

SAVORY TARTES

Crispy Thin, Perfect Appetizers To Share

TARTE MÈMÈRE ^V 17
tomato confit, basil, mozzarella

TARTE FLAMBÉE 18
Alsatian-style tarte, fromage blanc,
bacon, onions, parsley

TARTE PARISIENNE 24
foie gras, red shallot confiture,
taleggio, pear slices, baby arugula,
crème fraîche, white truffle oil

PETITES SALADES

JARDIN ^{GF}^V 13
farm greens, seasonal vegetables,
tarragon vinaigrette

SALADE BETTERAVE ^{GF}^V 18
baked beets, frisee, hazelnuts,
horseradish crème fraîche, pumpernickel
crouton, champagne vinaigrette

POIRE ET FROMAGE ^{GF} 17
bibb lettuce, pears, walnuts, roquefort,
pickled onions, champagne vinaigrette

GRANDES SALADES

SALADE CHINOISE ^V^{GF} 23
chopped salad, napa cabbage,
red cabbage, orange, water chestnuts,
cashews, edamame, cilantro, mint,
crispy wonton, black sesame dressing,
soy sesame dressing

SALADE NIÇOISE ^{GF} 27
seared tuna, haricots verts, egg,
niçoise olives, tomatoes, pickled onions,
white anchovies, fingerling potatoes,
champagne vinaigrette
*(add avocado \$4 / chicken \$6 /
salmon \$8 / tuna \$9)*

LES GARNITURES

Sides Dishes

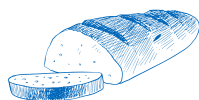
POMMES FRITES ^{NON}^{GMO} 12
authentic Belgian Bintje potatoes

GRATIN DE POMMES
DE TERRE 12
bacon, camembert, chives

RÔTI DE POMMES
DE TERRE ^V 14
truffle aioli, parmesan

CHOUX DE BRUXELLES ^V 12
herbes de provence vinaigrette

BREAD SERVED
UPON REQUEST



^V Vegetarian
^{GF} Gluten Free*
^{NON}^{GMO} No GMOs
**may require minor modifications
\$3 Gluten-Free Bread Substitution*

HORS D'OEUVRES

SOUPE AUX OIGNONS 19
onions, oxtail broth, gruyère cheese toast

SOUPE DE COURGE ^V 16
butternut squash, pumpkin seeds,
red wine poached quince, vaudovan,
crème fraîche, austrian pumpkin seed oil

ESCARGOTS "PERSILLADE" ^{GF} 18
garlic-herb butter, rustic bread

MOULES À LA PROVENÇALE ^{GF} 22
P.E.I. mussels, garlic, thyme, basil,
tomato concassé, grilled rustic bread

AWARD-WINNING
JUMBO LUMP MARYLAND
CRAB CAKE 29
snow pea shoots, mustard crème fraîche

PÂTÉ DE CAMPAGNE 19
pork jowl, cornichons, mustard,
grilled rustic bread

TERRINE DE FOIE GRAS ^{GF} 26
apple-quince compote, toasted brioche

PLATEAU À FROMAGE ^{GF} 24
chef selection of 3 artisanal cheese,

ENTRÉES

QUICHE 21
parisian ham, gruyère, mesclun greens

AVOCADO TOAST 19
avocado, tomato, arugula,
lemon, rustic bread
(add smoked salmon \$6)

MUSHROOM OMELETTE ^{GF}^V 18
gruyère, mushrooms, mesclun greens

SMOKED SALMON
OMELETTE ^{GF} 21
crème fraîche, chives, mesclun greens

PAN BAGNAT 19
tuna, niçoise olives, tomato, egg,
pickled onion, mesclun greens

CROQUE MONSIEUR 23
parisienne ham, gruyère, mustard,
mornay sauce, mesclun greens
MAKE IT A MADAME, ADD EGG \$3

SAUMON GRILLÉ ^{GF} 34
scottish salmon, farm greens,
lemon, tarragon vinaigrette

RIGATONI BOLOGNESE 32
wagyu beef, veal, pork sausage,
san marzano tomato, basil, parmesan

LE GRAND BURGER ^{GF} 25
lettuce, pickle, onion, gruyère,
'grand mac sauce', pommes frites

STEAK FRITES ^{GF} 37
8oz. cedar river hanger steak,
sauce de maison, pommes frites

DESSERTS

KOUIGN AMANN 15
warm toasted butter pastry,
strawberry compote, vanilla ice cream

GÂTEAU AU CITRON ET
HUILE D'OLIVE 14
olive oil cake, lemon sorbet

VALRHONA CHOCOLAT
POT DE CRÈME ^{GF} 14
salted caramel, feuilletine, brandied cherries

MACARONS ASSORTIS 22
ten assorted macarons

PRIX-FIXE MENU

APPETIZERS

choice of:

JARDIN ^{GF}^V

farm greens, seasonal vegetables,
tarragon vinaigrette

SOUPE DE COURGE ^V
butternut squash, pumpkin seeds,
red wine poached quince, vaudovan,
crème fraîche, austrian pumpkin seed oil

ENTREES

choice of:

SAUMON GRILLÉ ^{GF}

scottish salmon, farm greens,
lemon, tarragon vinaigrette

PAN BAGNAT

tuna, olives, tomato, egg,
pickled onion, mesclun greens

SALADE CHINOISE ^V

chopped salad, napa cabbage,
red cabbage, orange, cashews
water chestnuts, edamame, cilantro,
mint, crispy wonton,
black sesame dressing,
soy sesame dressing

DESSERTS

choice of:

TAHITIAN VANILLA

CRÈME BRÛLÉE ^{GF}

vanilla custard, caramelized sugar,
strawberry

VALRHONA CHOCOLAT

POT DE CRÈME ^{GF}

salted caramel, feuilletine,
brandied cherries

Two-Course - 29 per person
Three-Course - 39 per person

Available 12pm-4pm
Monday - Friday

Join us for Brunch
Saturdays & Sunday
11am - 4pm

CRÊPES

AUTHENTIC BELGIAN WAFFLE

EGGS BENEDICT

SCRAMBLE DU JOUR

\$20 BOTTOMLESS MIMOSAS

EXECUTIVE CHEF: KEVIN TAKAFUJI | CHEF PROPRIETOR: THOMAS CISZAK