

**LES PETITS PLATS**

SALADE DU MARCHÉ  
Seasonal Greens  
Olive Oil-Grapefruit Sorbet  
9

PLANCHE DE CHARCUTERIE ET FROMAGE  
Chefs selection – House Pickles  
19.50

FOIE GRAS CONFIT  
Hudson Valley Foie Gras – Seasonal Chutney  
17.50

**LES OEUFS**  
Farm fresh eggs

OMELETTE  
Fine Herbs – French Ham – Cheese  
Salad – Frites  
12.50

EGGS BENEDICT  
Brioche – Poached Eggs – Smoked Salmon – Spinach  
Red Wine Hollandaise  
15.50

**LA MER**

MOULES A LA MARINIÈRE ET FRITES  
Daily Mussels – White Wine – Timut Peppercorn  
Parsley  
14.50

HUITRES  
Oysters – Mignonette – Lemon  
15/29

SMOKED SALMON PLATTER  
Lemon Leaf Smoked Scottish Salmon – Lemon Butter  
Croûtons  
12

**LA TERRE**

STEAK – OEUFS  
Royalton Farm Dry-Aged Beef  
Eggs – Frites  
19.50

RUSTY PARMENTIER AU CANARD  
Hudson Valley Duck Hash  
Sunny Side Duck Egg – Greens  
14

ZHE HAMBURGER  
Royalton Farm Dry-Aged Beef – Gruyère  
Seasonal Accoutrements – Frites – Cilantro Aioli  
16.50

PAIN PERDU  
Brioche French Toast – Pear Compote  
Pink Peppercorn Ice Cream  
15

PORK BELLY BAGUETTE SANDWICH  
Braised Pork Belly – Champagne Choucroute  
Old-Fashioned Mustard Sauce  
13.50

THE POULTRY CLUB SANDWICH  
Duck Liver Mousse – Duck Confit – Tomato  
Lettuce – Chicken Liver Mousse – Chicken Breast  
Salad Mâche – Roasted Butterfly Quail – Jus  
18.50

CRÈPE  
Crêpe – Seared Foie Gras – Mushroom Fricassée  
Garlic Butter – Watercress Salad  
19.50