



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

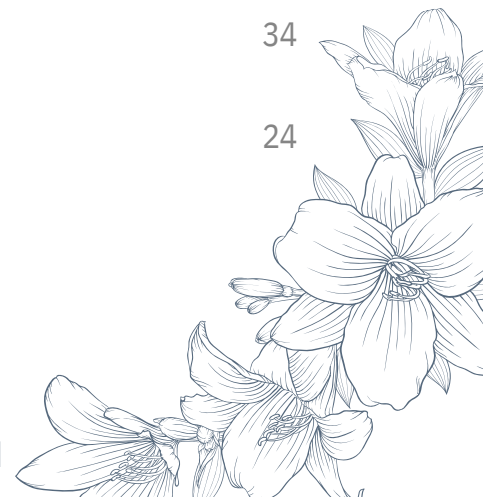
salade d'endive

endives, pear, bleu d'auvergne & candied walnuts

24

 vegan  vegetarian  gluten free

taxes not included





MAIN COURSES

steak de chou-fleur



cauliflower, red pepper piperade, salsa verde

28

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

39

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

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

25

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

confit de canard – *add a duck leg +14*

35

confit duck leg, puy lentils, roasted beets & a sherry reduction

bouillabaisse

48

steelhead trout, scallop, shrimp, mussel, rouille, bread & salad

la truite – *add seared hokkaido scallops +18*

35

steelhead trout, fingerling potatoes, black kale, tarragon beurre blanc & trout roe

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



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



vegan



vegetarian



gluten free

- french but friendly -

