

OBÉLIX

APPETIZERS

STEAK TARTARE*	21
<i>Filet Mignon, Green Garlic Aioli, Bahn Mi Pickles, Beer Bread, Shio Kombu, Herbs</i>	
PÂTÉ EN CROUTE "OBÉLIX"	18
<i>Wild Boar, Duck, Pistachio, Mustard, Cornichon</i>	
MURRAY COD WINGS	9/each
<i>Tamarind Sauce, Thai Chilis, Fennel Slaw, Lime</i>	
ESCARGOT BOURGUIGNONNE	16
<i>Burgundy Snails, Garlic, Parsley</i>	
SOUPE À L'OIGNION GRATINÉ	14
<i>French Onion Soup, Beef Broth, Swiss Cheese, Croutons</i>	

SALADS & VEGETABLES

GEM SALAD	15
<i>Gem Lettuce, Crème Fraiche Dressing, Fine Herbes, Radish, Goat Cheese, Croutons</i>	
RADIS-BEURRE	17
<i>Radish, Seaweed Beurre Bordier, Furikake, Togarashi, Crispy Rice</i>	
WHITE ASPARAGUS	27
<i>Béarnaise, Brown Butter Breadcrumbs, Caviar</i>	
RAMP TART	18
<i>Ramps, Leeks, Comté Cheese, Petite Salade</i>	

ENTRÉES

GNUDI PRINTEMPS	29
<i>Ricotta Dumplings, English Peas, Fiddlehead Ferns, Green Almond, Green Garlic, Morel Mushrooms</i>	
SEARED BLACK COD	41
<i>Okinawa Sweet Potato, Green Curry Velouté, Baby Bok Choy, Black Oyster Mushroom</i>	
STEAMED HALIBUT	35
<i>Grilled Baby Leek, Chestnut Mushroom, Fumet Blanc, Parisienne Gnocchi, Sherry Nage</i>	
STEAK FRITES*	
<i>Served with French Fries and choice of Maitre d'Butter or Sauce Au Poivre</i>	
BAVETTE CUT	42
14oz RIBEYE	65

SIDES

FRITES	9
<i>with Garlic Aioli</i>	
MACARONI GRATIN	13
<i>with Raclette Cheese, Breadcrumbs</i>	

RAW BAR

LE PLATEAU*

8 Oysters,
Mussels "Normande",
½ Lobster,
Poisson Cru, Octopus,
Shrimp Cocktail

140

LE "TOP"*

Chef's Selection

MP



A LA CARTE

6 OYSTERS*	POISSON CRU*	GOLDEN KALUGA CAVIAR*	SHRIMP COCKTAIL
<i>On the Half Shell</i>	<i>Kampachi, Tomato Ponzu, Shiso Kimchi, Gooseberry</i>	<i>1oz</i>	<i>5 Gulf Shrimp, Cocktail Sauce, Lemon</i>
22	18	75	24

DUCK

MACARON AU FOIE GRAS	6/EACH
<i>Foie Gras Mousse, Pink Peppercorn Macaron, Date-Citrus Jam</i>	
DUCK CONSOMMÉ	14
<i>Parsnip Agnolotti, Ramps, Morel Mushrooms, Banana-Chai</i>	
FOIE-CO*	23
<i>Seared Foie Gras, Blue Corn Tortilla, Salsa Macha, Grape Jam</i>	
TORCHON DE FOIE GRAS*	24
<i>Strawberry-Rhubarb Compote, Toasted Almond, Cardamom-Fennel Cracker</i>	
CROQUETTE DE CANARD	19
<i>Duck Rillettes, Duck Sausage, Foie Gras, Huckleberry Mustarda, Pickle Salad</i>	
10-DAY DRY-AGED DUCK BREAST*	49
<i>Caramelized Kholrabi, Glazed Tokyo Turnip, Pickled Gooseberry, Vadouvan Gastrique</i>	

POULET ROTI	34
<i>½ Green Circle Farms Chicken, Ramp-Potato Gratin, Swiss Chard, Grilled Spring Onion Ravigote</i>	
LAMB SHANK	45
<i>Bone-in Lamb Shank, Moroccan Spices, French Lentils, Shishito Peppers, Picholine Olive, Golden Raisin served with Harissa and Preserved Lemon Yogurt</i>	

