

## LA BOULANGERIE

<b>Pain au Chocolat</b> Warm Chocolate Croissant	7
<b>Brioche Aux Amandes</b> Raspberry Jam, Almond Cream	7
<b>Pain au Raisin</b> Orange Pastry Cream, Raisins, Powdered Sugar Glaze	7
<b>Panier à Bâtisserie</b> Three is Always Better	19
<b>Avocado Tartine</b> Chèvre, Fresno, Lime, Chive	16
<b>Smoked Salmon Tartine*</b> Herbed Cream Cheese, Pickled Shallot, Capers, Fines Herbs	17



FROMAGE BLANC, HERBS DE PROVENCE 19

## LES GRANDE SALADES

<b>Colossal Shrimp Louie</b> Tiger Shrimp, Hearts of Palm, Avocado, Grapefruit, Louie Dressing	27
<b>Frisée aux Lardon*</b> Soft Poached Egg, Grainy Mustard Vin	18
<b>Seared Tuna Niçoise*</b> Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette	29
<b>Pomeroiy Chicken Waldorf</b> Red Romaine, Grapes, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	18

## CHARCUTERIE

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	15
<b>Country Pâté</b> Pistachio, Pommery Mustard, Sweet Gherkin	16
<b>Duck Confit Tartine</b> Camembert, Brandied Cherry, Whole Grain Mustard	17

## LE CREPERIE

SUCRE

<b>Classique</b> Orange, Crème Chantilly	15
<b>Nutella</b> Banana, Hazelnut, Strawberry	16
<b>Norwegian</b> Lingonberry Jam	16

SAVEUR

- served with a petite salade -

<b>Florentine</b> Spinach, Camembert	16
<b>Breton*</b> Parisian Ham, Gruyère, Sunny Side Egg	17
<b>Chicago</b> Sausage, Provolone, Caramelized Onion	17

## LES ŒUFS

<b>l'Omelette</b> Spinach, Chèvre, Chive, Petite Salade	18
<b>l'Saucisson Omelette</b> Pork Sausage, Butterkäse Cheese, Roasted Red Pepper, Petite Salade	22
<b>Quiche Lorraine</b> Bacon Lardon, Butterkäse Cheese, Fines Herbs	17
<b>Le Benedict*</b> Jamon de Paris, Crumpet, Hollandaise	22
<b>Smoked Salmon Benedict*</b> Avocado, Crumpet, Caper Hollandaise	27
<b>Bœuf &amp; Œufs*</b> Grilled Hangar, Rosti Potatoes, Two Eggs, Oven-Dried Tomato, Béarnaise	25

## AVEC FRITES

<b>Croque Monsieur</b> Jamon de Paris, Gruyère Make it 'Madame' Sunny Side Egg +3*	19
<b>Mussels Marinière</b> Garlic, Chablis, Crème, Fines Herbs	25
<b>Filet Sliders*</b> Red Onion Jam, Boursin, Arugula	33
<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	39
<b>Poulet Cajun</b> Petite Salade, Beurre Blanc	25
<b>Burger Royale*</b> Caramelized Onion, Butterkäse Cheese, Dill Pickle, Remoulade, Brioche Bun	21

## FRUITS DE MER

**Oysters On the Half Shell\***  
East or West  
(½ DZ) 25

**Colossal Black Tiger Shrimp**  
(4) 29

**Petit Brunch Plateau\***  
East & West Coast Oysters, Alaskan King Crab,  
Colossal Black Tiger Shrimp, Ahi Tuna Tartare  
140

**Alaskan Jumbo King Crab**  
(½ LB) 65

**Tuna Tartare à la Marseillaise\***  
22

## LES GARNITURES

**Crispy Bacon 9 | Chicken-Apple Sausage 7 | Salade Verte 7**  
**2 Eggs 'Your Way' 7\* | Pommes Frites** Garlic Aioli 7  
**Rosti Potatoes 9 | Toast** [Brioche, Crumpet, or Country] 7



