

# coquette

dejeuner - served daily from 12:00-3:00

<b>croque monsieur</b>	21	<b>pain perdu aux champignons <math>\textcircled{V}</math></b>	20
ham, gruyère, béchamel, herbes de provence, sourdough, frites & salade		mushroom toast, rouille, herbs, frites & salade	
<b>le burger</b>	22	<b>soupe et salade <math>\textcircled{GF}\textcircled{V}</math></b>	17
smash patty, burger sauce, quebec cheddar, arugula, red onion, frites & salade sub blue cheese +2 add a smash patty +5		tomato soup, salade coquette sub french onion soup +4	

## pour commencer

<b>planche de charcuterie</b>	20	<b>tartare de bison</b>	21
a selection of cured meats from our friends at two river's meats		bison tartare, capers, shallots, egg yolk, crostini	
<b>assiette de fromages <math>\textcircled{V}</math></b>	25	<b>terrine sauvage</b>	14
a selection of cheese, confiture, baguette		two rivers' wild game blend, pickles, beer mustard	
<b>olives fumées <math>\textcircled{GF}\textcircled{V}</math></b>	8	<b>tartare de thon <math>\textcircled{G}</math></b>	20
smoked and marinated castelvetrano olives		albacore tuna, tomato tapenade, niçoise olives, soft boiled egg, potato chips	
<b>noix épicées <math>\textcircled{GF}\textcircled{V}</math></b>	8	<b>poitrine de porc <math>\textcircled{GF}</math></b>	15
almond, pistachio, hazelnut, spices, brown sugar		pork belly, honey, yellow mustard, tarragon	
<b>foie gras profiterole</b>	8	<b>crevette en persillade <math>\textcircled{G}</math></b>	18
foie gras ganache, choux pastry, quince, hazelnut		grilled prawns, persillade butter	
<b>soupe à l'oignon</b>	16	<b>canard aux choux <math>\textcircled{G}</math></b>	18
caramelized onion, crouton, gruyère		duck rillette, red and green cabbage, orange vinaigrette	
<b>salade lyonnaise</b>	15	<b>camembert <math>\textcircled{V}</math></b>	30
kale, bacon, pickled red onion, crouton crumble, sous vide egg		baked camembert, honey, thyme	

$\textcircled{GF}\textcircled{V}\textcircled{GF}$  gluten free, vegetarian, vegan.

we politely decline any requests for modifications.

The consumption of raw meat and eggs may increase the risk of gastrointestinal illness

## ensuite

<b>steak frites</b> <small>gf</small>	36	<b>coq au vin</b> <small>gf</small>	30
6oz bavette, pink peppercorn sauce, aioli, served medium rare		chicken leg, red wine, pickled pearl onion, pomme puree	
<b>truite</b> <small>gf</small>	28	<b>bouillabaisse</b>	38
steelhead trout, zucchini, fennel, tarragon, lemon beurre blanc		scallop, prawn, sablefish, saffron, black pepper breadcrumb, rouille	
<b>risotto à la courge</b> <small>v</small>	27	<b>gnocchi à la parisienne</b> <small>v</small>	27
squash, beurre noisette, pistachio, crispy kale		bechamel, caramelized onion, gruyere, herbs	
<b>clapassade</b> <small>gf</small>	46	<b>spaghetti de "famiglia"</b>	26
lamb shank, honey, olive, star anise, lime, confit potato		spaghetti carbonara, guanciale, pecorino	
<b>la pièce du boucher</b>	mp	fresh spaghetti from our sister restaurant fiore famigila!	
featured cut from our friends at two river's meats			

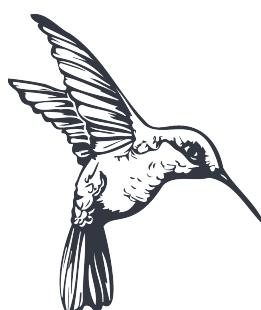
**repas de famille - family style** 60pp  
a chef curated multi course menu to share, let us feed you!

## dessert

**pot de crème au chocolat** 9 gf v  
chocolate, cherry, fleur de sel

**desserts du jour** 10 v  
new seasonal desserts, ask for today's  
selection

**mille crêpes au café** 10 v  
layered crêpes, amaretto crème  
anglaise, meringue



gf v gluten free, vegetarian, vegan.  
we politely decline any requests for modifications.  
The consumption of raw meat and eggs may increase the risk of gastrointestinal illness