

CHARCUTERIE

- PÂTÉ DE CAMPAGNE 20
pork jowl, cornichon, grain mustard
grilled rustic bread
- TERRINE DE FOIE GRAS 26
strawberry compote, toasted brioche
- PLATEAU À FROMAGE 24
chef selection of 3 artisanal cheese,
fresh fruit, nuts, country bread
- BAKED CAMEMBERT 28
(perfect for 2)
fig & hazelnut jam, baguette
- ÉCHANTILLON 54
foie gras, pâté, camembert,
fruit, nuts, country bread

PETITES SALADES

- JARDIN GF V 13
farm greens, seasonal vegetables,
tarragon vinaigrette
- SALADE DE BETTERAVE GF V 18
baked beets, pickled rhubarb, hazelnuts,
arugula, champagne vinaigrette
- POIRE ET FROMAGE GF 18
bibb lettuce, pears, walnuts, roquefort,
pickled onions, champagne vinaigrette

GRANDES SALADES

- SALADE CHINOISE V GF 24
chopped salad, romaine, napa cabbage,
red cabbage, oranges, water chestnuts,
cashews, edamame, cilantro, mint,
crispy wonton, black sesame dressing,
soy sesame dressing
- SALADE NIÇOISE GF 28
seared tuna, haricots verts,
niçoise olives, pickled onions,
fingerling potatoes, tomatoes, egg,
white anchovies, champagne vinaigrette

(add avocado \$4 / chicken \$6 /
salmon \$8 / tuna \$9)

LES GARNITURES

- Sides Dishes
- POMMES FRITES NON GMO V 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 V 16
roasted mushroom, brioche crouton,
chive, porcini oil
- ESCARGOTS "PERSILLADE" GF 18
garlic-herb butter, rustic bread
- MOULES À LA PROVENÇALE 22
P.E.I. mussels, garlic, thyme, basil,
tomato concassé, grilled rustic bread
- WAGYU STEAK TARTARE 24
shallots, capers, mustard, egg yolk,
grilled rustic bread

SAVORY TARTES

- Crispy Thin, Perfect Appetizers to Share
- TARTE MÉMÈRE V 17
tomato confit, basil, mozzarella, parmesan
- 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

CHEF'S CLASSICS

- TUNA TARTARE 19
avocado, black sesame,
smoked soy sauce , crisps
- AWARD-WINNING
JUMBO LUMP MARYLAND
CRAB CAKE 29
snow pea shoots, mustard crème fraîche
HAVE IT AS AN ENTREE \$52
- MISO-CINNAMON GLAZED
CHILEAN SEA BASS GF 45
bok choy, ginger-lemongrass velouté
- CASSOULET AU POULET 39
red wine braised chicken leg,
pancetta, pork shoulder, garlic sausage,
white beans, foie gras breadcrumbs

ENTRÉES

- TRUITE AUX AMANDES 38
rainbow trout, haricots vert,
almonds, brown butter, lemon
- CHICKEN SCHNITZEL 32
rhubarb compote, pickled mushroom,
radish, arugula, lemon
- CONFIT DE CANARD 42
moulard duck leg confit, lentils,
orange glaze, duck jus
- PLAT DU JOUR MP
daily menu addition
- 8 OZ. FILET MIGNON GF 58
pommes purée, asparagus,
black trumpet mushroom sauce
- LE GRAND BURGER 25
lettuce, pickle, onion, gruyère,
'grand mac sauce', pommes frites
- RIGATONI BOLOGNESE 32
wagyu beef, veal, pork sausage,
san marzano tomato, basil, parmesan
- VEGAN BOLOGNESE V 32
rigatoni, tempeh, jackfruit,
san marzano tomato, mushroom,
chive, nutmeg, oregano

GRILLÉ

- SAUMON GF 34
scottish salmon, farm greens,
tarragon vinaigrette, lemon
- STEAK FRITES GF 39
8oz. cedar river hanger steak,
sauce de maison, pommes frites
- CÔTELETTES D'AGNEAU 58
lamb loin chops, artichokes,
rosemary, aged sherry

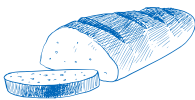
DESSERTS

- 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

BRUNCH

- Available Saturday & Sundays
11am - 4pm
- CRÊPES
- QUICHE
- AUTHENTIC BELGIAN WAFFLE
- SCRAMBLE DU JOUR GF
- EGGS BENEDICT
- AVOCADO TOAST GF

BREAD SERVED
UPON REQUEST



- V VEGETARIAN
- GF GLUTEN-FREE*
- NON GMO NO GMOs
*may require minor modifications
Gluten-Free Bread Substitution Add \$3