

## Starters

## ONION SOUP GRATINÉE

cave-aged gruyère, thyme croûtons 12-

## MARINATED OLIVES

black pepper gougères, grandma agnes pickles 10-

## HOUSE-SMOKED SALMON CARPACCIO\*

endive, crème fraîche, radish salad, dill 13-

## BEEF TENDERLOIN TARTARE\*

caper, red onion, dijon, egg yolk,\* potato chips 16-

## ESCARGOT &amp; BUTTON MUSHROOM GRATIN

herb &amp; garlic butter, almond-parmigiano cream 14-

## CHICKEN LIVER MOUSSE\*

plum compote, baguette 9-

## PORK PÂTÉ MAISON

celery root rémoulade,\* cornichons 11-

## FRIED PIG'S HEAD CROQUETTE

sauce gribiche\* 10-

## FOIE GRAS TERRINE\*

toasted brioche, sauternes gelée 17.50-

## CHEESEBOARD 16-

## Salads

## ROASTED BEET SALAD

chèvre croquette, hazelnuts, tarragon, orange 11-

## BELGIAN ENDIVE SALAD

fourme d'ambert bleu, candied walnut, dijon vinaigrette 11-

## SALADE LYONNAISE

frisée &amp; escarole, warm bacon vinaigrette, poached egg,\* brioche croûtons 13-

## BUTTER LETTUCE SALAD

dijon vinaigrette, fines herbes, radish 9-

## Entrées

## MUSSELS MARINIÈRE\*

white wine, shallot, thyme, crème fraîche, grilled garlic-rubbed baguette 19-

## PETRALE SOLE MEUNIÈRE\*

roasted cauliflower, potato purée, brown butter, lemon, capers 25-

## PAN-ROASTED CHICKEN BREAST\*

truffled macaroni, parmigiano reggiano, herb salad 26-

## CASSOULET

duck confit, roasted pork belly, toulouse sausage, white bean stew 30-

## CHEESEBURGER À LA FRANÇAISE

grilled 8oz wagyu beef patty,\* aged cheddar, grilled red onion, truffled bordelaise 16-

## STEAK FRITES

grilled 12oz beef ribeye,\* sauce béarnaise,\* french fries, watercress 38-

## FILET MIGNON AU POIVRE

6oz black pepper-crust beef tenderloin,\* madeira cream, potatoes aligot 36-

## BEEF SHORT RIB BOURGUIGNON

roasted mushrooms, bacon &amp; onion, buttered egg noodles 29-

## Daily Specials

## COMING SOON...

## MONDAY

## SAUTÉED VEAL SWEETBREADS

puff pastry, oyster mushrooms, madeira, tarragon 28-

## TUESDAY

## BOUDIN NOIR

potato purée, caramelized apple, grain mustard jus 21-

## WEDNESDAY

## BOUDIN BLANC ET FOIE GRAS\*

celeriac purée, armagnac prunes 32-

## THURSDAY

## COQ AU VIN

mushrooms, bacon, buttered egg noodles 23-

## FRIDAY

## BOUILLABAISE

shrimp, clams, mussels, fish, saffron-tomato broth, fennel, grilled baguette, rouille 28-

## SATURDAY

## GRILLED LAMB CHOPS\*

sauce verte, white bean &amp; spinach ragoût 35-

## SUNDAY

## DUCK BREAST À L'ORANGE\*

seared foie gras,\* potato purée 38-

## Sides

## POMMES FRITES

catsup, anchovy mayonnaise\* 6-

## POTATOES ALIGOT

cantal &amp; fontina cheese, truffled bordelaise 9-

## WATERCRESS

lemon, olive oil 5-

## SAUTÉED SPINACH

garlic confit, lemon 7-

## PAN-ROASTED LOCAL

## OYSTER MUSHROOMS

thyme, brown butter 12-

## CHEESEBOARD 16-

## Desserts

## TARTE DU JOUR 8-

## PROFITEROLES\*

malted chocolate semifreddo, fudge sauce 8-

## BROWN SUGAR-VANILLA BEAN

## CRÈME BRÛLÉE\*

armagnac-soaked prunes 8-

## SEARED FOIE GRAS\*

pain perdu, caramelized bosc pear 24-

## RIZ AU LAIT\*

vanilla bean rice pudding, salted caramel sauce, toasted almond 8-

## HOUSE ICE CREAM OR SORBET 8-

## choice of:

pineapple sorbet, roasted plum sorbet, vanilla bean ice cream,\* coffee-toffee ice cream\*

...add chocolate sauce or salted caramel +2