

Starters

ONION SOUP GRATINÉE

cave-aged gruyère, thyme croûtons 13-

MARINATED OLIVES

herbed parmesan panisses, grandma agnes pickles 9-

HOUSE-SMOKED SALMON CARPACCIO*

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

BEEF TENDERLOIN TARTARE*

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

FRIED CALAMARI

fresh tomato sauce vierge, swiss chard,
lemon aioli, cracked coriander 14-

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-

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

CASSOULET

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

MONDAY

SAUTÉED VEAL SWEETBREADS

truffled macaroni, oyster mushrooms,
madeira, tarragon 30-

TUESDAY

BEEF TRIPE À LA BASQUAISE

tomato & pepper braised beef tripe,
chorizo, potato, garlic breadcrumb 21-

WEDNESDAY

DUCK BREAST* WITH BRANDIED CHERRIES

giblet confit, roasted endive, potato purée 32-

THURSDAY

GRILLED LAMB T-BONES*

petits pois, smoked ham, onion, mint 29-

Salads

ROASTED BEET SALAD

chèvre croquette, fresh blackberries, hazelnuts,
sherry vinaigrette, tarragon 13-

SALADE LYONNAISE

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

GEM LETTUCE SALAD

fines herbes, radish, dijon vinaigrette 10-

SALADE NIÇOISE

seared albacore,* tomato, green beans,
new potato, olive tapenade vinaigrette,
red onion, boiled egg 17-

Entrées

MUSSELS MARINIÈRE

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

PETRALE SOLE MEUNIÈRE

sautéed green beans, potato purée, brown butter, lemon, capers 27-

COQ AU VIN

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

DUCK CONFIT

fennel duck sausage, ratatouille, potatoes persillade, basil 30-

GRILLED CHEESEBURGER À LA FRANÇAISE

8oz house-ground beef patty,* aged cheddar, grilled onion, truffled bordelaise 16-

STEAK FRITES

grilled 12oz beef ribeye,* sauce béarnaise,* french fries, tomato provençal with marrow breadcrumb 38-

FILET MIGNON AU POIVRE

6oz black pepper-crusting beef tenderloin,* madeira cream, roasted zucchini & summer squash 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-

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, fresh nectarine,
salted caramel sauce, toasted almond 10-

SEARED FOIE GRAS* (please allow 20 minutes for preparation)

pain perdu, maple-roasted blueberries 26-

HOUSE ICE CREAM OR SORBET 7-

choice of:

peach sorbet,
rhubarb-orange sorbet,
strawberry-pineapple sorbet,
honey-lavender ice cream,
vanilla bean ice cream,
blueberry-lime sherbet,

...add salted caramel or chocolate sauce +2