

DINNER

Hors d'Oeuvres & Salades

BRIOCHE À L'AIL 9
buns, almond garlic butter, fresh herbs, espelette

FRENCH ONION SOUP 18
gruyère, croûtons, veal broth

BOURRIDE AUX MOULES
aioli, saffron, sourdough
appetizer 16 / main 26

CHICKEN LIVER PARFAIT 16
fruit chutney, crostini

FOIE GRAS 28
chef's creation

ESCARGOTS DE BOURGOGNE 21
almond garlic butter, fresh herbs, espelette

BETTERAVES & FROMAGE DE
CHÈVRE CHAUD 18
roasted & pickled beets,
crystallized pecans, port-poached pears

STEAK TARTARE
cornichons, celeriac remoulade, grilled baguette
appetizer 20 / main 30

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

SALADE PARISIENNE 19
tomatoes, roasted mushrooms,
lardons, soft-boiled egg, herbed vinaigrette

Fruits de Mer

SHRIMP COCKTAIL 17
poached shrimp, cocktail sauce, lemon

POACHED COD & CROSTINI 16
vanilla-poached cod, capers

SCALLOP CRUDO 18
herb oil, pickled onions, gherkins

HALF DOZEN OYSTERS 23
mignonette, horseradish

TRADITIONAL CAVIAR SERVICE 135
egg, chives, shallots, crème fraîche, blinis

FRUITS DE MER 85
12 oysters, shrimp cocktail,
poached cod, scallop crudo

Pour la Table

BAKED CAMEMBERT 23
half wheel, fruit chutney,
griddled baguette

CHARCUTERIE & FROMAGE 38
house mustard & chutney, 3 viandes,
3 fromages, crostini, pickles

CÔTE DE BŒUF POUR DEUX 105

36oz rib eye, garlic mashed potato, haricots verts, red wine jus

Les Plats

STEAK FRITES
beef fat frites, maître d'hôtel butter
hanger 38 / tenderloin 4oz/8oz 42/58

CHICKEN CORDON BLEU 36
jambon blanc, gruyère, parisienne gnocchi,
garlic spinach, broccoli

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

SEARED HALIBUT MEUNIÈRE 44
lemon, parsley, brown butter, new potatoes

FRENCH ONION BURGER 25
dijon, caramelized onions, gruyère, arugula

DUCK CONFIT 44
pomme lyonnaise, apple confit

BŒUF BOURGUIGNON 40
braised cheek, pommes aligot, haricots verts

SALMON EN PAPILOTE 36
roasted squash, french 4-spice, almonds,
blistered cherry tomatoes, brown butter, sage

RATATOUILLE PROVENÇALE 21
tomato, zucchini, eggplant, fromage blanc

JARRET D'AGNEAU NAVARIN 46
lamb shank, new potatoes, carrots,
pearl onions, turnip, peas

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