

## LA BOULANGERIE

<b>Pain au Chocolat</b> Warm Chocolate Croissant	5
<b>Brioche Aux Amandes</b> Raspberry Jam, Almond Cream	6
<b>Pistachio "l'Escargot" Danish</b> Grand Marnier, Sour Cherry	7
<b>Panier à Bâtisserie</b> Three is Always Better	15
<b>Avocado Tartine</b> Chèvre, Fresno, Lime, Chive	15
<b>Gravlax &amp; Baguette</b> Fromage Frais, Capers, Chives	16



FROMAGE BLANC, HERBS DE PROVENCE 18

## LES GRANDE SALADES

<b>Colossal Shrimp Louie</b> Tiger Shrimp, Hearts of Palm, Avocado, Grapefruit, Louie Dressing	26
<b>Frisée aux Lardon</b> Soft Poached Egg, Grainy Mustard Vin	17
<b>Seared Tuna Niçoise</b> Hard Boiled Egg, Haricots Verts, Potato, Tomato, Olives, Banyuls Vinaigrette	28
<b>Pomeroiy Chicken Waldorf</b> Red Romaine, Grapes, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	17

## CHARCUTERIE

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	14
<b>Country Pâté</b> Pistachio, Pomeroiy Mustard, Sweet Gherkins	15
<b>Salmon Rillettes</b> Poached & Smoked Salmon, Buttered Toast	14

## LE CREPERIE

### SUCRE

<b>Classique</b> Orange, Crème Chantilly	14
<b>Nutella</b> Banana, Hazelnut, Strawberry	15
<b>Norwegian</b> Lingonberry Jam	15

### SAVEUR

- served with a petite salade -

<b>Florentine</b> Spinach, Camembert	15
<b>Breton</b> Parisian Ham, Gruyère, Sunny Side Egg	16
<b>Chicago</b> Sausage, Provolone, Caramelized Onion	16

## LES ŒUFS

<b>l'Omelette</b> Spinach, Chèvre, Tomato, Chive	15
<b>Quiche Lorraine</b> Bacon Lardon, Butterkäse Cheese, Fines Herbs	16
<b>Le Benedict</b> Jamon de Paris, Crumpet, Hollandaise	21
<b>Bœuf &amp; Œufs</b> Grilled Hangar, Rosti Potatoes, Two Eggs, Oven-Dried Tomato, Béarnaise	24

## AVEC FRITES

<b>Croque Monsieur</b> Jamon de Paris, Gruyère Make it 'Madame' Sunny Side Egg +3	18
<b>Mussels Marinière</b> Garlic, Chablis, Crème, Fines Herbs	24
<b>Filet Sliders</b> Red Onion Jam, Boursin, Arugula	32
<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	38
<b>Chicken Paillard</b> Arugula, Lemon, Parmesan	22
<b>Burger Royale</b> Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	18

## FRUITS DE MER

**Oysters On the Half Shell**  
East or West  
(½ DZ) 24

**Colossal Black Tiger Shrimp**  
(4) 28

**Petit Brunch Plateau**  
East & West Coast Oysters, Alaskan King Crab,  
Colossal Black Tiger Shrimp, Ahi Tuna Tartare  
135

**Alaskan Jumbo King Crab**  
(½ LB) 64

**Tuna Tartare à la Marseillaise**  
21

## LES GARNITURES

**Crispy Bacon** 8 | **Chicken-Apple Sausage** 6  
**2 Eggs 'Your Way'** 6 | **Pommes Frites** Garlic Aioli 6  
**Rosti Potatoes** 8 | **Salade Verte** 6 | **Country Toast** 6



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

## DES COCKTAILS

## BRUNCH CLASSIQUES

<b>Bloody Marie</b> Housemade Bloody Mix, Pomeroy 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</b> Tequila Blanco, Cointreau, Blood Orange, Lime, Sage, Tajín	16
<b>Bad Apple</b> Vodka, St. Germain Elderflower, Pressed Apple, Egg White, Cinnamon Bark, Lemon	12
<b>Wild Child à la Pression</b> Vodka, Dolin Blanc, Ginger, Passionfruit, Lemon, Bubbles	14
<b>French 75</b> Gin, Thyme Infusion, Bubbles, Lemon	14
<b>Le Spritz</b> Cranberry-Infused Aperol, Rouge Vermouth, Pimento Dram, Bubbles, Orange	14
<b>The French Intervention</b> Tequila Blanco, Cynar, St. Germain, Angostura, Lemon	16



## SANS ALCOHOL

<b>Krombacher Pilsner NA</b> Kreutzal, Germany (0%)	7
<b>Cloud Water CBD Sparkling Water</b> Blood Orange & Coconut	8

## VINS AU VERRE

## CHAMPAGNE ET BUBBLES

<b>Langlois-Chateau Brut</b> Loire, France NV (Chenin Blanc, Chardonnay, Cabernet Franc)	14   56
<b>Camille Braun Brut Rosé</b> Cremant d'Alsace, France NV (Pinot Noir)	16   64
<b>Charles Ellner 'Carte Blanche' Brut</b> Champagne, France NV (Pinot Noir, Chardonnay, Pinot Meunier)	25   100

## ROSÉ

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

<b>Poiron 'Domaine Des Quatre Routes' Muscadet</b> Vin de Loire, France 2021 (Melon de Bourgogne)	14   56
<b>Domaine Bernard Fleuriet Sancerre Tradition</b> Sancerre, France 2021 (Organic Sauvignon Blanc)	21   84
<b>Henri Bourgeois 'Petit Bourgeois'</b> Val de Loire, France 2020 (Sauvignon Blanc)	15   60
<b>J. Moreau &amp; Fils 'Gloire de Chablis'</b> Chablis, France 2020 (Chardonnay)	20   80
<b>Scarpetta Pinot Grigio</b> Friuli-Venezia Giulia, Italy 2021 (Pinot Grigio)	13   52
<b>Bouchaine Estate</b> Los Carneros, California 2018 (Chardonnay)	23   92

## ROUGE

<b>Omero Pinot Noir</b> Willamette Valley, Oregon 2017 (Pinot Noir)	18   72
<b>Xavier Vignon</b> Vacqueyras, France 2019 (Grenache, Mourvedre)	17   68
<b>Domaine Jacques Girardin Bourgogne</b> Burgundy, France 2020 (Pinot Noir)	21   84
<b>Domaine Jean-Louis Chave 'Mon Coeur'</b> Côtes du Rhône, France 2020 (Syrah, Grenache)	16   64
<b>Chateau Larose-Trintaudon</b> Bordeaux, France 2016 (Cabernet Sauvignon Blend)	23   92
<b>Bonanno Cabernet</b> Napa Valley, California 2019 (Cabernet Sauvignon)	19   76

## BIÈRES ET CIDRES

## PRESSION

<b>Kronenbourg '1664 Blanc' Whitbier</b> Alsace, France (5.0%)	8
<b>Brasserie Meteor Pilsner</b> Alsace, France (5.0%)	8
<b>Chimay 'Première' Belgian Dubbel</b> Bières de Chimay, Belgium (7.0%)	10

## PACQUET

<b>Delirium 'Tremens' Strong Blonde Ale</b> Melle, Belgium (8.5%)	12
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