

**POUR COMMENCER**

Onion Soup Gratinée Calvados, Crouton, Gruyère	16
Escargots à la Bourguignonne	17
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	19
Saint Jacques Rôties et Morilles Sea Scallops, Morel Mushrooms, Sugar Snap Peas, Tarragon Beurre Blanc	23
Tuna Tartare à la Marseillaise* Espelette Aioli, Potato Gaufrettes	22
Mussels Marinière Chablis, Crème, Fines Herbs, Garlic Baguette	25

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	16
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkin	16
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22

LES SALADES

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

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	14
Frisée aux Lardons Soft Poached Egg, Grainy Mustard Vin	16
Fraises et Stracciatella Arugula & Frisée, Strawberries, Sugar Snap Peas, Stracciatella, Toasted Pistachios, Honey-Lemon Vinaigrette	18
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	16

AVEC FRITES

Poulet Cajun Petite Salade, Beurre Blanc	27
Steak à la Bordelaise* Maître d' Butter, Shallot Confit	42
Filet Sliders* Red Onion Jam, Boursin, Arugula	33
Lobster Roll Lemon-Butter Poached Maine Lobster	39

LES GARNITURES

Pommes Purées Whipped Yukon Gold Potatoes	11
Haricots Verts Shallots, Parsley	12
Macaroni au Gratin Butterkäsé & Gruyère	13
Grilled Asparagus Sauce Gribiche, Trout Roe	15

FRUITS DE MER

PLATEAUX

Le Petit* 140 ♦ **Le Grand*** 250

East & West Coast Oysters, Alaskan King Crab,
Colossal Black Tiger Shrimp, Ahi Tuna Tartare

Accoutrements des Plateaux
Horseradish Cocktail, Florida Mustard Sauce,
Sherry Mignonette, Tabasco

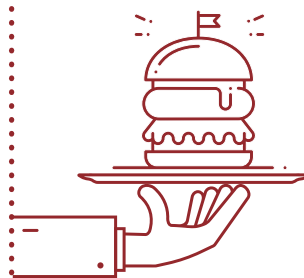
— OYSTERS —

Sherry Mignonette

West Coast (6)* 25
East Coast (6)* 25

— SHELLFISH —

Colossal Black Tiger Shrimp (4) 29
Alaskan Jumbo King Crab (1/2 LB) 75

**Burger Royale***Caramelized Onion,
Butterkäsé Cheese,
Dill Pickle, Remoulade,
Brioche Bun,
Pommes Frites 24



LUNCH



DES COCKTAILS

Cherry MuleBlue Ash Farm Cherry Vodka, Ginger Beer,
Lime, Rosemary 16**French 75**

Gin, Lemon, Thyme Liqueur, Bubbles 16

Charentes SazeracRittenhouse Rye 100, Pineau des Charentes,
Cognac, Pernod 17**Le Pamplemousse**Gin, Elderflower Liqueur, Grapefruit, Lemon,
Basil 15**Le Spritz**

Aperitif, Pomegranate, Rosemary, Bubbles 16

Blood Orange Margarita à la PressionSilver Tequila, Dry Curacao,
Blood Orange, Lime 16**Old Fashioned**Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters 15

VINS AU VERRE

CHAMPAGNE ET BUBBLES**Möet & Chandon Imperial Brut** [187ML] 28
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)**Dopff & Irion Brut Rosé** 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)**Ca' Bolani Prosecco** 15 | 60
Friuli-Venezia Giulia, Italy NV (Glera)**ROSÉ****Château Peyrassol 'La Croix'** 17 | 68
Provence, France 2025 (Grenache/Syrah/Cinsault)**BLANC****Domaine Henri Bailly Sancerre** 23 | 92
Loire Valley, France 2024 (Sauvignon Blanc)**M. Chapoutier Côtes-du-Rhône 'Belleruche' Blanc** 14 | 56
Rhône Valley, France 2024 (Roussanne/Marsanne/Grenache Blanc)**Château Lamothe de Haux Bordeaux Blanc** 14 | 56
Bordeaux, France 2023 (Sauvignon Blanc/Sémillon)**Domaine Amelie & Charles Sparr** 15 | 60
Alsace, France 2022 (Pinot Blanc)**Barra of Mendocino** 17 | 68
Mendocino, California 2023 (Chardonnay)**ROUGE****Greenwing** 18 | 72
Willamette Valley, Oregon 2023 (Pinot Noir)**Maison Joseph Drouhin Bourgogne Rouge** 22 | 88
Burgundy, France 2022 (Pinot Noir)**J.L. Chave 'Mon Coeur'** 17 | 68
Côtes du Rhône, France 2024 (Grenache, Syrah, Mour-
vèdre)**BonAnno Cabernet** 22 | 88
Alexander Valley, California 2022 (Cabernet Sauvignon)**Ballyhoo Blend** 15 | 60
North Coast, California 2023 (Cabernet Sauvignon Blend)**SANS ALCOHOL****Jus de Jardin** Green Apple, Cucumber, Ginger, Lemon,
Spinach, Celery 9**Stella Artois Liberté NA** Leuven, Belgium (0%) 7**BIÈRES**

PRESSION

Trumer Pilsner 8
Berkely, CA (4.9%)**Hopewell 'Lightbeam' Hazy IPA** 9
Chicago, IL (6.3%)

PACQUET

Brasserie D'Achouffe 'La Chouffe' 11
Blonde Ale
Belgium (8.0%)