

Charcuterie & Fromage

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

Les Tartines

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

Petites Assiettes / Small Plates

Add on Protein: Poisson du Jour* \$14, Crevettes \$16,
Chicken Paillard \$10, Petit Beef Filet* \$32, Smoked Salmon \$11

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| Salade du Jardin Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Crème Brûlée Chevre - \$7.00 | \$15 |
| Salade de Roquefort Local Greens, Roquefort, Walnut Crumble Charred Red Onion, Honey Vinaigrette | \$17 |
| Salade aux Choux de Bruxelles et Lardons Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, Gribiche, Shaved Apples | \$22 |

A la Carte

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| Pomme Frites / French Fries with Garlic Aioli | \$12 |
| French Potato Salad - Dijon Aioli, Scallions, Farm Egg* | \$6 |
| Haricots Verts / Baby Green Beans | \$10 |
| Bread Service with Butter | \$6 |

Sandwich et Entrée du Dimanche

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| Le Hamburger * Croissant, Short Rib & Brisket, Gruyère, Caramelized Onions Fried Jambon, Truffle Garlic Aioli | \$22 |
| Le Hamburger* a la Gueule de Bois - Fried Egg & Hollandaise | \$26 |
| Croque Monsieur * Paris Ham, Gruyère, Mornay Add Soft Egg - \$2.00 Pommes Frites ou/or Salade Simple | \$18 |
| Duck Fat Fried Chicken Sandwich Brioche Bun, Honey-Tarragon Aioli, Pickled Salade, Parsley Pommes Frites ou/or Salade Simple | \$20 |

Les Choix D'Oeufs

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| Coquette Benedict * Poached Eggs, Hollandaise, Toasted Brioche Crouton Exotic Mushrooms, Spring Peas, Fresh Herbs, Espelette | \$22 |
| Saumon Fumé Benedict * Poached Eggs, Haricots Verts, Hollandaise, Toasted Brioche Smoked Salmon Fresh Herbs, Espelette | \$24 |
| Quiche du Jour Served with a Salade Simple | \$16 |
| Oeufs Cocotte * Two Baked Eggs, Mornay, Piperade, Bayonne Ham, Espelette Brioche Crouton | \$18 |
| Omelette à la Francaise * Herb & Garlic Butter, Fines Herbs | \$16 |

Sucres

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| Sabayon French Toast Soaked Brioche Bread with Sabayon Sauce Topped with Fresh Berries | \$24 |
| Crêpes Suzette Orange Juice Reduction, Blood Orange Supremes, Orange Zest Grand Marnier, Whipped Fromage Blanc, Flambé with Don 151 | \$22 |
| Le Petit Déjeuner Choice of Traditional Butter Croissant with Confiture or Almond Croissant with Almond Cream Café au Lait, Cappuccino or Café Américain | \$11 |

Fruits de Mer

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| Oysters * Served with Mignonette, Lemon | 6 | \$24 |
| Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada) | 12 ea | \$46 \$4 |
| Crevettes Pochées / Poached Rose Shrimp Saffron Aioli, Meyer Lemon | 6 12 ea | \$24 \$46 \$4 |

