



# HORS D'ŒUVRES



- Escarole Salad** 14  
bitter greens, candied walnuts,  
champagne vinaigrette
- Caesar Salad** 15  
Niçoise olives, Emmental, chopped egg,  
croissant croûtons
- Beef Tartare** 22  
traditional garnishes, grilled brodfleur baguette  
as a main with frites 32

- French Onion Soup** 15  
Gruyère, brodfleur baguette, parsley
- Duck Liver Parfait** 14  
shallot marmalade, gherkins, brodfleur baguette
- Smoked Salmon Tartine** 18  
raifort sauce, radish salad, brodfleur sourdough
- Assiette de Charcuterie** 21  
cooked & cured meats, remoulade



## ENTRÉES

- |                                                                                     |                                                                                       |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>French Onion Beef Chuck Burger</b> ..... 24<br>Gruyère, Dijonnaise, frites       | <b>Moules Marinière</b> ..... 1½ lb 28<br>frites, brodfleur baguette                  |
| <b>Tagliatelle</b> ..... 30<br>black truffle, cèpes cream                           | <b>Coq au Vin</b> ..... 32<br>bacon lardons, mushrooms, pommes purée,<br>red wine jus |
| <b>Tuna Niçoise Salad</b> ..... 29<br>hen's egg, anchovy, haricots verts, tomato    | <b>Omelette du Maison</b> .....18<br>ratatouille, chevre, winter greens               |
| <b>Duck Confit</b> .....31<br>rye berry & parsnip ragout, rapini,<br>sauce bigarade | <b>Tomate Farcie</b> ..... 24<br>ratatouille, quinoa, walnut vinaigrette              |



- Steak Frites**  
haricots verts, red wine glace, sauce vierge  
flat iron 34 filet 49



## ACCOMPAGNEMENT

- Pommes Purée 7
- Cauliflower Gratin 11
- Buttered Haricots Verts 9
- Pommes Frites 7  
lemon & rosemary aioli

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