

FRENCH  BUVETTE

Coquette

LUNCH

Charcuterie & Fromage

CHARCUTERIE	LES FROMAGES	Options	
Jambon de Bayonne	Comté	2	\$18
Truffle Salami	Epoisses	4	\$35
Rosette de Lyon	Fourme d'Ambert	8	\$69
	Brillat-Savarin		
	Chevre Brulée		

Les Tartines

Saumon Fumé / Toast Brioche <i>Crème Fraîche Fried Capers, Shaved Vegetables, Pickled Fresnos</i>	\$22
Tarte Aux Champignons / Mushroom Tart <i>Raclette Fondue, Coquette Vinaigrette, Truffle Oil</i>	\$20
Mousse de Paté <i>Goose, Duck & Pork Liver, Sauternes Wine, Rock Salt Dijon Mustard, Cornichons, Baguette</i>	\$14
Tarte à la Tomate et Oignons <i>Caramelized Tomato & Onion Tart with Chevre Ice Cream</i>	\$22

Petites Assiettes / Small Plates

Add on Protein: Crevettes \$16 Chicken Paillard \$10
Petit Beef Filet \$32, Smoked Salmon \$11

Salade du Jardin <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Brûlée Chevre - \$7.00</i>	\$15
Salade de Roquefort <i>Local Greens, Roquefort, Walnut Crumble, Charred Red Onion Honey Vinaigrette</i>	\$17
Salade aux Choux de Bruxelles et Lardons <i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, Gribiche, Shaved Apples</i>	\$22
Crevettes Pochées / Poached Rose Shrimp <i>Shrimp, Saffron Aioli, Shaved Fennel</i>	\$24

A la Carte

Haricot Verts / Green Beans	\$10
Pomme Frites / French Fries with Garlic Aioli	\$12
Champignon à l'ail / Mushrooms in Garlic Butter	\$12
French Potato Salad - Dijon Aioli, Scallions, Farm Egg	\$6
Bread Service with Butter	\$6

Hors d'oeuvres - Collations

Olives Marinées <i>Espelette, Roasted Garlic, Citrus</i>		\$6
Huîtres / Oysters <i>Served with Mignonette, Lemon</i>	6	\$24
<i>Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)</i>	12	\$46
	ea	\$4
Crevettes Pochées / Poached Rose Shrimp <i>By the Piece, Saffron Aioli, Meyer Lemon</i>	6	\$24
	12	\$46
	ea	\$4

Sandwich du Dimanche

Served with Choice of Salade Simple or Pommes Frites

Le Hamburger <i>Croissant, Short Rib & Brisket, Gruyère, Caramelized Onions Fried Jambon, Truffle Garlic Aioli</i>	\$22
Croque Monsieur <i>Paris Ham, Gruyere, Mornay</i> Add Soft Egg - \$2	\$18
Duck Fat Fried Chicken Sandwich <i>Brioche Bun, Honey-Tarragon Aioli, Parsley Pickled Fresno & Cucumber Salade</i>	\$20

Entree

Steak Frites <i>8 oz Filet Mignon, Pommes Frites Maitre Butter - \$3 Sauce Au Poivre - \$5</i>	\$32
Poisson du Jour / Fresh Fish of the Day <i>Purée de Pommes de Terre - Mashed Potatoes & Shaved Fennel Beurre Rouge - Balsamic & Red Wine Reduction with Shallots</i>	\$24
Coq Au Vin Blanc <i>Mushroom, Bacon, Légumes de Saison, Riesling, Confit Lemon</i>	\$24
Moules Marinières <i>Mussels with White Wine, Shallots, Garlic, Butter Cream, Fennel & Garlic Streusel</i>	\$26
Steak Tartare <i>Shallots, Fried Capers, Herbs, Baguette Egg Yolks Three Ways: Raw, Cured & Quail Yolk</i>	\$22

General Manager Patrick Denetre

Sommelier Fabien Boudart

Executive Chef Serhii Konovalenko

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.