BEEF WELLINGTON	115
<i>Filet Mignon, Mushroom Duxelle, Prosciutto, Crêpe, Puff Pastry served with French Fries, Asparagus, Sauce Au Poivre and Ai Pastor Béarnaise</i>	

Chef/Owner: Oliver Poilevey | Chef de Cuisine: Nathan Kim
Sous Chefs: Anthony Hidalgo, Alexander Martinez
Pastry Chef: Antonio Incandela

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OBÉLIX

VIN

WHITE

MACON-FUISSÉ

Cuveé Le Bouchon, Gilles Noblet, Chardonnay

2020 | 15

SAINT-VERAN

Eric Forest, Chardonnay

2019 | 24

BORDEAUX BLANC

Cuveé Marguerite, Chateau Petit Freylon, Sauvignon Blanc Blend

2020 | 12

SANCERRE

Lucien Crochet, Sauvignon Blanc

2020 | 24

PINOT GRIS

Eguisheim, Emile Beyer, Pinot Gris

2019 | 16

SPARKLING

CREMANT D'ALSACE

Saint Remy, Dry Sparkling

14

CREMANT D'ALSACE ROSÉ

Camille Braun, Dry Sparkling Rosé

14

BUGEY-CERDON

Bernard Rondeau, Semi-Sweet Sparkling Rosé

13

CHAMPAGNE

Lanson Black Label, Brut Champagne

24

ROSÉ

TRIENNES ROSÉ

Cinsault Blend

2020 | 13

RED

BEAUJOLAIS

La Galoche, Saint-Cyr, Gamay

2020 | 14

BOURGOGNE PINOT NOIR

Benjamin Leroux, Pinot Noir

2018 | 25

CÔTES DU RHÔNE

La Manarine, Grenache

2020 | 14

CHÂTEAUNEUF-DU-PAPE

Bel Ami, Guillaume Gonnet

2019 | 24

BORDEAUX

Ronan by Clinet "Pur Cab," Cabernet Blend

2016 | 15

CAHORS

Clos la Coutale, Malbec

2019 | 13

COCKTAILS

SPARKLING COCKTAILS

CHAMPAGNE COCKTAIL

AE Dor V.S Cognac, Herbs de Provence,, Angostura Bitters, Sparkling Wine

16

FRENCH 75

Citadelle Gin, Elderflower, Lemon, Sparkling Wine

16

AMBROSIA SPRITZ

Sparkling Wine, Ambrosia Aperitivo, Soda Water, Orange

16

CLASSIQUE

OBÉLIX OLD FASHIONED

Willet 4yr Rye, Gelas 18yr Armagnac, Gran Marnier, Duck-Fat Wash

36

SAZERAC

Sazerac Rye, AE Dor V.S Cognac, Absinthe, Peychaud Bitters

16

NEGRONI BLANC

Citadelle Gin, Salers Aperitif, Dolin Blanc Vermouth, Orange

16

MAISON

GIMLET AUX FRAISES

Sweet Gwendoline Gin, Strawberry, Mint, Sparkling Rosé, Lemon

16

DAQUIRI d'ANANAS

Plantation Rums, Pineapple, Lime

16

FUMÉ BRILLANT

Del Miquey Vida Mezcal, Dolin Dry Vermouth, Cherry Herring, Ramazzotti, Orange, Lime

16

SANS-ALCOOL

Pomegranate, Blueberry, Elderflower, Lemon

12

BEERS

KRONENBOURG 1664

Lager, 4.5%, France

7

BRASSERIE DE LA PIGEONELLE LOIRETTE

Unfiltered Farmhouse Ale, 5%, France

8

DUVEL

Belgian Strong Blond, 8.5%, Belgium

10

PIPEWORKS NINJA VS UNICORN

Double IPA, 8%, Chicago

9

ST. BERNARDUS PATER 6

, Belgian Dubbel, 6.7%, Belgium

12

ERIC BORDELET POIRÉ CIDRE

Pear Cider, 5.5%, France

12