

# KRISTINE'S FEATURES

## PLATS DU JOUR

**Flageolet Bean & Bacon Soup • \$12**  
Topped with rendered chorizo and garlic oil ★df

**Wild Boar Parmentier • \$27**  
French adaptation of "Shepherd's Pie," mushrooms, parsnip, carrots, served with salad

**Vegetarian Entree • \$26**  
Spelt risotto, cheese, maitake mushrooms, black truffle oil, Hakurei turnip

## FEATURED DRINKS

**VIN CHAUD (MULLED WINE) • \$14**  
Cinnamon, cloves, star anise, orange and sugar mulled in red wine, topped with cognac

**WHITE • CHENIN BLANC • VOUVRAY • MARC BRÉDIF • 2019 • \$16/\$60**

**RED • PINOT NOIR • BOURGOGNE • HENRI GOUGES • 2019 • \$90**

## COCKTAILS . \$15

### FRENCH NEGRONI

Citadelle gin, Lillet Rouge & Noilly Prat sweet vermouth

### FRENCH 75

Magellan gin, fresh lemon juice & sparkling wine

### FRENCH VIEUX CARRE

Dom B&B, Bastille whiskey, sweet vermouth,  
Angostura & Peychauds bitters

### FRENCH SOUR

Mitcher's Rye Whiskey, lemon juice, simple syrup,  
topped with a layer of red wine

### FRENCH MARTINI

Vodka, Chambord & pineapple juice

### THE FRENCH BLONDE

Lillet Rosé, Citadelle gin, elderflower liqueur,  
grapefruit juice & lemon bitters

### PEAR MARTINI

Grey Goose Poire vodka, Mathilde Poire, elderflower  
liqueur, lemon juice & pear syrup