**Jus de Jardin**  
Spinach, Celery, Green Apple,  
Cucumber, Ginger, Lemon 9

## DES COCKTAILS

## BRUNCH CLASSIQUES

<b>Bloody Marie</b> Housemade Bloody Mix, Vodka	13
<b>Mimosa Amere</b> Orange Juice, Campari, Sparkling Wine	12
<b>Bellini Rouge</b> Strawberry, Raspberry, Sparkling Wine	14
<b>Spritz de la Mont</b> Suze, St. Germaine, Lillet Blanc, Sparkling Wine	14
<b>Espresso Martini</b> Cold Brew Espresso, Pomeroy Vodka, Mr. Black Coffee Liqueur	15

## DE LA MAISON

<b>Blood Orange Margarita à la Pression</b> Tequila Blanco, Cointreau, Blood Orange, Lime, Sage, Tajín	16
<b>Watered Flowers</b> Ketel One Cucumber Mint, Aperol, Raspberry, Lemon, Angostura, Rosebud	16
<b>Parisian Summer No. 2 à la Pression</b> White Blossom Vodka, Amontillado, Orgeat, Lemon, Tiki Bitters	14
<b>Cherry Martini</b> Blue Ash Farm Cherry Vodka, Vermouth Blanc, Orange Bitters, Luxardo Cherry, Lemon Twist	18
<b>Le Spritz</b> Strawberry-Infused Aperol, Vermouth Blanc, Basil, Bubbles, Orange	14
<b>Le Pamplermousse</b> Gin, St. Germain, Grapefruit, Lemon, Basil	15



## SANS ALCOHOL

<b>Best Day Brewing Kölsch NA</b> Northern California (0%)	7
<b>Cloud Water CBD Sparkling Water</b> Blood Orange & Coconut	8

## VINS AU VERRE

## CHAMPAGNE ET BUBBLES

<b>Joseph Perrier Cuvée Royale</b> Sainte-Menehould, France NV (Chardonnay, Pinot Noir, Meunier)	26   104
<b>Camille Braun Brut Rosé</b> Cremant d'Alsace, France NV (Pinot Noir)	17   68
<b>Castelnuovo Prosecco DOC</b> Veneto, Italy NV (Glera)	14   56

## ROSÉ

<b>Le Provençal</b> Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)	15   60
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## BLANC

<b>Bouchard 'Pere et Fils' Rully White Burgundy</b> Rully, Burgundy, France 2018 (Chardonnay)	26   104
<b>Bernard Fleuriet et Fils Sancerre</b> Sancerre, France 2022 (Sauvignon Blanc)	21   84
<b>Paul Mas Réserve 'Languedoc Blanc'</b> Languedoc-Roussillon, France 2020 (Vermentino Marsanne Grenache)	15   60
<b>Highway 12 Sauvignon Blanc</b> MacLeod, Sonoma Valley, California 2022 (Sauvignon Blanc)	14   56
<b>Kracher Pinot Gris</b> Burgenland, Austria 2019 (Pinot Gris)	14   56
<b>Doria 'La Splendeur du Soleil'</b> Monterey, California 2021 (Chardonnay)	16   64

## ROUGE

<b>Omero Pinot Noir</b> Willamette Valley, Oregon 2017 (Pinot Noir)	19   76
<b>Les Athlètes du Vin Pinot Noir</b> Loire, France 2020 (Pinot Noir)	15   60
<b>J.L. Chave 'Mon Coeur'</b> Côtes du Rhône, France 2020 (Grenache, Syrah, Mourvèdre)	17   68
<b>Bernard Baudry 'Les Granges' Chinon</b> Loire, France 2021 (Cabernet Franc)	14   56
<b>Chateau Larose-Trintaudon</b> Bordeaux, France 2016 (Cabernet Sauvignon Blend)	23   92
<b>Bonanno Cabernet</b> Napa Valley, California 2021 (Cabernet Sauvignon)	21   84

## BIÈRES

## PRESSION

<b>Kronenbourg '1664' Lager</b> Alsace, France (5.5%)	8
<b>Trumer Brauerei German Style Pilsner</b> Berkeley, California (4.9%)	8
<b>Haymarket 'Hazy is Lazy' IPA</b> Chicago, IL (6.6%)	9

## PACQUET

<b>Goose Island 'Matilda' Belgian Style Ale</b> Chicago, IL (7.0%)	10
<b>Brasserie D'Achouffe 'La Chouffe' Blonde Ale</b> Belgium (8.0%)	11