



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 Butterkäse & 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

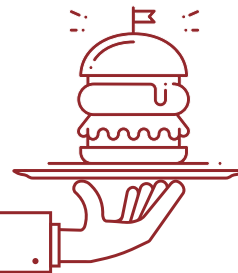
West Coast (6) * 25

East Coast (6) * 25

SHELLFISH

Colossal Black Tiger Shrimp (4) 29

Alaskan Jumbo King Crab (1/2 LB) 75



Burger Royale*

Caramelized Onion,
Butterkäse Cheese,
Dill Pickle, Remoulade,
Brioche Bun,
Pommes Frites 24



DES COCKTAILS

Mojito Riviera

Rum, Melon Liqueur, Mint, Lime, Soda 16

French 75

Gin, Blackberry, Lavender, Lemon,
Sparkling Wine 15

Charentes Sazerac

Rye, Pineau des Charentes,
Cognac, Pernod 17

Le Pamplemousse

Gin, Elderflower Liqueur, Grapefruit,
Lemon, Basil 15

Le Spritz

Aperitif, Strawberry, Dolin Blanc Vermouth,
Basil, Bubbles 16

Watermelon Margarita

Silver Tequila, Mezcal, Watermelon, Lime 16

Old Fashioned

Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters 15

BIÈRES

PRESSION

Trumer Pilsner

Berkely, CA (4.9%)

Hopewell 'Lightbeam' Hazy IPA

Chicago, IL (6.3%)

PACQUET

Brasserie D'Achouffe 'La Chouffe'
Blonde Ale

Belgium (8.0%)

9

7

11

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' 14 | 56

Provence, France 2025 (Grenache/Syrah/Cinsault)

BLANC

Cherrier Freres Sancerre 'Les Renarderies' 23 | 92

Loire Valley, France 2025 (Sauvignon Blanc)

M. Chapoutier Côtes-du-Rhône 'Belleruche' Blanc 14 | 56

Rhône Valley, France 2025 (Roussanne/Marsanne/Grenache Blanc)

Château Lamothe de Haux Bordeaux Blanc 14 | 56

Bordeaux, France 2025 (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 2023 (Pinot Noir)

J.L. Chave 'Mon Coeur' 17 | 68

Côtes du Rhône, France 2024 (Grenache, Syrah, Mourvèdre)

BonAnno Cabernet 22 | 88

Alexander Valley, California 2024 (Cabernet Sauvignon)

Ballyhoo Blend 15 | 60

Central Coast, California 2024 (Red Blend)

SANS ALCOHOL

Jus de Jardin Green Apple, Cucumber, Ginger, Lemon, 9

Spinach, Celery

Stella Artois Liberté NA Leuven, Belgium (0%) 7