

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, pickled rhubarb, hazelnuts,
arugula, 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,
romaine, oranges, 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

HARICOTS VERT ^V 12
almondine

HORS D'OEUVRES

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

VELOUTÉ DE CHAMPIGNONS ^V16
roasted mushroom, brioche crouton,
chive, porcini 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
strawberry compote, toasted brioche

PLATEAU À FROMAGE ^{GF} 24
chef selection of 3 artisanal cheese,
fresh fruit, nuts, country bread

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, onion,
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

TAHITIAN VANILLA
CRÈME BRÛLÉE ^{GF} 14
vanilla custard, caramelized sugar, strawberries

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

VELOUTÉ DE CHAMPIGNONS ^V
roasted mushroom, brioche crouton,
chive, porcini 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, romaine, oranges,
water chestnuts, cashews, 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

**BREAD SERVED
UPON REQUEST**



^V **Vegetarian**

^{GF} **Gluten Free***

^{NON}^{GMO} **No GMOs**

**may require minor modifications
\$3 Gluten-Free Bread Substitution*