



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

poêlée de crevette

argentinian red shrimp, herb bechamel, ricard butter

25

soufflé au bleu d'auvergne

blue cheese soufflé, leek fondue, bartelett pear & arugula

23

SALADS

caesar coquette

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

34

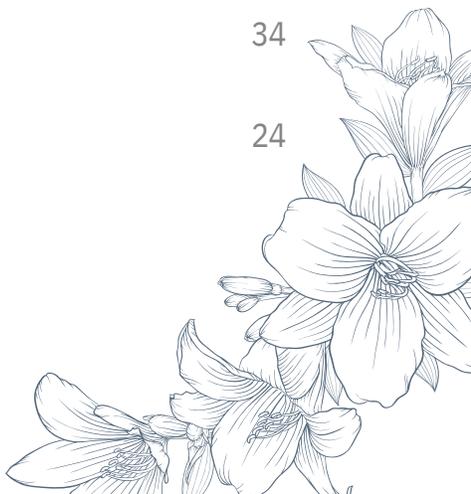
salade d'endive

endives, pear, bleu d'auvergne & candied walnuts

24

 vegan  vegetarian  gluten free

taxes not included





MAIN COURSES

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

SIDES

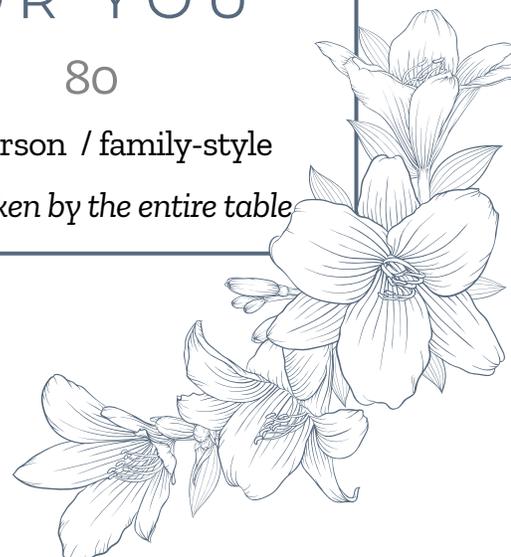
salade verte	5
mixed greens, mustard dressing, pickled shallot	
frites	8
kennebec potato, aioli	
gratin dauphinois	12
yukon gold potato pavé, cave aged gruyere, thyme	
champignons	12
sauteed wild mushroom	

LET US COOK
FOR YOU

80

per person / family-style

to be taken by the entire table



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- french but friendly -