



# 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 – add blue cheese espuma +2

smoked and marinated castelvetrano olive

7

### gougères – add a gougère +3

5 warm gruyère gougères

12

## STARTERS

### les escargots en vol-au-vent

snails, parsley, garlic, butter, salsa verde, puff pastry

17

### tartare de boeuf

beef tartare, gribiche sauce, egg yolk jam, crostini

24

### soupe à l'oignon

caramelized onion, crouton, gruyère

19

### poêlée de crevette

argentinian red shrimp, herb bechamel, ricard butter

25

### soufflé au bleu d'auvergne

blue cheese soufflé, leek fondue, granny smith apple & arugula

23

## SALADS

### caesar coquette

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

34

### salad mentonnaise – add seared hokkaido scallops +18

fennel, spring mix, oranges, candied pumpkin seeds, goat cheese

24

 vegan  vegetarian  gluten free

taxes not included





# MAIN COURSES

<b>steak de chou-fleur</b>  	28
cauliflower, red pepper piperade, salsa verde	
<b>steak frites</b> – <i>sub for salsa verde for gluten free option</i>	39
6oz flat iron, peppercorn sauce, fries & salad, served medium rare	
<b>le burger</b> – <i>sub blue cheese +5 / add smoked bacon +5</i>	25
beef chuck patty, burger sauce, gruyère, arugula, onion jam, fries & salad	
<b>confit de canard</b> – <i>add a duck leg +14</i>	35
confit duck leg, puy lentils, roasted fennel, sherry reduction	
<b>bouillabaisse</b>	48
halibut, scallop, shrimp, mussel, rouille, bread & salad	
<b>le flétan</b> – <i>add seared hokkaido scallops +18</i>	45
halibut, fingerling potatoes, pea fricassé, tarragon beurre blanc & crispy halibut skin	
<b>moules frites</b> – <i>add blue cheese +5 / add smoked bacon +5</i> 	27
1lb PEI mussels & fries, marinière sauce	

# SIDES

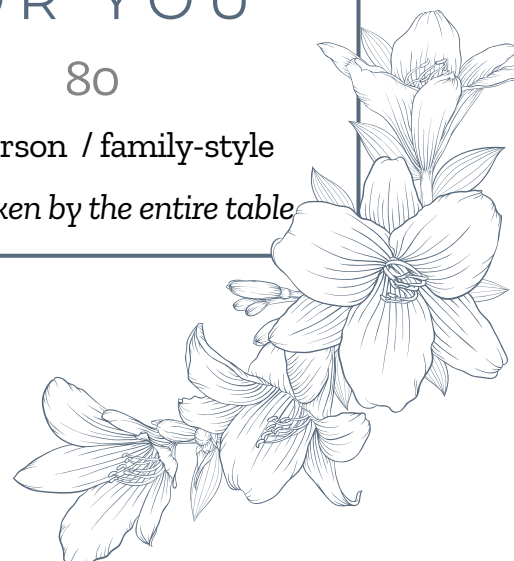
<b>salade verte</b>	5
mixed greens, mustard dressing, pickled shallot	
<b>frites</b>	8
kennebec potato, aioli	
<b>rapini</b>	12
char-grilled rapini, lemon	
<b>champignons</b>	12
sautéed wild mushroom	




LET US COOK  
FOR YOU

80

per person / family-style

to be taken by the entire table



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- french but friendly -