



LA BOULANGERIE

Pain au Chocolat	Warm Chocolate Croissant	7
Brioche aux Amandes	Raspberry Jam, Almond Cream	7
Vanilla & Orange Financier	Brown Butter, Toasted Almonds	7

Panier à Pâtisserie	Three is Always Better	17
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Smoked Salmon Tartine	Herbed Cream Cheese, Pickled Shallot, Capers, Fines Herbs	19
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CHARCUTERIE

Chicken Liver Mousse	Dijon, Citrus, Toast	16
Country Pâté	Pistachio, Pommery Mustard, Sweet Gherkin	16



FROMAGE BLANC, HERBS DE PROVENCE 19

LES SALADES

Add Chicken 9 | Steak 19 | Salmon 17 | Shrimp 17

Colossal Shrimp Louie	Tiger Shrimp, Hearts of Palm, Avocado, Grapefruit, Louie Dressing	27
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Frisée aux Lardons	Soft Poached Egg, Grainy Mustard Vin	16
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Seared Tuna Niçoise	Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette	29
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Pomeroy Chicken Waldorf	Red Romaine, Grapes, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	18
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LE CRÊPERIE

SUCRE

Classique	Orange, Crème Chantilly	15
Nutella	Banana, Hazelnut, Strawberry	16
Norwegian	Lingonberry Jam	16

SAVEUR

Florentine	Spinach, Camembert	16
Breton	Parisian Ham, Gruyère, Sunny Side Egg	17
Chicago	Sausage, Provolone, Caramelized Onion	17

LES OEUFS

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

AVEC FRITES

Croque Monsieur	Jamon de Paris, Gruyère Make it 'Madame' Sunny Side Egg +3	19
Mussels Marinière	Garlic, Chablis, Crème, Fines Herbs	25
Filet Sliders	Red Onion Jam, Boursin, Arugula	33
Lobster Roll	Lemon-Butter Poached Maine Lobster	39
Poulet Cajun	Petite Salade, Beurre Blanc	27
Burger Royale	Caramelized Onion, Butterkäse Cheese, Dill Pickle, Remoulade, Brioche Bun	24

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

**Alaskan Jumbo
King Crab**
(½ LB) 75

**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 **10**
Rosti Potatoes 9 | Toast [Brioche, Crumpet, or Country] **7**

* These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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A 3% restaurant surcharge is added to each guest check. This may be removed upon request.



DES COCKTAILS

BRUNCH CLASSIQUES

Bloody Marie Housemade Bloody Mix, Vodka	14
Mimosa Amere Orange Juice, Campari, Sparkling Wine	12
Bellini Rouge Strawberry, Raspberry, Sparkling Wine	14
Espresso Martini Cold Brew Espresso, Pomeroy Vodka, Mr. Black Coffee Liqueur	16

DE LA MAISON

Blood Orange Margarita Silver Tequila, Dry Curacao, Blood Orange, Lime	16
Charentes Sazerac Rye, Pineau des Charentes, Cognac, Pernod	17
Wild Child Vodka, Vermouth Blanc, Lemon, Passion Fruit	16
French 75 Gin, Blackberry, Lavender, Lemon, Sparkling Wine	15
Le Spritz Aperitif, Strawberry, Dolin Blanc Vermouth, Basil, Bubbles	16
Le Pamplemousse Gin, Elderflower Liqueur, Grapefruit, Lemon, Basil	15
Mojito Riviera Rum, Melon Liqueur, Mint, Lime, Soda	16



SANS ALCOHOL

Cat's Meow Ritual Zero Proof Gin, Honey, Lemon Sour	14
Bleu 75 Blueberry, Lemon, Soda, Chamomile	13
Lavender Marriage Blackberry, Lavender, Lemon, Soda, Ginger Beer	12
Stella Artois Liberté NA Leuven, Belgium (0%)	7

VINS AU VERRE

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ML] Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)	28
Dopff & Irion Brut Rosé Cremant d'Alsace, France NV (Pinot Noir)	17 68
Ca' Bolani Prosecco Friuli-Venezia Giulia, Italy NV (Glera)	15 60

ROSÉ

Château Peyrassol 'La Croix' Côtes de Provence, France 2025 (Grenache/Cinsault/Syrah)	17 68
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BLANC

Maison de Madeleine Sancerre Loire Valley, France 2025 (Sauvignon Blanc)	23 92
M. Chapoutier Côtes-du-Rhône 'Belleruche' Blanc Rhône Valley, France 2025 (Roussanne/Marsanne/Grenache Blanc)	14 56
Domaine Amelie & Charles Sparr Alsace, France 2022 (Pinot Blanc)	15 60
Château Lamothe de Haux Bordeaux Blanc Bordeaux, France 2025 (Sauvignon Blanc/Sémillon)	14 56
Barra of Mendocino Mendocino, California 2023 (Chardonnay)	17 68

ROUGE

Greenwing Willamette Valley, Oregon 2024 (Pinot Noir)	18 72
Maison Joseph Drouhin Bourgogne Rouge Burgundy, France 2023 (Pinot Noir)	22 88
J.L. Chave 'Mon Coeur' Côtes du Rhône, France 2024 (Grenache, Syrah, Mourvèdre)	17 68
Domaine les Capreoles 'Chamodere' Fleurie, Beaujolais, France 2023 (Gamay)	18 72
Château Haut-La Pérèyre Bordeaux Supérieur, France 2022 (Cabernet Sauvignon/Merlot)	23 92
BonAnno Cabernet Alexander Valley, California 2024 (Cabernet Sauvignon)	22 88
Ballyhoo Blend Central Coast, California 2024 (Red Blend)	15 60

BIÈRES ET CIDRES

PRESSION	
Trumer Pilsner Berkely, CA (4.9%)	8
Duvel '666' Blonde Ale Sint-Amands, Belgium (6.66%)	9
Hopewell 'Lightbeam' Hazy IPA Chicago, IL (6.3%)	9
PACQUET	
Brasserie d'Orval Trappist Ale Villers-devant-Orval, Belgium (6.2%)	8
Brasserie D'Achouffe 'La Chouffe' Blonde Ale Belgium (8.0%)	9
Aval 'Blanc' Cidre Normandy, France (5.0%)	9