### COCKTAIL D'AUTOMNE

Chili-infused simple syrup, Dom B&B, cognac, muddled orange

## DRAFT BEER

### STELLA ARTOIS • \$9

Belgium, Pilsner, 5.2%, 10oz

### VICTORY BROTHERLY LOVE IPA • \$11

Pennsylvania, Hazy IPA, 6%, 10oz

### ALLAGASH TRIPEL • \$12

Maine, Triple, 9%, 10oz

## BOTTLE

### KRONENBOURG 1664 • \$9

France, European Pale Lager, 5.5%

### KRONENBOURG 1664 BLANC • \$9

France, Witbier, 5%

### HOUBLON CHOUFFE • \$11

Belgium, IPA, 9%

# WINE

## SPARKLING

**CHARDONNAY & CHENIN BLANC • LOIRE- NV • \$11/\$44**  
Bouvet Brut Signature

**CHAMPAGNE • NV • \$18/\$72**  
Marcel Pierre à Epernay

**CHAMPAGNE BRUT ROSÉ • NV • \$18/\$72**  
Marcel Pierre à Epernay

**CHAMPAGNE ZÉRO DOSAGE BRUT NATURE • NV • \$95**  
Pierre Brigandat

**CHAMPAGNE- HENRIOT MILLÉSIMÉ • 2008 • \$210**  
Chardonnay, Pinot Blend

## ROSÉ

**CÔTES DE PROVENCE • 2019 • \$11/\$40**  
Miraval

**GRENACHE BLEND • LANGUEDOC • 2020 • \$48**  
Source of Joy

## WHITE

**LANGUEDOC • 2018 • \$11/\$40**  
Chardonnay, Bouchard Aîné & Fils

**ALSACE • 2018 • \$12/\$44**  
Riesling, Pierre Sparr, Grande Réserve

**LOIRE • 2019 • \$13/\$48**  
Sauvignon Blanc, J. de Villebois

**BOURGOGNE • MÂCON VILLAGE • 2019 • \$14/\$52**  
Chardonnay, Domaine de la Verpillée

**BOURGOGNE • Hts CÔTES de BEAUNE • 2019 • \$15/\$56**  
Chardonnay, Domaine de la Croix Dauphin

**BOURGOGNE • CHABLIS • 2019 • \$17/\$68**  
Chardonnay, Domaine Laroche

**SANCERRE • 2019 • \$17/\$68**  
Sauvignon Blanc, Emile Balland

**ANJOU • 2018 • \$19/\$76**  
Chenin Blanc, L'âme de Fond

**BOURGOGNE • MONTAGNY 1er CRU • 2019 • \$84**  
Chardonnay, J.M. Boillot

**BOURGOGNE • PULIGNY-MONTRACHET • 2019 • \$115**  
Chardonnay, Domaine Roux Père et Fils

## RED

**BEAUJOLAIS-VILLAGES • 2019 • \$11/40**  
Gamay, Bouchard Aîné & Fils

**LOIRE • 2018 • \$13/\$48**  
Pinot Noir, J. de Villebois

**CÔTES DU RHÔNE • 2019 • \$14/\$52**  
"Le Temps Est Venu" S. Ogier

**BEAUJOLAIS • BROUILLY • 2019 • \$14/\$52**  
Gamay, Robert Perroud

**COSTIÈRES DE NÎMES • 2014 • \$52**  
Syrah, Le Fervent

**BOURGOGNE • Hts CÔTES de BEAUNE • 2019 • \$15/\$56**  
Pinot Noir, Domaine de la Croix Dauphin

**BORDEAUX • MÉDOC • 2015 • \$17/\$68**  
Melot, Cabernet Sauvignon, Tour Prignac Grande Réserve

**CHÂTEAUNEUF DU PAPE • 2018 • \$19/\$72**  
Cinsault, Grenach, Mourvedre, Syrah, Louis Raynald

**BOURGOGNE • SANTENAY • 2017 • \$84**  
Pinot Noir, "Terre d'Enfance", Vincent Girardin

**BEAUJOLAIS • MOULIN-à-VENT • 2019 • \$84**  
Gamay, Vieilles Vignes de 1903-Yohan Lardy

**CÔTES DU RHÔNE • GIGONDAS • 2017 • \$100**  
Grenache Blend, Domaine Raspail-Ay

**BOURGOGNE • NUITS ST. GEORGES PETITOT • 2018 • \$110**  
Pinot Noir, "Les Poisets"-Domaine Petiot

**CHÂTEAUNEUF DU PAPE • 2015 • \$150**  
Domaine Du Vieux Lazaret, Exceptional Vintage

**BOURGOGNE • CHAMBOLLE • MUSIGNY 1er CRU**  
**2017 • \$180**

Pinot Noir, "Les Gruenchers" -Thibault Liger-Belair

# MENU

## STARTERS

### ORGANIC EGGS MAYO • \$9

Classic deviled Eggs, ★gf, ★df, ★veg

### ONION SOUP • \$13

Vegan option add \$2 ★veg

### RILLETTE • \$13

Pork belly, bacon, and grilled onion, served chilled with  
grilled bread and cornichon  
Sub ★gf crackers, add \$2 ★df

### CHILLED CREVETTES • \$15

Shrimp, carrots, celery, dipping sauce, ★gf, ★df

### ESCARGOTS • \$16

6 snails, parsley, garlic, butter ★gf

### QUAIL LOLLIPOPS • \$19

Al'orange, diced pineapple, celery ★gf

### BOUDIN NOIR • \$19

Caramelized apples, balsamic glaze, ★gf

### CHEESE PLATE • \$19

Chef's choice, walnuts, crackers & fig jam  
Sub ★gf crackers, add \$2 ★veg

### FOIE GRAS TORCHON • \$25

With apple, onion, Sauternes wine jam, toasted  
bread, ★gf, ★df

### CHEESE & CHARCUTERIE BOARD • \$42

Chef's choice of cheeses, garlic sausage,  
prosciutto, rilette, crackers, fig jam  
Sub ★gluten free crackers, add \$2

## TARTARES

Entree portions served with choice of fries or salad

### BEET TARTARE • \$12/\$19

Roasted beets, mango "yolk," mint, and mustard seeds  
★gf, ★df ★veg

### STEAK TARTARE • \$16/\$29

Wagyu beef, bourbon, herbs, shallots, cornichon, crostini  
Sub ★gf crackers, add \$2 ★df

### SALMON TARTARE • \$19/\$33

Dill, lemon zest, confit shallots, oil, parley, capers, ★gf, ★df

## SALADS

### DU JARDIN • \$12

Cherry tomato, cucumber, green beans, radish ★gf, ★df,  
★veg

### GOAT CHEESE • \$19

Red leaf lettuce, red grapes, walnuts, goat cheese &  
rosemary honey toast ★veg

### ENDIVE • \$19

Endive, emmental cheese, apples, candied walnuts, grapes,  
apple cider vinegar & honey vinaigrette, ★gf, ★veg

