

GOÛTERS

SNACKS

Gougères  9.00

Warm Cheese Puffs, Gruyère

Oeuf's Mimosa  2.50

Caviar, Crispy Prosciutto, Horseradish

Macaron Au Foie  3.50 Each

Raspberry Macaron, Chicken Liver Mousse, Fig Jam

Préfou de Vendée  9.00

Toasted Baguette, Garlic Confit, Herb Butter

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 15.00

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte   15.00

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Salade Lyonnaise* 17.00

Bacon Lardons, Poached Egg,

Brioche Croutons, Red Wine Vinaigrette

Salmon* +8 or Skirt Steak* +10

Moules Frites  23.00

PEI Mussels, White Wine-Garlic Butter, French Fries

Escargots De Bourgogne 19.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Tarte Flambée 29.00

Bacon Lardons, Shaved Summer Truffles, Gruyère,

Mozzarella, Crème Fraîche, Caramelized Onions

Carpaccio De Thon* 23.75

Raw A-1 Tuna, Tonatto Sauce,

Tapenade, Avocado, Parmesan

CÔTÉS

SIDES

Pommes Frites  6.25

French Fries

Macaroni Au Gratin 10.50

Mac'N'Cheese

Carottes Paysannes  8.25

Carrots

Pommes Purée  6.25

Mashed Potatoes

Haricots Verts Aux Amandes  8.25

Green Beans & Almonds

EXPRESS

Grilled Skirt Steak*, Pan-Roasted Salmon*
or Roasted Chicken

Salad, French Fries & Tarragon Aioli

Choice of Ice Cream or Sorbet

no substitutions please

\$31.00

LES PLATS

MAINS

Croque Madame* 20.00

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

Salade Niçoise  22.75

Tuna Confit, Sardines, Potatoes, Green Beans, Hard-Boiled Egg,

Tomatoes, Olives, Cornichons, Dijon Vinaigrette

Quiche Du Jour 16.00

Mixed Greens

Omelette De Blancs D'Oeufs  18.00

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

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

Fenouil Braisé   22.75

Braised Fennel, Curried Lentils, Herbed Eggplant Purée

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

Poulet Rôti Au Poireau  28.75

Roasted Heritage Chicken, Leeks, Mushrooms,

Mashed Potatoes, Whole Grain Mustard Jus

Fluke En Papillote  29.00

Mushrooms, Fennel, Fingerlings, Lemon, Tarragon

KNEAD RESERVE EXCLUSIVE

AVAILABLE FOR KNEAD RESERVE MEMBERS ONLY.
INTERESTED? ASK A MANAGER ABOUT JOINING.

Rossini* 47.00

Petit Filet, Toasted Brioche, Port Wine Reduction,

Fondant Potatoes, Foie Gras Butter



SCAN HERE
TO JOIN!