



HORS D'ŒUVRES

- Pain au Lait** 7
honey butter, Maison pickles
- Soupe du Jour** 9
- Caesar Salad** 15
Niçoise olives, Emmental, chopped egg,
croissant croûton
- Duck Liver Parfait** 14
shallot marmalade, gherkins, Brodflour baguette
- Escargots de Bourgogne** 18
almonds, garlic, herbs
dine-in only
- French Onion Soup** 15
Gruyère, croissant, parsley
- Beef Tartare** 22
traditional garnishes, Brodflour baguette
as a main with frites 32

- Salade Fines Herbes** 14
butter lettuce, tarragon, brioche,
Champagne vinaigrette
- Assiette de Saumon Fumé** 18
asparagus, hazelnut granola, lemon emulsion
- Seared Foie Gras** 27
pain perdu, blueberry maple gastrique, almond tuile
dine-in only
- Biff's Charcuterie** 21
cooked & cured meats, remoulade
- Half-dozen Oysters** 19
pineapple mignonette, horseradish
dine-in only
- Sturgeon Caviar** 138
brioche toast, egg, crème fraîche

ENTRÉES

- French Onion Beef Chuck Burger** 24
Gruyère, Dijonnaise, frites
- Tagliatelle** 30
black truffle, cèpes cream
- Trout en Papillote** 27
zucchini, fennel, saffron rice, beurre blanc
- Coq au Vin** 32
bacon lardons, mushrooms, pommes purée,
red wine jus
- Bœuf Bourguignon** 36
pommes purées, crispy onions
- Moules Marinière** 1½ lb 28
frites, baguette
dine-in only
- Duo d'Agneau** 38
roast lamb leg & navarin shoulder,
summer vegetables
- Tomate Farcie** 24
ratatouille, quinoa, walnut vinaigrette
- Bouillabaisse** 39
olive oil poached halibut, spot prawns, mussels
- Steak Frites**
haricots verts, red wine glace, sauce vierge
flat iron 34 filet 49
- Tournedos Rossini** 70
truffle, foie gras, croûton
dine-in only

ACCOMPAGNEMENT

- Pommes Purées** 7
- Asparagus & Béarnaise** 9
- Buttered Haricots Verts** 9
- Pommes Frites** 7
lemon & rosemary aioli

Tasting Menu

- Chef's Choice**
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- Five Courses** 65
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- Dine-in Only**

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