

A FEW SWEETS

- Warm Donuts and Nutella \$8
- Chocolate Hazelnut Dacquoise \$8
- Daily Ice Cream or Sorbet \$7
- Crème Brûlée \$8
- Citrus Tart \$8
- Mix of Imported Cheese \$12

COFFEE OR TEA

- Filtered Coffee \$3.5
- Espresso \$3.5
- Cappuccino \$5
- Café au Lait \$5
- Tea Pot \$5

We proudly use Beansmith Coffee beans, and Teasmith Tea, locally brewed daily with precision.

ENJOY.

THE TARTINES

with house-baked bread

- Brandade** \$8
salt cod, heavy cream, potato, olive oil & garlic
- Sweet Pepper Tartine** \$7
Castelvetrano olive, braised basque peppers, white anchovy
- Pork Rillettes** \$8
potted pork with carrot butter

SOUPS & SALADS

- Soup du Jour** \$9
seasonal selection
- French Onion Soup** \$9
foie gras broth, crouton with baked comté cheese
- Butter Gem Lettuce Salad** \$9
pickles, herb vinaigrette, local quail egg & walnuts
- Grilled Romaine Salad** \$12
leeks, almonds, white anchovy dressing & local cheese
- House Smoked Salmon Salad** \$15
haricots verts, pistachio, fresh herbs

SOME SIDES

- Hand Cut Pommes Frites** *with house aioli* \$6
- Smoked Cauliflower** *with pepitas, cilantro, sauce vierge* \$6
- Roasted Beets** *with walnuts, gouda, vegetable soil* \$7
- Asparagus & Mushroom** *parsley, lemon, crispy potato* \$7

SANDWICHES

Served with chips or salad. Substitute frites for \$2

- Croque Monsieur or Madame** *add egg \$2* \$14
house sourdough, paris ham with cantal cheese
- “Le Bouillon” Burger** \$14
cantal cheese, mornay sauce & house quick pickles
- Paris Market Crêpe** \$14
camembert, mushroom, local farm eggs & dijon

LES PLATS

- Saffron Leeks** \$9
almond, hollandaise with Frisee
- Escargot** \$13
parsley butter, sourdough
- Cassoulet de Castelnaudary** \$21
local garlic sausage, duck, pork belly with white beans
- Market Fish (Daily Selection)** **Market Price**
Chef’s selection
- Plum Creek Farms Chicken** \$22
pan-seared breast, patatas bravas, hericot verts, sausage
- Angus Hanger Steak** \$23
carrot & potato gratin, broccolini and green peppercorn jus

Thanks to all of the Nebraska and Iowa farmers that contribute to the menu.
Consuming raw and undercooked food increases your risk of foodborne illness.
20% Gratuity is added to parties of 6 or more.