

BOULANGERIE
Freshly Baked Sat & Sun

CROISSANT 3.5

PAIN AU CHOCOLAT 4

PAIN À LA CANNELLE 4

CROISSANT AMANDES 4

CROISSANT AU NOISETTE 4.5

KOUIGN AMANN 4.5

HORS D'OEUVRES

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

VELOUTÉ DE CHAMPIGNONS V 16
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

TUNA TARTARE 19
avocado, black sesame,
smoked soy sauce, crisps

SAVORY TARTES

Crispy Thin, Perfect Appetizers

TARTE MÈMÈRE V 17
tomatoes 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

BRUNCH

AUTHENTIC
BELGIAN WAFFLE 16
strawberries, chantilly,
chocolate fondue

CRÊPES 16
CHOOSE ONE:
banana & nutella
strawberry & chantilly

QUICHE 21
parisian ham, gruyère, mesclun greens

SCRAMBLE DU JOUR MP
chef's daily preparation

AVOCADO TOAST 19
avocado, tomato, arugula,
lemon, rustic bread
Add: Smoked Salmon +6

EGGS BENEDICT 24
parisian ham, ham hollandaise,
brioche, chives

SMOKED SALMON
EGGS BENEDICT 28
hollandaise, chives, brioche

ENTREES

SCHNITZEL 32
chicken breast, arugula, radish
pickled mushroom, rhubarb jam

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

CROQUE MONSIEUR 23
parisienne ham, gruyère, mustard,
mornay sauce, mesclun greens
Add Egg "Madame" +3

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

CHARCUTERIE

PÂTÉ DE CAMPAGNE GF 20
pork jowl, cornichons, grain mustard,
grilled rustic bread

TERRINE DE FOIE GRAS GF 26
strawberry compote, toasted brioche,

PETITES SALADES

JARDIN GF V 13
farm greens, seasonal vegetables,
tarragon vinaigrette

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

SALADE DE BETTERAVES GF V 19
baked beets, pickled rhubarb,
hazelnuts, arugula

GRANDES SALADES

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

SALADE NIÇOISE GF 27
seared tuna, haricots verts, niçoise
olives, tomatoes, egg, pickled onions,
white anchovies, fingerling potatoes,
Add: Avocado +4, Chicken +6,
Salmon +8, Tuna +9

LES GARNITURES

Sides Dishes

POMMES FRITES NON GMO 12
authentic Belgium Bintje potatoes

RÔTI DE POMMES DE TERRE V 14
truffle aioli, parmesan

GRATIN POMMES DE TERRE V 12
bacon, camembert

HARICOTS VERT V GF 12
almondine

BREAD SERVED
UPON REQUEST



V Vegetarian

GF Gluten Free*

NON GMO No GMOs

*may require minor modifications

*gluten-free bread substitution add \$3

DESSERTS

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

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

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

MACARONS ASSORTIS 22
ten assorted macarons