

# Bon Délire

**Les Charcuteries**

Plateau de 3 .....	32
Incontro Bresaola .....	12
Saucisson .....	12
Speck .....	12

**Les Fromages**

Preféré de nos montagnes .....	15
cow cheese, Jura	
Fourme d'Ambert .....	15
blue cheese, Auvergne	

**Caviar**

Kaluga Reserve Caviar .....	105
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served with blinis, crème fraîche, farm eggs

**Les Hors d'Oeuvres**

Pain Maison & Cultured Butter .....	8
Oeufs Mayonnaise .....	17
calamari & rock shrimp salade, squid ink aioli	
Chicken and Speck Croquettes .....	15
Leek Gribiche .....	18
chopped egg, tarragon, cornichon	
Petit Croque-Monsieur.....	12
Petit Croque-Madame.....	14
Truffle Fries .....	19
parmesan cheese, black truffle aioli	

Caesar Salad .....	19
parmesan cheese, anchovy, croutons	

Watercress Salad .....	19
goat cheese, strawberries, hazelnuts	

6 Escargots .....	24
shallot port marmalade, garlic, parsley butter	

Steak Tartare .....	23
capers, shallots, potato chips	

6 Oysters .....	25
seasonal oysters, mignonette, lemon	

**Les Plats**

Steak Frites w/Sauce Poivre	
prime NewYork .....	62
prime Onglet .....	46
Sole Meunière.....	42
spinach, almonds, verjus sauce	

Le Burger .....	20
frisée, Comté cheese, confit tomato, tarragon dijonnaise	

Poulet Rôti .....	54
rosemary fingerlings, dijon mustard	

**Les Desserts**

Madeleines, anglaise, chocolate sauce .....	16
Mousse au Chocolat, olive oil, maldon salt .....	15
Pain Perdu, salted caramel, crème diplomat, soft serve.....	15

**DÎNER**

**sf mandate** a 6% surcharge will be added on all transactions to support the san francisco health mandate

Parties of 6 or more are subject to a 20% service charge  
 consuming raw or undercooked meat, fish, shellfish, or eggs can increase your risk of foodborne illnesses