



MAIN COURSES

légumes de provence

tomato, zucchini, eggplant, cashew polenta, basil jus

26

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

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

39

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

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

25

confit de canard – *add an extra duck leg +14*

confit duck leg, puy lentil, beet, spinach, sherry jus

36

bouillabaisse

halibut, trout, shrimp, mussel, rouille, bread & salad

44

truite au beurre blanc

steelhead trout, crushed fingerling potato, grilled zucchini, lemon & dill beurre blanc

34

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

1lb PEI mussels & fries, marinière sauce

27

pasta du jour

fresh pasta from our sister restaurant 'fiore'

28

SIDES

salade verte

8

mixed greens, mustard dressing, pickled shallot

frites

8

kennebec potato, aioli

haricots verts

10

green bean, almond, mustard vinaigrette

broccolini

10

grilled broccolini & lemon vinaigrette

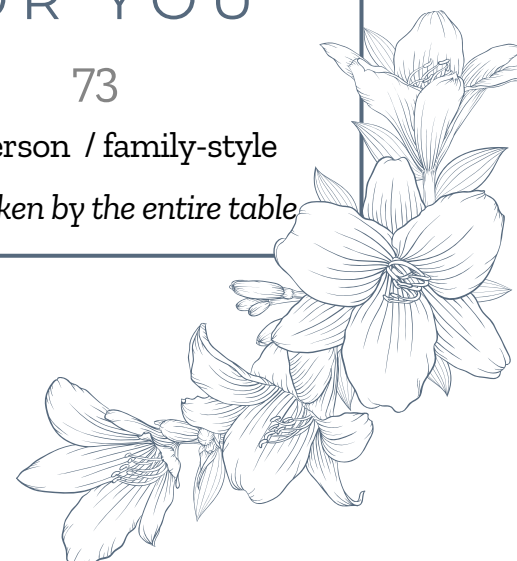
LET US COOK
FOR YOU

73

per person / family-style
to be taken by the entire table

 **vegan**  **vegetarian**  **gluten free**

- french but friendly -





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

carpaccio de thon

tuna, avocado purée, pickled jalapeño, citrus

25

tartare de boeuf

beef tartare, gribiche sauce, egg yolk jam, crostini

24

soupe à l'oignon

caramelized onion, crouton, gruyère

19

parfait maison

chicken liver & foie gras parfait, brioche & coquette chutney

22

burrata

4oz burrata, cantaloupe melon, tomato, basil sorbet

26

SALADS

caesar coquette

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

34

salade niçoise

tuna, mixed greens, green bean, confit potato, olive, cherry tomato, soft boiled egg, wholegrain mustard vinaigrette

26

salade de betteraves – add fresh goat cheese +5

beet, pickled fennel, mixed greens, raspberry vinaigrette

22

 vegan  vegetarian  gluten free

taxes not included

