

DINNER

Experience French Alpine Cuisine

by selecting Starters,
an Entrée & Desserts

WE CURATE EVENTS

BRUNCH | WEDDINGS

PRIVATE PARTIES

ME AFTER WE

The
New York
Times

CONDÉ
NAST

Forbes

goop

WSJ

Los
Angeles
Times

The
Telegraph



VOGUE



treat yourself

SIBERIAN ROYAL CAVIAR 140

SIGNATURE DISHES

Soupe à l'Oignon

French onion soup, grantinée w/
baguette & Gruyère cheese 18

Escargots // en brioche

Sautéed w/ garlic butter, tomato
conçassée & Pastis 28

Terrine de Foie Gras

Cacao marbled Hudson Valley Foie, flavored
w/ Sauternes, served w/ toasted brioche
& lingonberry compote 34

Steak Tartare // aged 14 days

Finely chopped sirloin*, shallots, capers,
cornichons, French cocktail dressing, quail egg*,
crostini & crispy chips 36

FROM THE GARDEN

ADD TO ANY SALAD: SEARED SALMON 22

Flavors of the World veg GGF

Red cabbage, shredded carrots, cucumber, radishes,
chickpeas, sweet corn, beets, parsley, cilantro, feta,
citrus honey-thyme vinaigrette 28

Salade Légère vegan GGF

Romaine, bibb lettuce, endive
& French Bistro vinaigrette 18

Salade de Chèvre Chaud veg

Butter lettuce, baked local goat cheese on crispy
baguette w/ truffle honey, pear, walnut &
Champagne vinaigrette 29

Bistro Bowl // wild rice & quinoa vegan GGF

Toasted sesame ginger dressing, radishes,
edamame, shredded roasted carrots, cucumber,
cherry tomatoes, avocado & crispy scallions 32

MUST-HAVE ENTRÉES

Sea Bass *G&F*

Argentine sea bass w/ Provençal vegetable ragout & lemon butter sauce 59

Duck Cassoulet // famed French dish *G&F*

White beans, carrots, tomatoes, silky duck confit & diced smoked duck breast, roasted gluten-free breadcrumbs & micro-greens 56

Wagyu Burger

Colorado dry aged Wagyu beef*, tomato, caramelized onions, Alpine cheese, lettuce, aioli & brioche bun 42

CHOICE OF CRISPY CHIPS OR GREEN SALAD

Filet Mignon 6oz // aged 14 days

Tenderloin Steak w/ truffle-whipped potatoes, roasted cherry tomatoes, grilled asparagus & peppercorn sauce 75

TOP W/ FRESHLY SHAVED TRUFFLES M/P

A UNIQUE ALPINE EXPERIENCE

Cheese Fondue // liquid Swiss gold

fondue is prepared gluten-free & vegetarian

Melted Gruyère, Vacherin, Beaufort & Comté, white wine, touch of Kirschwasser, served w/ warm crispy bread 39/person (2-person min. order)

TOP W/ FRESHLY SHAVED TRUFFLES M/P

FOR YOUR DIPPING PLEASURE

apples (available upon request)

charcuterie 15

roasted broccoli & cauliflower 13

gluten-free bread 9

Raclette // individually plated

Raclette cheese melted over boiled potatoes, caramelized onions, served w/ cornichons, charcuterie & crispy baguette 39

F.A.B. ENTRÉE ICONS

Saffron Sea Scallops *G&F*

Charred Maine scallops*, roasted cherry tomatoes, saffron lemon butter sauce, basil & micro-greens 60

Moules-Marinière

Mussels*, shallots, white wine, bay leaves, garlic, thyme & light cream, served w/ French baguette 39

Bœuf Bourguignon

Short ribs braised in red Burgundy, mushrooms, celery, carrots, herbs de Provence, served over Fettuccine 52

Truffle Gnocchi-flette

Black truffle potato gnocchi, bacon, touch of cream, caramelized onions & melted Gruyère cheese 46

TOP W/ FRESHLY SHAVED TRUFFLES M/P

Kaiser-Schnitzel *G&F*

Tender gluten-free breaded pork loin, served w/ potato salad & lingonberry 45

★ CHEF'S TRUFFLE SPECIAL

M/P

OH CRÊPE!

The Classic *G&F*

Buckwheat crêpe from Brittany, jambon de Paris, melted Gruyère & Swiss Emmentaler, over-easy fried egg* 26

The Ratatouille *veg*

Crêpe w/ Provençal vegetable ragout: tomato, zucchini, eggplant, bell peppers & Béchamel sauce

MAKE IT VEGAN

SERVED IN A BOWL W/ WARM BAGUETTE *vegan* 28

Nirvana

Thai green curry crêpe w/ chicken, red pepper, eggplant, squash, fresh basil & coconut milk, topped w/ toasted coconut flakes 30

*These items may be served raw or undercooked. Consuming raw meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.



THE SWEET SIDE

Espresso Martini // Rum & Hazelnut

Santa Teresa Rum, Kahlua, Frangelico,
Irish Cream & espresso

20

The Big Apple // Apfelstrudelpalatschinke

Crêpe w/ caramelized apple, Calvados & touch
of cinnamon, topped w/ crunchy almond-walnut
streusel & vanilla bean ice-cream

19

Crêpe Suzette

Famous flambéed crêpe w/ beurre Suzette,
Grand Marnier, caramelized sugar, fresh orange
juice & zest, served w/ vanilla bean ice-cream

17

Midnight in Paris // the owner's favorite

Crêpe w/ vanilla crème brûlée custard
& crispy caramel

17

Schokoladepalatschinke

// pronounced: "sho-ko-lada-pala-chink-ay"

Chocolate crêpe, filled w/ chocolate ganache,
dulce de leche, strawberries & bananas,
served w/ crème Chantilly

18

Pure Love

Crêpe w/ sugar, butter & lemon

14

The Nutella

// all-time favorite crêpe

16

ELEVATE YOUR CRÊPES & ADD

strawberries	7	whipped cream	2
bananas	4	dulce de leche	5
Nutella	8	vanilla bean ice-cream	6

DESSERT WINES

Sandeman Tawny Port // 20 year old, Portugal 16

Carmes de Rieussec // Sauternes, France, 2017 16