

coquette

dîner

petit creux

<i>charcuterie</i>	mp
<i>fromage</i>	mp
<i>gougère</i>	4
<i>bread and butter</i>	4

un peu plus

<i>terrine sauvage</i>	12
<i>terrine, seasonal accompaniments, bread</i>	
<i>bison tartare</i>	18
<i>pickles, crispy things, egg yolk</i>	

ensuite

<i>salade lyonnaise</i>	16
<i>frisée, bacon, crouton, poached egg, pickled shallot</i>	
<i>salade coquette</i>	12
<i>arugula, pickled cranberry, almond</i>	

plats

<i>pork belly</i>	28
<i>Parisian gnocchi, braised shallot, carrot purée</i>	
<i>steelhead</i>	30
<i>root vegetables, bearnaise, basil</i>	
<i>steak frites</i>	34/46
<i>6oz bavette or 8oz NY striploin, pink peppercorn sauce, aioli served medium rare</i>	
<i>tarte du jardin</i>	26
<i>caramelized onion, brie, seasonal vegetable tian</i>	
<i>wild boar ragu</i>	30
<i>tagliatelle, tomato, comté</i>	
<i>scallop mousse</i>	32
<i>linguine encre de seche, citrus beurre blanc, basil</i>	

We politely decline any requests for modifications.

The consumption of raw or undercooked meat increases the risk of gastrointestinal illness.