

BRUNCH

FRUITS DE MER

- OYSTERS ON THE HALF SHELL ●
by the half dozen
WEST COAST -24
EAST COAST -21
- SHRIMP COCKTAIL -24 ●

PLATEAUX

Assortment of fresh seafood & shellfish

- PETIT - 90
- GRAND - 150
- BOULON - 250

HORS D'OEUVRES

- PAIN MAISON -6
Baguette, Salted Butter
- FRENCH ONION FONDUE -15
Flat Bread, Crudité
- BLUE CRAB BEIGNETS-18
Spicy Remoulade
- CORNMEAL FRIED OYSTERS-18
Oyster Aioli, Mignonette Gastrique
- ESCARGOTS EN CROÛTE-16
Garlic Herb Butter, Puff Pastry
- SHRIMP NOLA-28
Creole Spice, Garlic, Biscuit
- SALMON CARPACCIO-18
Cured Salmon, Beets, Horseradish,
Pickled Shallots
- TARTINE FLAMBÉE
Jambon De Bayonne, Roquefort,
Pear, Truffle Honey- 21
or
Tomato, sauce verte,
Parmesan, basil- 17
- STEAK TARTARE- 19
Garlic Aioli,
Capers, Fines Herbes
- CHARCUTERIE
Assortment Of Artisinal Meats And Cheeses,
Accoutrements
Torchon De Foie Gras Supplement -20
For 2 or for 4
23/39

MAINS

- OMELETTE GRUYÈRE- 22
Farm Eggs, Fondue, Mixed Greens
- GNOCCHI PARISIENNE - 22
White wine, garlic, squash
- MOULES FRITES- 26
PEI Mussels, White Wine, Pommes Frites
- LE BURGER - 19
Smash Patties, American Cheese, Thousand Island,
Pomme Frites
- LOBSTER AND CAVIAR OMELETTE - 32
Gruyere Fondue
- BRIOCHE EGGS BENEDICT
Jambon de Paris -17
Crab Cake -21
- QUICHE LORRAINE - 19
Spinach, Caramelized Onion, Bacon, Gruyere Custard,
Mixed Greens
- CROISSANT SANDWICH - 17
Over Easy Farm Egg, Bacon, American Cheese, Garlic Aioli,
Roasted Potatoes
- FRENCH TOAST - 16
Sauce Suzette, Orange, Maple Anglaise
- GREEK YOGURT AND GRANOLA - 11
Whipped Ricotta, Vanilla, Citrus
- CROQUE MADAME - 17
Jambon De Paris, Gruyere, Sauce Mornay, Farm Egg,
Pomme Frites
- FRENCH DIP - 22
Garlic Roasted Prime Rib, Swiss Cheese, French Onion Jus,
Pommes Frites
- CHICKEN FLORENTINE CRÊPES - 16
Mushroom, Spinach
- ROASTED VEGETABLE CRÊPES - 14
Ratatouille, Herbs, Goat Cheese
- STEAK FRITES
Maitre D'hôtel Butter
Coulotte -36
Cauliflower Steak -21
- SAUCE OPTIONS:
Béarnaise / Au Poivre / Sauce Verte / Roquefort
add Farm Egg -4

CAVIAR SERVICE

Sustainably harvested by Regiis Ova
Served with brioche, blinis, crème fraîche,
egg, shallot, chive

- KALUGA HYBRID - 100 / 10Z.
- OSSETRA - 150 / 10Z.

SALADS & SOUPS

- VERTE -13
Mixed Greens, Mustard Vinaigrette,
Fines Herbes
- FRISÉE -14
Frisée, Bacon Vinaigrette, Poached Egg
- CAESAR -14
Little Gems, Parmesan, Brioche Crouton
- BUTTER POACHED SHRIMP -25
Mixed Greens, Avocado, Truffle Beurre Blanc,
Mustard Vinaigrette
- ONION SOUP GRATINÉE -14
Gruyère, Crouton
- TOMATO BISQUE - 14
Petit Brioche Grilled Cheese

Accompagniments

- FRUIT -11
- PÂTISSERIE BASKET -12
- ASPARAGUS + HOLLANDAISE- 10
- FRITES MAISON -9
- POMMES FRITES-9
- BACON -9

SWEET ENDINGS

CRÈME BRÛLÉE -12
Caramelized Sugar, Berries

CHOCOLATE DOME -14
Milk Chocolate Creméux, Vanilla Ice Cream

WARM BUTTER CAKE -13
Blueberries

PROFITÉROLES -14
Chocolate Glaze, Vanilla Creme

TARTE TATIN -13
French Apple Tart

BREAD PUDDING -14
Bananas, Rum, Vanilla Ice Cream