Brussels Sprouts

LE DESSERT

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