MENU DU DÎNER

from 5pm to 9pm

TO SHARE

la planche 30
chef's selection of cheese & cured meat

assiette de fromages 24
a selection of 3 cheeses, chutney, baguette

olives fumées 8
smoked and marinated castelvetrano olive

gougères – *add a gougère +3* 12
5 warm gruyère gougères

STARTERS

les escargots en vol-au-vent 21
snails, parsley, garlic, butter, herb pistou, puff pastry

tartare de boeuf 26
beef tartare, gribiche sauce, egg yolk jam, crostini

soupe à l'oignon 21
caramelized onion, crouton, gruyère

foie gras – *add an extra foie gras +15* 26
pan-seared foie gras, fig compote, smoked olive bread

SALADS

caesar coquette 36
confit duck, romaine lettuce, white anchovy, grana padano & garlic crumb

salade niçoise 30
ahi tuna, green beans, castelvetrano olives, fingerling potatoes, cherry tomatoes,

salade de betteraves 25
mixed greens, red & yellow beets, goats cheese spread, mustard vinaigrette, candied pumpkin seeds

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

vegan vegetarian gluten free

- french but friendly -