

# DINNER

## *Hors d'Oeuvres & Salades*

PETIT PAIN BRIOCHÉ 9  
*tapenade, black olives, espelette*

FRENCH ONION SOUP 19  
*gruyère, croûtons, veal broth*

CHICKEN LIVER PARFAIT 18  
*fruit chutney, crostini*

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

FOIE GRAS 28  
*chef's creation*

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

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

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

CUISSES DE GRENOUILLE 18  
*frog legs, pickled aubergine tartinade,  
guanciale, grand aioli*

## *Fruits de Mer*

SHRIMP COCKTAIL 17  
*poached shrimp, cocktail sauce, lemon*

SAUMON FUMÉ 23  
*fromage blanc, capers, red onion, crostini*

PÉTONCLE POÊLÉS 22  
*seared scallops, fried polenta,  
orange, hollandaise, sea buckthorn*

HALF DOZEN OYSTERS 24  
*mignonette, horseradish*

CRUDO DE THON 21  
*tuna, charred jalapeño dressing,  
vanilla pickled cucumber, puffed wild rice*

FRUITS DE MER 85  
*8 oysters, shrimp cocktail, saumon fumé, crudo de thon*

## *Pour la Table*

BAKED CAMEMBERT 25  
*half wheel, fruit chutney,  
griddled baguette*

CHARCUTERIE & FROMAGE 43  
*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/6oz 44/58*

CHICKEN CORDON BLEU 36  
*jambon blanc, polenta, broccolini*

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

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

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

BOLOGNAISE DE CANARD 26  
*spaghetti, crème fraîche, sherry*

BŒUF BOURGUIGNON 44  
*braised cheek, pommes aligot, haricots verts*

ESCALOPE DE SAUMON ET BARIGOULE 36  
*seared salmon, artichoke, carrot, onion*

RATATOUILLE PROVENÇALE 24  
*tomato, zucchini, eggplant, fromage blanc*

ESCALOPE DE PORC 30  
*stuffed pork schnitzel, ricotta, spinach,  
dijonnaise cream sauce, spätzle*

*Raclette*  
*sunday & monday nights  
add raclette to anything you would like 14*

RACLETTE & PATATE 17  
*russet potato, pickled onions, gherkins*

RACLETTE & CHARCUTERIE SANDWICH 21  
*sourdough, pickled onions, gherkins, house mustard*

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