

LUNCH

BISTROT

LEO

Le Déjeuner

HOURS
MON - FRI
11am - 5pm

BOISSON

- orange 7
- green juice 7
- grapefruit 7
- apple juice 6
- soft drinks 5

COFFEE

- caffe americano 4
- espresso 4 / dbl 6
- latte 5
- cappuccino 5

HOT TEA

- english breakfast 5
- earl grey 5
- japanese green 5
- chamomile 5
- mint 5

◆◆◆◆◆

OYSTERS

EAST COAST 3.5

WEST COAST 4.25

◆◆◆◆◆

STARTERS

- WARM BEET SALAD** *cambozola blue, orange, chive* 16
- ROCKET SALAD** *gala apple, pecorino cheese, mint vinaigrette* 15
- NIÇOISE SALAD** *half lobster, white anchovy, haricots verts, tomato, potato* 28
- CREVETTES** *avocado mousse, cocktail sauce* 18

SMALL

- CRUDITÉ** *smoked onion aioli* 11
- JAMBON DE PARIS et DE BAYONE** *grass fed butter, baguette, mustard* 18
- AVOCADO TOAST** *fresh chili, lime, grilled filone* 15
- STEAK TARTARE** *cornichon, fresno chili, bone marrow sabayon* 21
- ESCARGOT BOURGOGNE** *garlic, herb butter, half dozen* 21
- PORK RILLONS** *frisée salad, dijon* 14
- FOIE GRAS TORCHON** *strawberry mostarda, poppy seeds, thyme, brioche* 24
- MOULES MARINIÈRES** *garlic, parsley, chili, grilled filone* 19

ENTREES

- FRENCH OMELET** *gruyère cheese, fines herbes, hash brown potatoes* 20
- GRILLED CHICKEN CLUB** *bacon, lettuce, tomato, avocado* 19
- LE HAMBURGER** *tomato, pickle, carmelized onion, market lettuce, pomme frites* 24
- SALMON EN PAPILOTTE** *cherry tomatoes, quinoa, fennel, broccoli, dill* 32
- STEAK FRITES** *pommes frites, sauce béarnaise* 38
- POULET À LA BRIQUE** *crimini mushroom, lemon jus, brown butter* 31

ON THE SIDE

- SAUTÉED VEGETABLES
- SPINACH
- POMME FRITES
- SPAETZEL