



D Î N E R

L'ENTRÉE

SOUPE À L'OIGNON GRATINÉE

Gruyère, crostini

17

SALADE D'ASPERGES

Grilled asparagus, baby gem, walnut pesto, sherry vinaigrette, pecorino cheese

17

SALADE LYONNAISE

Frisse, escarole, smoked bacon, poached egg, pangritata, mustard vinaigrette

17

TARTARE DE SAUMON

Green tomato water, cucumber, pickled red onion, basil seed, lovage, espelette lavash

19

COCKTAIL DE CREVETTES

Green peppercorn cocktail sauce, horseradish, lemon

21 (6pc)

FOIE GRAS ET BOUDIN NOIR

Rhubarb, toasted pain au lait, pickled mustard

27

MOULES

Saffron, tomato, fennel, pastis, grilled sourdough, garlic rouille

22

TARTARE DE BOEUF

Quail egg, shallot, dijon, toasted baguette

21 sm 28 lg

CHARCUTERIE

Local cured meats, comté cheese, pickles, baguette, mustard

29 sm 39 lg

FROMAGE

Selection of 3 artisanal cheeses, lavash, honeycomb

20

BURRATA

Chanterelle mushrooms, sherry, grilled sourdough

22

PÂTÉ DE CAMPAGNE

House mustard, baguette, cornichons, pistachio

16

ESCARGOTS

Parsley garlic butter, lemon, puff pastry

17

TARTARE DE THON

Avocado, cilantro, spicy mayo, soy, sesame, jalapeño, fried nori

24

FRUITS DE MER

Assorted fresh seafood served with traditional and untraditional accompaniments.

90 platter 179 tower

HUÎTRES

East & West coast oysters, shallot mignonette, horseradish, lemon

3.50 ea

PLAT DU JOURS

MONDAY

CASSOULET 29

Toulouse sausage, pork belly, ham hock, duck confit, haricots blancs, tomatoes, garlic, fresh herbs, crusty bread

TUESDAY

CÔTES BRAISÉES 29

Gruyère semolina, sautéed escarole, fresh horseradish

WEDNESDAY

CANARD ET FRITES 26

Pan roasted duck breast, sour cherry jus, thyme scented frites, truffle aioli

THURSDAY

COQUILLES ST JACQUES 29

Baked scallops, wild mushrooms, fingerling potatoes, sauce mornay

FRIDAY

BOUILLABAISSÉ 29

Scallops, mussels, shrimp, crab, clams, potatoes, green beans, rouille crouton

SATURDAY

BURGER TOURNEDOS 24

Foie gras aioli, black truffle, Madeira onion jus, truffle frites

SUNDAY

RÔTI DU DIMANCHE 25

Classic Sunday roast, seasonal vegetables, jus

MAINS

FRUITS DE MER GRILLÉS 75

Grilled fish and seafood served with rouille, parsley pistou, lemon, shrimp, salmon, scallops, calamari, mussels

FILET DE SAUMON ORA KING32

Morel mushrooms, spring pea, snap pea, fingerling potato, nettle crème fraiche sauce

DORADE GRILLÉ36

Sea bream, citrus vierge, pommes allumettes

CONFIT DE CANARD34

Braised endive, blackberries, radicchio

BURGER MAISON..... 21

Dry aged beef, caramelized onion, smoked garlic, cheddar

AGNEAU RÔTI.....39

Lamb saddle & sausage, farro, mushrooms, salsa verde

BOURGUIGNON DE BOEUF.....36

Beef cheek, red wine, pearl onions, bacon lardons, truffle potato purée

SUPRÊME DE POULET28

Truffle mash, heirloom carrots, caramelized onion, red wine jus

THON POÊLÉ.....34

Seared ahi tuna, coconut lime sauce, bok choy, tofu, charred star anise, chili, cilantro

PAPPARDELLE AUX CHAMPIGNONS.....26

Mustard velouté, shaved truffles, tarragon

STEAK FRITES.....34

Soz Flat Iron, Red wine jus, caramelized onion, pommes frites

TOURNEDOS ROSSINI.....54

Beef tenderloin, foie gras, pommes fondant, truffle, madeira jus

CÔTE DE BOEUF..... 165

Glazed shallots, pommes frites, red wine jus. Serves Two

SIDES

POMMES FRITES.....9

Fresh thyme, garlic aioli

PURÉE DE PATATE13

Potato, truffle

CHOU-FLEUR RÔTI15

Roasted cauliflower, hazelnuts, brown butter, caper, lemon

MACARONI AU FROMAGE14

Cheddar, gruyère, bread crumbs

HARICOTS VERTS.....12

Toasted almonds, brown butter

CHOUX DE BRUXELLES.....13

Brussels sprouts, bacon, sherry vinegar

CHAMPIGNONS À LA PROVENÇALE.....15

Sautéed mushrooms, garlic, lemon, herbs