

GOÛTERS

SNACKS

Gougères 9.00

Warm Cheese Puffs, Gruyère

Quenelles 12.00

Steamed Cod Dumplings, Lobster Sauce

Macaron Au Foie 3.50 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Préfou de Vendée 9.00

Toasted Baguette, Garlic Confit, Herb Butter

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 16.00

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte 15.50

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette
Salmon* +8 or Skirt Steak* +10

Éclair Aux Oignons Et Au Foie 16.00

Savory Chicken Liver Mousse, Whipped Gruyère,
Port Wine-Caramelized Shallots, Cornichons

Escargots De Bourgogne 20.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Moules Frites 24.00

PEI Mussels, White Wine-Garlic Butter, French Fries

Tarte Flambée 31.00

Bacon Lardons, Shaved Summer Truffles, Gruyère,
Mozzarella, Crème Fraîche, Caramelized Onions

Carpaccio De Thon* 24.75

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

Tartare De Boeuf* 21.00

Raw Beef Tenderloin, Celery Root Remoulade,
Traditional Condiments, Toasted Baguette

Soufflé Au Fromage 14.50

Cheese Soufflé, Truffled Gruyère Cream

CÔTÉS

SIDES

Pommes Frites 7.25

Macaroni Au Gratin 11.00

Carottes Paysannes 10.00

Pommes Purée 8.00

Haricots Verts Aux Amandes 9.00

LES PLATS

MAINS

Coq Au Vin 23.75

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

Filet De Saumon Rôti* 28.50

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

Steak Frites* 41.00

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

Poulet Roti Au Poireau 29.75

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

Gnocchi Parisienne 23.75

Asparagus, Pea Broth, Beechwood Mushrooms,
Pleasant Ridge Cheese

Fenouil Braisé 23.75

Braised Fennel, Curried Lentils, Herbed Eggplant Purée



Sole de Douvres A L'Oseille 48.00

Dover Sole, Crème Fraîche, Sorrel, Lemon,
Parsley Potatoes, Fresh Herbs

Vol-Au-Vent De Champignons* 22.75

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

Orzo A L'Homard 52.00

Butter-Poached Lobster, Orzo Risotto,
Truffled Crème Fraîche

Burger Américain 22.50

Double Patty, American Cheese,
Special Sauce, French Fries

Bouillabaisse 33.00

Salmon, Mussels, Prawns,
Fennel-Saffron Broth, Grilled Baguette

Steak Au Poivre* 49.00

Beef Tenderloin, Peppercorn Sauce,
Mashed Potatoes, Green Beans