

LUNCH

Hors d'Oeuvres

PETIT PAIN BRIOCHÉ 9
tapenade, black olives, espelette

FRENCH ONION SOUP 19
gruyère, croûtons, veal broth

SOUPE DU JOUR 11
chef's creation

STEAK TARTARE
cornichons, celeriac rémoulade, warm baguette
appetizer 20 / main 30

CHICKEN LIVER PARFAIT 18
fruit chutney, crostini

CAESAR SALAD 17
*anchovies, brown butter croûtons,
lardons, parmesan*

ESCARGOTS DE BOURGOGNE 22
almond garlic butter, fresh herbs, espelette

Salades & Tartines

SMOKED SALMON CRÊPE 28
*fromage blanc, capers,
red onions, soft-boiled egg*

SALADE DE TOMATES 18
*marinated heirloom tomatoes,
red onion, tapenade, shallot vinaigrette*

TUNA NIÇOISE 30
*olive, caper, anchovies, egg,
haricots verts, greens*

Pour la Table

BAKED CAMEMBERT 25
half wheel, fruit chutney, griddled baguette

CHARCUTERIE & FROMAGE 43
*house mustard & chutney, 3 viandes,
3 fromages, crostini, pickles*

Les Plats

MOULES FRITES PROVENÇALES 28
tomato, onion, herbes de provence, white wine

SEARED TROUT AMANDINE 34
lemon, new potatoes, haricot vert, almonds

STEAK FRITES
beef fat frites, maître d'hôtel butter
hanger 38 / tenderloin 4oz/6oz 44/58

LUNETTE SPECIAL 21
*2 eggs, pork belly, caramelized onions,
home fries, mushrooms, toast*

POULET BASQUAISE 26
*tomato, bell pepper, olives,
rice pilaf, espelette*

FRENCH DIP CHICKEN SANDWICH 26
chicken confit, gruyère, arugula, french onion soup dip

OMELETTE DU JOUR 21
chef-inspired, served with salad or fries

ROAST BEEF SANDWICH 25
horseradish cream, arugula, croissant

SWEET CHOCOLATE CRÊPE 19
*hazelnut spread, bananas foster,
candied walnuts, chantilly cream*

FRENCH ONION BURGER 26
dijon, caramelized onions, gruyère, arugula

RATATOUILLE PROVENÇALE 24
tomato, zucchini, eggplant, fromage blanc

*Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.*

Chef de Cuisine (Vanessa Bélanger