MENU DEJEUNER

from open to 3pm

SOUPS

add a green salad +5

soupe du jour 12
daily soup, ask your server, served with baguette

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

SALADS & QUICHES

add a cup of soup +5

salade niçoise 28
green beans, castelvetrano olives, fingerling potatoes, cherry tomatoes, ahi tuna

caesar coquette *add confit duck+ 14* 22
romaine salad, white anchovy, grana padano & garlic crumbs

salade de betteraves 24
mixed greens, red & yellow beets, goat cheese spread, mustard vinaigrette, candied pumpkin seeds

quiche lorraine 23
lardons, cave aged gruyere, served with fries & salad

quiche du jour 23
vegetarian quiche served with fries & salad

MAIN COURSES

croque monsieur 25
add sunny egg +3
ham, gruyère, béchamel, sourdough, fries & salad

le burger 27
sub blue cheese / add smoked bacon +5
beef chuck patty, burger sauce, gruyère, arugula, onion jam, fries & salad

portobello rôti 26
portobello mushroom, brandy glaze, fingerling potatoes, piperade, herb pistou

tartare de boeuf 28
beef tartare, gribiche sauce, egg yolk jam, fries & salad

steak frites
sub herb pistou for gluten free option
peppercorn sauce, fries & salad, served medium rare

6 oz bavette 39

8 oz new york strip 55

moules frites 29
add blue cheese / add smoked bacon +5
1lb PEI mussels & fries, marinière sauce

le poisson 39
arctic char, fried truffle polenta, roasted delicata squash, sauce normande

pasta du jour Market Price
fresh pasta from our sister restaurant 'fiore famiglia'

SIDES

salade verte 6
mixed greens, mustard dressing, pickled shallot

frites 10
kennebec potato, aioli

pomme purée 12
mashed yukon gold potatoes, nutmeg

delicata squash 12
roasted delicata squash, brandy honey glaze

vegan vegetarian gluten free

- french but friendly -