



Hors D'oeuvres

- PICHOLINE OLIVES** herbs de provence, chili, lemon — 6
- FROMAGES** selection of cheeses, pecan raisin toast, honey — 16
- SALADE MAISON** gem & butter lettuces, fines herbs, shaved radish, bistro vinaigrette — 10
- SALADE FRISÉE*** bacon lardons, poached egg, baguette croutons — 14
- SOUPE À L'OIGNON GRATINÉE LYONNAISE** onion soup — 10
- SOUPE DE SAISON** celery root velouté, black truffle cream, chestnut, apple — 11
- ESCARGOT** burgundy snails, puff pastry, mushroom duxelle, parsley-garlic butter — 17
- OEUF EN MEURETTE*** duck egg, bacon, pearl onions, mushrooms, beurre rouge, toast — 16
- PATÉ DE CAMPAGNE** country pork paté, pistachio, apricot, cornichons, mustard — 13
- FOIE DE VOLAILLE** chicken liver parfait, madeira gelée, pecan raisin toast — 10
- STEAK TARTARE 'AU COUTEAU' *** hand-chopped beef, quail egg, capers, shallots — 16

Entrees

- OMELETTE** local eggs, fines herbes, gruyère, frites — 13
- CROQUE MADAME*** parisian ham, gruyère, sauce mornay, fried egg, frites — 16
- MOULES-FRITES** steamed mussels, fennel, pastis, crème fraîche, tarragon, frites — 24
- LOUP DE MER** grilled sea bass, fennel barigoule, white beans, parsley pistou — 29
- TROUT AMANDINE** haricots verts, almond beurre noisette, onion soubise — 26
- SALMON EN CROÛTE** potato crust, hen of the woods mushroom, spinach, lemon beurre blanc — 33
- BOUDIN BLANC** pork sausage, potato purée, roasted apple — 24
- LE DOUBLE CHEESE** two beef patties, american cheese, pickles, club sauce, lettuce, frites — 17
- STEAK-FRITES *** allen brothers ny strip, sauce béarnaise, frites — 35
- LAMB SHANK DAUBE** roasted carrots, cured olives, polenta — 31
- GNOCCHI PARISIENNE** butternut squash, shiitake mushrooms, sage, parmesan — 24
- DUCK CONFIT** crispy moulard leg, braised puy lentils, banyuls vinegar — 27

* May be served raw or undercooked.

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.