



MENU DU DÎNER

from 5pm to 9pm

TO SHARE

la planche

chef's selection of cheese & cured meat

30

assiette de fromages

a selection of 3 cheeses, chutney, baguette

22

olives fumées

smoked and marinated castelvetrano olive

7

gougères – add a gougère +3

5 warm gruyère gougères

12

STARTERS

les escargots en persillade

snails, parsley, garlic, butter, garlic panko

15

tartare de boeuf

beef tartare, gribiche sauce, egg yolk jam, crostini

24

soupe à l'oignon

caramelized onion, crouton, gruyère

19

gratin de st jacques

hokkaido scallop, spinach gratin, grana padano, bechamel

28

oeufs en meurette

sous-vide eggs, bacon, portobello mushroom, crouton, glazed pearl onion, red wine sauce

22

souffle à la châtaigne

twice baked kombucha squash & chestnut souffle, blue cheese sauce, crispy sage

23

SALADS

caesar coquette

confit duck, romaine lettuce, white anchovy, grana padano & garlic crumb

34

salade d'automne – add fresh goat cheese +5

roasted turnip, puy lentils, black olive crumble, tarragon

26



vegan

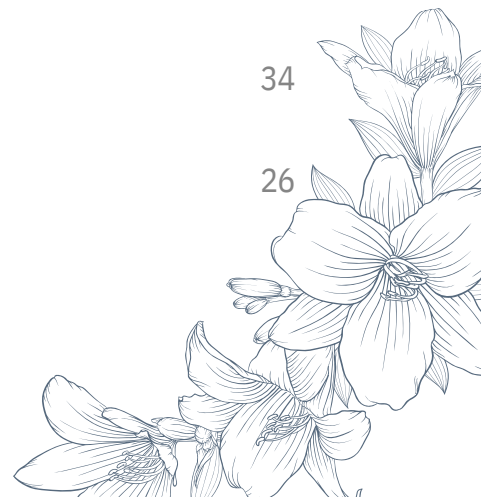


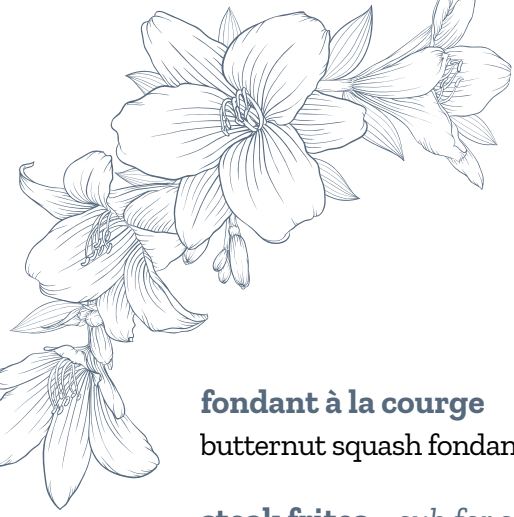
vegetarian



gluten free

taxes not included





MAIN COURSES

fondant à la courge



butternut squash fondant, cashew polenta, mushroom truffle jus

30

steak frites – *sub for salsa verde for gluten free option*

6oz flat iron, peppercorn sauce, fries & salad, served medium rare

39

le burger – *sub blue cheese +5 / add smoked bacon +5*

beef chuck patty, burger sauce, gruyère, arugula, onion jam, fries & salad

25

coq au vin

chicken leg, celery, glazed carrot & pearl onion, pomme purée, red wine sauce

34

bouillabaisse

sablefish, scallop, shrimp, mussel, rouille, bread & salad

48

morue charbonnière

herb crusted sablefish, squash purée, black kale, sage salsa verde

42

moules frites – *add blue cheese +5 / add smoked bacon +5*



1lb PEI mussels & fries, marinière sauce

27

SIDES

salade verte

5

mixed greens, mustard dressing, pickled shallot

frites

8

kennebec potato, aioli

gratin de choux fleur

12

cauliflower, gratin padano, bechamel, garlic crumble

champignons

12

sauteed wild mushroom

LET US COOK
FOR YOU

73

per person / family-style
to be taken by the entire table



vegan



vegetarian



gluten free

- french but friendly -

