

coquette

petit creux

planche de charcuterie	20	olives fumées ☉🍃	8
assiette de fromages 🍃	24	noix épicées ☉🍃	8
foie gras profiterole	8	frites ☉🍃	7

pour commencer

soupe à l'oignon	16	poitrine de porc ☉	15
caramelized onion, crouton, gruyère		pork belly, honey, yellow mustard	
salade lyonnaise	15	camembert 🍃	30
kale, bacon, pickled red onion, crouton crumble, sous vide egg		baked camembert, honey, thyme	

🍷 tartares de la maison 🍷

bison	20	bœuf de wagyu	20
capers, shallots, egg yolk, crostini		beer mustard, malt vinaigrette, cornichon, red onion, kale, crostini	
thon ☉	19	champignon 🍃	18
albacore tuna, potato chips, niçoise accompagnements		wild mushrooms, chive remoulade, sherry vinegar, lavosh	

ensuite

steak frites ☉	34	clapassade ☉	44
6oz bavette pink peppercorn sauce, aioli, served medium rare		lamb shank, honey, olive, star anise, lime, confit potato	
coq au vin ☉	30	flétan en papillote	40
chicken leg, oyster mushrooms, carrot, pearl onion, pomme puree		halibut, leek, celery, caraway breadcrumb	
gnocchi à la parisienne 🍃	26	truite arc-en-ciel ☉	28
bechamel, caramelized onion, gruyere, fines herbes		steelhead trout, carrot, zucchini, tarragon beurre blanc	
tagliatelle au pistou 🍃	28	risotto au crabe ☉	33
pistou, gem tomato, comté		rock crab, saffron, caper, chive	

☉🍃🍃 gluten free, vegetarian, vegan.

we politely decline any requests for modifications.

please ask about our daily selection of desserts, merci!