

Starters

ONION SOUP GRATINÉE

cave-aged gruyère, thyme croûtons 13-

MARINATED OLIVES

herbed parmesan panisses, grandma agnes pickles 10-

HOUSE-SMOKED SALMON CARPACCIO*

endive, crème fraîche, radish, cucumber, dill 14-

BEEF TENDERLOIN TARTARE*

capér, red onion, dijon, egg yolk,* potato chips 18-

WARM ASPARAGUS

sautéed morel mushrooms, sauce béarnaise* 16-

ESCARGOT & BUTTON MUSHROOM GRATIN

herb & garlic butter, almond-parmigiano cream 14-

CHICKEN LIVER MOUSSE*

strawberry & pinot noir preserves, baguette 9-

PORK PÂTÉ MAISON

celery root rémoulade,* cornichons 12-

FRIED PIG'S HEAD CROQUETTE

sauce gribiche* 10-

FOIE GRAS TERRINE*

toasted brioche, sauternes gelée 19-

CHEESEBOARD 17-

chevrot, goat, loire valley, FR
p'tit basque, sheep, pyrénées mountains, FR
fourme d'ambert, cow, l'auvergne, FR
époisses, cow, burgundy, FR

Daily Specials

SUNDAY

BOUDIN BLANC ET FOIE GRAS*
celeriac purée, armagnac prunes 34-

MONDAY

SAUTÉED VEAL SWEETBREADS
truffled macaroni, oyster mushrooms,
madeira, tarragon 30-

TUESDAY

CHICKEN CRÊPES GRATINÉES
morel mushrooms, black truffle mornay,
asparagus, spinach, dill 24-

WEDNESDAY

DUCK BREAST À L'ORANGE*
giblet confit, roasted endive, potato purée 32-

THURSDAY

GRILLED LAMB T-BONES*
black olive tapenade, white bean & spinach ragoût 29-

Salads

ROASTED BEET SALAD

chèvre croquette, hazelnuts, tarragon, orange 12-

BELGIAN ENDIVE SALAD

fourme d'ambert bleu, candied walnut,
dijon vinaigrette 12-

SALADE LYONNAISE

frisée & escarole, warm bacon vinaigrette,
poached egg,* brioche croûtons 14-

BUTTER LETTUCE SALAD

fines herbes, radish, dijon vinaigrette 10-

Entrées

MUSSELS MARINIÈRE

white wine, shallot, thyme, crème fraîche, grilled garlic-rubbed baguette 21-

PETRALE SOLE MEUNIÈRE*

roasted cauliflower, potato purée, brown butter, lemon, capers 27-

COQ AU VIN

red wine braised chicken, morel mushrooms, bacon, buttered new potatoes 25-

CASSOULET

duck confit, roasted pork belly, toulouse sausage, white bean stew 36-

CHEESEBURGER À LA FRANÇAISE

grilled 8oz beef patty,* aged cheddar, grilled 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 41-

BEEF SHORT RIB BOURGUIGNON

roasted mushrooms, bacon & onion, buttered egg noodles 32-

Sides

POMMES FRITES

house catsup, anchovy mayonnaise* 6-

POTATOES ALIGOT

cantal & fontina cheese, truffled bordelaise 11-

WATERCRESS

lemon, olive oil 5-

SAUTÉED SPINACH

garlic confit, lemon 7-

PAN-ROASTED LOCAL OYSTER MUSHROOMS

thyme, brown butter 13-

...add 2.5oz seared foie gras* to anything +22

Desserts

CHEESEBOARD 17-

TARTE DU JOUR 9-

PROFITEROLES

vanilla bean ice cream,* fudge sauce 9-

BROWN SUGAR-VANILLA BEAN

CRÈME BRÛLÉE*
armagnac-soaked prunes 9-

MALTED CHOCOLATE MOUSSE*

chantilly cream, perles croquantes 9-

RIZ AU LAIT

vanilla bean rice pudding,* salted caramel sauce,
toasted almond 9-

SEARED FOIE GRAS* (please allow 20 minutes for preparation)
pain perdu, maple-roasted rhubarb & strawberries 26-

HOUSE ICE CREAM OR SORBET 7-

choice of:

strawberry-pineapple sorbet,
rhubarb-orange sorbet,
vanilla bean ice cream,*
honey-lavender ice cream,*

...add salted caramel or chocolate sauce +2