### WARM SHRIMP SALAD • \$20

Warm shrimp with lemon beurre blanc, served on a bed of  
lettuce and green beans, ★gf

### MUSHROOM & PROSCIUTTO SALAD • \$20

Warm mushrooms, pecorino cheese, prosciutto, roasted  
almonds, lettuce, black truffle oil, balsamic pearls, ★gf

## SANDWICHES

Entree portions served with choice of fries or salad

### CROQUE-MUSHROOM • \$17

"Pullman" sourdough, mushrooms, emmental cheese ★veg

### CROQUE-MONSIEUR • \$19

"Pullman" sourdough, ham, emmental cheese

### CROQUE-MADAME • \$20

Croque-Monsieur with an egg

### FRENCH DIP BAGUETTE • \$24

Brisket, raclette cheese and sautéed onion, black truffle au  
jus broth

# ENTREES

## OMELETTE SAVOYARDE • \$23

Raclette cheese, sautéed potatoes, onions, bacon, choice of fries or salad, ★gf

## MUSSELS FRITES • \$26

Pemaquid mussels from Maine, white wine sauce, house-cut fries, ★gf

## DUCK LEG CONFIT • \$29

Served with Sarladaise potatoes, red wine reduction, ★gf, ★df

## BRAISED LAMB SHANK • \$29

Served with ratatouille or Gratin Dauphinois, ★gf

## RAINBOW TROUT MEUNIÈRE • \$30

Lemon butter, capers, green beans, almonds

## COQ AU VIN • \$31

Red wine-braised organic chicken, mushrooms, carrots, bacon, served with Gratin Dauphinois, ★gf

## BAVETTE À L'ÉCHALOTTE • \$31

6oz, grass fed, shallot sauce, cooked to chef's temp, fries or salad, ★gf

## ATLANTIC SALMON BÉARNAISE • \$32

Choice of fries, green beans, or salad, ★gf

## CASSOULET • \$35/\$69

Duck, pork belly, lamb shoulder confit, Toulouse sausage, white beans (available for 2 with lamb shank) ★gf, ★df

## DUCK BREAST • \$38

Served with Sarladaise potatoes, red wine reduction, ★gf, ★df

## SHORT RIB • \$38

Red wine sauce, Tri-color baby carrots, ★gf

## STEAK FRITES-8OZ FILET • \$45

Grass-fed, served with fries or salad, ★gf

# SIDES

Green Salad • \$8

House-cut French Fries • \$8

Ratatouille • \$10

Black Rice • \$10

Sarladaise Potatoes • \$10

Gratin Dauphinois • \$12

Green beans with butter and almond • \$12

# BRUNCH MENU

Available Fri-Sun 10am to 3pm

## AVOCADO TOAST • \$22

Fresh and confit tomatoes, balsamic vinegar pearls & sous-vide egg  
Choice of Goat cheese, Bacon, or Mango Chutney topping, ★veg, ★df

## EGGS BENEDICT • \$22

English muffins, ham, sous vide eggs, mushrooms & béarnaise sauce with choice of salad or breakfast potatoes

## FRENCH TOAST • \$22

Pullman sourdough, caramel sauce, apples, powdered sugar, ★veg

## SMOKED SALMON BENEDICT • \$25

English muffins, smoked salmon, sous vide eggs & béarnaise sauce, topped with salmon eggs  
choice of salad or breakfast potatoes

## 10oz GRASS-FED N.Y. STRIP STEAK & EGGS • \$38

2 eggs & breakfast potatoes, ★gf

# CHILDREN'S MENU

## MOULES FRITES • \$9

1/2lb mussels in white wine sauce, ★gf

## TENDERLOIN TIPS • \$12

3oz with choice of fries, salad, or green beans, ★gf

## PASTA • \$6

Butter sauce

## CHEESE SANDWICH • \$8

Open faced with cream cheese & Emmental cheese, choice of fries, salad, or green beans, ★veg

## SCRAMBLED EGGS WITH CHEESE • \$8

2 eggs, Emmental cheese & choice of fries, salad, or green beans, ★veg

## SUNDAE • \$6

Vanilla gelato, chocolate sauce, whipped cream ★veg

There is a split plate charge of \$2. Please note that there are a few items that the kitchen will not be able to split.

In order to optimize your dining experience, complete orders are encouraged.

We appreciate your cooperation. Thank you for joining us.