

D Î N E R

L'ENTRÉE

SOUPE À L'OIGNON GRATINÉE

Gruyère, crostini

17

SALADE DE COURGETTES

Grilled summer squash, 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

Peach, 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

POISSON CRU

Daily fish crudo, sauce ravigote, olive oil, espelette pepper

19

FROMAGE

Selection of 3 artisanal cheeses, lavash, honeycomb

20

TOMATES ET BURRATA DE L'HÉRITAGE

Heirloom tomato and burrata salad, grilled peaches, green goddess, basil, basil seed, olive oil

19

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

M A I N S

FRUITS DE MER GRILLÉS 75

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

FILET DE SAUMON 32

Wild mushrooms, peas, fingerling potato, salmon roe, lemon crème fraîche sauce

DORADE GRILLÉ 36

Sea bream, citrus vierge, pommes allumettes

CONFIT DE CANARD 34

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 POULET 28

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

GNOCCHI AUX CHAMPIGNONS ET À LA RICOTTA 26

Ricotta gnocchi, truffle mushroom puree, mushrooms, basil, chive, shaved truffle, ricotta salata, lemon

STEAK FRITES 34

8oz Flat Iron, Red wine jus, caramelized onion, pommes frites

TOURNEDOS ROSSINI 54

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

CÔTE DE BOEUF POUR DEUX 165

Glazed shallots, pommes frites, red wine jus.

P L A T D U J O U R S

MONDAY

CASSOULET 29

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

TUESDAY

CÔTES BRAISÉES 29

Gruyere 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

BOUILLABAISSE 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

S I D E S

POMMES FRITES 9

Fresh thyme, garlic aioli

PURÉE DE PATATE 13

Whipped potato, truffle

CHOU-FLEUR RÔTI 15

Roasted cauliflower, hazelnuts, brown butter, caper, lemon

MACARONI AU FROMAGE 14

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