



# 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

24

### olives fumées

smoked and marinated castelvetro olive

8

### gougères – add a gougère +3

5 warm gruyère gougères

12

## STARTERS

### les escargots en vol-au-vent

snails, parsley, garlic, butter, herb pistou, puff pastry

19

### tartare de boeuf

beef tartare, gribiche sauce, egg yolk jam, crostini

26

### soupe à l'oignon

caramelized onion, crouton, gruyère

21

### foie gras – add an extra foie gras +15

pan-seared foie gras, fig compote, smoked olive bread

26

## SALADS

### caesar coquette

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

36

### salade niçoise

ahi tuna, green beans, castelvetro olives, fingerling potatoes, cherry tomatoes,

30

### salade de betteraves

mixed greens, red & yellow beets, goats cheese spread, mustard vinaigrette, candied pumpkin seeds

24



vegan

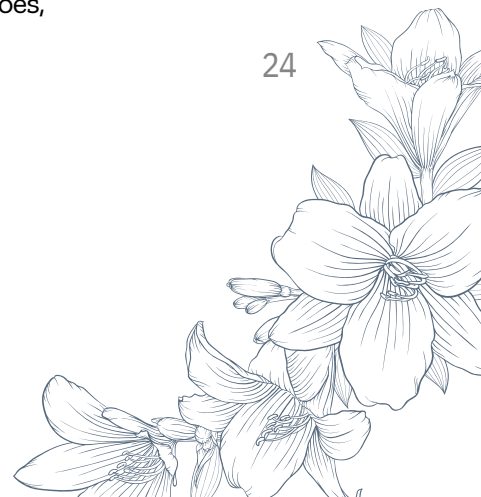


vegetarian



gluten free

- french but friendly -





## MAIN COURSES

**steak frites** – *sub sauce for herb pistou for gluten free option*  
served with a peppercorn sauce, fries & salad, served medium rare

 6 oz bavette 39

 8 oz new york strip 55

**portobello rôti**   26

portobello mushroom, brandy glaze, fingerling potatoes, piperade, herb pistou

**le burger** – *sub blue cheese +5 / add smoked bacon +5 / add foie gras +15* 27  
beef chuck patty, burger sauce, gruyère, arugula, onion jam, fries & salad

**confit de canard** – *add a duck leg +14*  37  
confit duck leg, puy lentils, roasted beets, sherry reduction

**coq au vin** 38  
red wine braised chicken leg, served with pomme purée, glazed carrots & mushroom.

**le poisson**  39  
arctic char, fried truffle polenta, roasted delicata squash, sauce normande

**moules frites** – *add blue cheese +5 / add smoked bacon +5*  29  
1lb PEI mussels & fries, marinière sauce

## SIDES

**salade verte**  6

mixed greens, mustard dressing, pickled shallot  
**frites**  10

kennebec potato, aioli  
**delicata squash**  12

roasted delicata squash, brandy honey glaze  
**pomme purée**  12

mashed yukon gold potatoes, nutmeg

### A TASTE OF FRANCE

\$59

4 - course set menu served family style  
*ask your server for more details*  
*minimum 4 people*



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