

LUNCH

FRUITS DE MER

OYSTERS ON THE HALF SHELL
by the half dozen

WEST COAST 24

EAST COAST 21

SHRIMP COCKTAIL

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 Artisanal 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

SNAPPER AMANDINE- 39

Brown Butter Almond Chili Crunch, Haricot Vert

SALMON- 37

Potato Pavé, Sauce Moutarde, Melted Leeks

BOUILLABAISSÉ- 42

Lobster Saffron Broth, Baguette, Rouille

LE BURGER - 19

Smash Patties, American Cheese, Thousand Island,
Pomme Frites

DUCK CONFIT- 36

Savory Crêpes, Cherry-Hoisin, Crispy Vegetable

HERITAGE PORK SCHNITZEL - 36

Buttermilk Spaetzle, Mustard Jus

CROQUE MADAME - 17

Jambon De Paris, Gruyere, Sauce Mornay, Farm Egg,
Petite Verte Salad

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 -4

Béarnaise / Au Poivre / Sauce Verte / Roquefort

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

Add: Steak-15, Salmon-12, Chicken-9,
Butter Poached Shrimp-12

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

HERICOTS VERTS- 9

ROASTED WILD MUSHROOMS- 11

ASPARAGUS + HOLLANDAISE- 10

CAULIFLOWER GRATINÉE- 11

POMME PURÉE-9

POMMES FRITES-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