

coquette



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

soupe et salade	16
tomato soup, salade coquette sub french onion soup +4	
croque monsieur	20
ham, gruyère, béchamel, herbes de provence, sourdough, frites & salade add an egg +2	
le burger	22
wagyu smash patty, house made condiments, cantal, arugula, red onion, frites & salade sub blue cheese +2 add a smash patty +5	
brunch à la saucisse	20
two river's breakfast sausage, sous vide eggs, bacon, gruyère, persillade, confit potato	
pain perdu aux champignons	19
mushroom toast, chive rémoulade, microgreens, frites & salade	

petit creux

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

pour commencer

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

Ⓞ ♻️ ♻️ gluten free, vegetarian, vegan.

we politely decline any requests for modifications.

please ask about our daily selection of desserts, merci!

tartares de la maison

bison	20
capers, shallots, egg yolk, crostini	
ratatouille V	18
zucchini, eggplant, tomato, crostini	
bœuf de wagyu	20
coquette's hot sauce, red onion, cornichon, aioli, crostini	
thon GF	19
albacore tuna, potato chips, tomato tapenade, green beans, soft boiled egg	

ensuite

steak frites GF	34
6oz bavette pink peppercorn sauce, aioli, served medium rare	
risotto à la forestière GFV	27
myca farm mushrooms, sherry, pine nuts, chive	
gnocchi à la parisienne V	28
bechamel, caramelized onion, gruyere, fines herbes	
truite arc-en-ciel GF	28
steelhead trout, carrot, zucchini, tarragon, citrus beurre blanc	
noix de st jacques GF	30
scallop mousse, green peas, bacon, leeks, champagne vinegar	
coq au vin GF	30
chicken leg, red wine, mirepoix, pearl onion, pomme puree	
clapassade GF	44
lamb shank, honey, olive, star anise, lime, confit potato	

family style 6Opp
let us feed you! 5 courses to share

dessert

pot de crème au **VGF**
chocolat 9

mille crepes 10

gateau du jour mp

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