

-LES CLASSIQUES-

Bone Marrow Oysters
4/Each

Baked, Bone Marrow Butter, Breadcrumbs

Canelé au Parfait de Canard 4/Each

Canelé de Bordeaux, Duck Liver Mousse,
Fig Jam, Mâche

Assiette Lyonnaise 25

Daily Selection of House-Made Charcuterie

Pâté de Canard 13

Bacon-Wrapped Duck Pâté, Cornichons,
Mustard

Escargots à la Bourguignonne 13

Snails, Garlic & Parsley Butter

Tarte à l'Oignon Alsacienne 13

Caramelized Onions, Raclette, Bacon

Moules à la Provençale 20

PEI Mussels, Basil, Tomatoes, Fennel,
Shallots, Lillet

Soupe à l'Oignon Gratinée 12

Beef Broth, Caramelized Onion,
Gruyère, Croutons

Seared Foie Gras 25

Brioche Pain Perdu, Apple Butter,
Maple Crunch

Salade Lyonnaise 13

Frisée, Escarole, Poached Egg,
Lardons, Croutons, Mustard Vinaigrette

Salade Betteraves 13

Baby Beet Salad, Avocado Crème, Orange,
Dukkha, Mint

Chef/Owner : Oliver Poilevey

Executive Chef: Waldo Gallegos

Sous Chefs: Anthony Hidalgo/Leti Rodriguez

established 1993

-LES PLATS-

Steak Frites

Grilled Top-Sirloin, Hand-Cut Fries

with Maître d' Butter 29

with Sauce au Poivre 33

Poulet Rôti 27

Green Circle Chicken, Robuchon Potatoes,
Haricots Vert, Chicken Skin Jus

Cassoulet Toulousain 34

Duck Confit, Lamb Stew, Duck Sausage,
Berkshire Pork Belly, Cassoulet Beans

Lapin en Crouste 31

Rabbit Pot Pie, Duck-Fat Confit Rabbit,
Sunchoke Velouté, Rabbit Sausage,
Pot Pie Vegetables

Truite Des Fjords en Crouste 31

Ocean Trout Wrapped in Puff Pastry,
English Pea Mousse,
Sauce Sorrel "Troisgros"

Raclette Burger 19

Two Sirloin Patties, Raclette Cheese, Duck Fat
Onions, Bacon, Bread & Butter Pickles, Sauce
Spéciale, Frites

-PLATS POUR 2-

Canard Rôti 70

Whole Roasted Pekin Duck, Sauce Bigarade,
Duck Fat Spaetzle, Braised Cabbage,
Duck Bacon

Spéciales

Monday: Half-Price Bottles of Wine

Curbside Pickup

Monday-Saturday

12-9pm