

Hors d'Oeuvre

LA SOUPE DU JOUR

Daily Soup, 8.00

LA SOUPE à L'OIGNON

French Onion Soup Gratinée, 9.50

LE COEUR DE LAITUE

Heart of Butter Lettuce, Red Wine Vinaigrette, 8.50

LES BETTERAVES ET LE CHEVRE

Roasted Beet Salad, Goat Cheese Croquette, Apple Sherry Vinaigrette, 13.50

LA FRISÉE ET LES LARDONS

Frisée Salad and Double Smoked Bacon, Poached Free Range Egg, 14.50

L'ENDIVES ET LE ROQUEFORT

Belgian Endive, Candied Walnuts, Pear and Roquefort, Hazelnut Vinaigrette, 15.00

LES ESGARGOTS EN CROUTE

Sauteed Escargots, Puff Pastry, Crimini Mushrooms Black Garlic Cream Sauce, 13.50

LA QUICHE DU JOUR

Quiche of the day, Mixed Green Salad, 14.50

LA TARTE AUX TOMATES

Oven Dried Tomatoes, Goat Cheese and Caramelized Onion Tart, Truffle Vinaigrette, 16.00

LE TARTARE ET LES FRITES

Steak Tartare, Pommes Frites and Cornichons, 16.50
Main Course, 28.00

LES MOULES MARINIÈRES

Steamed Mussels, White Wine and Shallots, 15.00
Main Course with Pomme Frites, 24.00

LE CARPACCIO DE THON

Smoked Albacore Tuna Carpaccio, Quail Eggs, Black Olive Tapenade, Potato Vinaigrette, 15.00

LES COQUILLES SAINT JACQUES

Bone Marrow Crusted Scallops, Pickled Chanterelles Tomato Confit, Celery Root Purée, 16.50

LES RIS DE VEAU ET LA TRUFFLE

Pan Seared Sweetbreads, Mitake Mushrooms, Asian Pear Pancetta, Truffle Froth, 17.00

Apéritifs

Kir	9. ⁰⁰
Kir Royale	11. ⁰⁰
Guignolet Kirsh	9. ⁰⁰
Pineau des Charentes	8. ⁵⁰
Suze	9. ⁵⁰

Martinis

Dry Martini	11. ⁵⁰
Pastini	11. ⁵⁰
Melon Ball Martini	12. ⁵⁰
French Martini	12. ⁵⁰
Parisian	12. ⁵⁰
Sour Apple	12. ⁵⁰
Chocolat	12. ⁵⁰
Vanilla	12. ⁵⁰
Midnite Espresso	14. ⁰⁰

Champagne

Chamdeville	9.00
Crémant de Limoux	13.00
Moët & Chandon	27.00

Huître du Jour

Oyster of the Day

"The consumption of raw oysters poses an increase risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"
Medical Health Officer

*For parties of 8 or more,
15% service added*