

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

Pastry Basket 17.50

Today's Assortment

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 15.00

French Onion Soup, Gruyère, Baguette Crouton

Avoine De Nuit 🍴🌱 11.50

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

Pamplemousse Brûlée ☐ 10.00

Champagne & Cardamom-Caramelized Grapefruit,
Madelines

Salade Verte 🍴🌱 14.50

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

Salade Lyonnaise* 16.50

Bacon Lardons, Poached Egg,
Brioche Croutons, Red Wine Vinaigrette
Salmon* +8 or Skirt Steak* +10

Tarte Flambée 29.00

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

Parfait De Yoghurt ☐🍴 13.00

Vanilla-Infused Whipped Yogurt,
Toasted Oats, Housemade Jam, Berries, Almonds

LES PLATS

MAINS

Paris-Brest Au Saumon Fumé 21.00

Smoked Salmon, Choux "Bagel," Everything Spice,
Hard-Boiled Egg, Horseradish Cream Cheese,
Pickled Cucumber, Red Onion, Salmon Caviar

Pain Perdu ☐ 17.00

Brioche French Toast, Blueberry Compote, Chantilly Cream

Oeufs Au Plat* ☐ 17.00

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

Quiche Du Jour 16.00

Mixed Greens

Américain* 18.00

Eggs Any Style, Bacon, Crispy Fingerlings, Croissant

Omelette De Blancs D'Oeufs ☐🍴 18.00

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Gauffres Belges ☐ 16.00

Belgian Waffle, Honey-Syrup Apples, Chantilly Cream

Croque Madame* 20.00

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

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

Steak Frites* 🍴 39.00

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

Vol-Au-Vent De Champignons* ☐ 21.75

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

CÔTÉS

SIDES

Pommes Frites ☐🍴 6.25

French Fries

Oeufs ☐🍴 7.25

Scrambled Eggs

Lard 🍴 7.25

Bacon

Macaroni Au Gratin ☐ 10.50

Mac'N'Cheese

Pommes De Terre Écrasées ☐🍴 7.25

Crispy Smashed Potatoes

· B I S T R O ·
DU JOUR



COCKTAILS

Mimosa 11.50

Fresh-Squeezed Orange Juice, Bubbles

Bloody Mary 14.50

Tito's Vodka, Fresh Tomato Juice, Chipotle, Crystal Hot Sauce, Horseradish, Smoked Paprika

Colette's Punch 13.50

Mango-Infused Vodka, Rhubarb Liqueur, Cassis, Ginger, Lemon, Bubbles
Pitcher (serves 5) 62.50

Champs Élysées 15.75

Maison Rouge VSOP Cognac, Green Chartreuse, Lemon, Angostura Bitters

French 75 14.50

Green Hat Gin, Lemon Verbena, Lemon, Bubbles

La Belle Vie 15.75

Corazón Blanco Tequila, Aperol, Grand Marnier, Pamplemousse

Bellini 11.50

Blood Peach, Bubbles

Côte d'Émeraude 16.50

ODVI Armagnac, Benedictine, Honey, ANXO Apple Cider Syrup, Lemon

At Last 21.75

Ford's Gin, Green Chartreuse, Luxardo Maraschino, Clarified Milk, Toasted Coconut, Orange Bitters

Air Mail 14.50

Planteray 3 Stars White Rum, Dos Maderas 5+5 Rum, Lemon, Honey

Vêpres 18.50

Citadelle Vive Le Cornichon! Gin, Grey Goose Vodka, Cocchi Americano, Olive

L'APÉRITIF 12.75

RICARD PASTIS

Dubonnet

Lillet Blanc

Lillet Rosé

Bonal Quinquina

Pernod Absinthe

Pineau des Charentes

Suze

Dolin Dry

Dolin Rouge



Kir

Crème De Cassis, White Wine

Kir Royale

Crème De Cassis, Bubbles

Americano

Campari, Dolin Sweet Vermouth, Soda

Aperol Spritz

Aperol, Bubbles, Soda

Hugo Spritz

St. Germain, Mint, Bubbles



BOISSONS SANS ALCOOL 10.25

SPIRIT FREE LIBATIONS

Colette's Garden

Cassis, Pineapple, Ginger, Lemon, Bubbles

Pêche Pétillante

Peach, Ginger, Lemon, Leitz Eins Zwei Zero Sparkling Riesling

Chapelet

Ceder's Classic, Strawberry, Lime, Salt



BIÈRE

BEERS

DRAFT

Atlas District Common Lager DC / 5% 7.25

Right Proper Raised by Wolves Pale Ale DC / 5% 8.25

Aslin Power Moves IPA VA / 5.5% 9.25

Denizens Southside IPA MD / 7.2% 9.25

Evolution Exile Red Ale MD / 5.9% 8.25

RAR Groove City Hefeweizen MD / 5.2% 8.25

BOTTLES & CANS

Kronenbourg 1664 Lager, France 8.50

Kronenbourg 1664 Blanc Wheat Beer, France 8.50

Houblon Chouffe IPA, Belgium 9.25

Brouwerij Westmalle Triple, Belgium 12.50

Pigeonelle Loirette Saison, France 10.50

Founders 'Breakfast' Stout, Grand Rapids, MI 10.50

Bud Light USA 6.50

Michelob Ultra USA 7.25

Modelo Especial Mexico 7.50

Corona Extra Mexico 9.25

ANXO Dry Cider, Washington, DC 9.25

Heineken 0.0 Non-Alcoholic, Netherlands 7.25

