



## POUR COMMENCER

<b>Onion Soup Gratinée</b> Calvados, Crouton, Gruyère	13
<b>Escargots à la Bourguignonne</b>	16
<b>Warm Tomato Tarte</b> Fromage Blanc, Herbs de Provence	18
<b>Steak Tartare</b> Shallot, Capers, Dijon, Quail Egg, Toast	21
<b>Tuna Tartare à la Marseillaise</b> Espelette Aioli, Potato Gaufrettes	21

## CHARCUTERIE

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	14
<b>Country Pâté</b> Pistachio, Pommery Mustard, Sweet Gherkins	15
<b>Duck Confit Tartine</b> Camembert, Brandied Cherries, Whole Grain Mustard	16

## LES SALADES

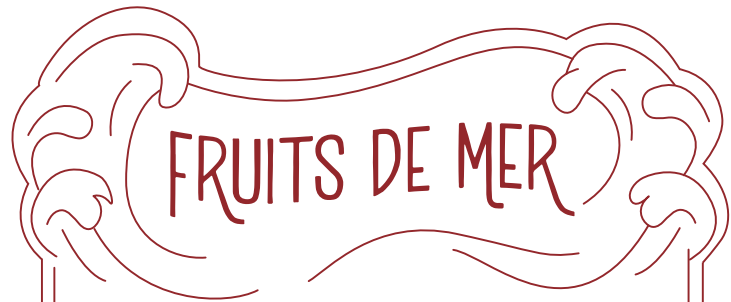
<b>Salade Verte</b> Butter Lettuce, Banyuls Vin, Fines Herbs	11
<b>Frisée aux Lardon</b> Soft Poached Egg, Grainy Mustard Vin	14
<b>Roasted Beets</b> Baby Kale, Chèvre, Hazelnut Vinaigrette	15
<b>Le Pomeroy</b> Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	14

## AVEC FRITES

<b>Mussels Marinière</b> Garlic, Chablis, Crème, Fines Herbs	24
<b>Chicken Paillard</b> Arugula, Lemon, Parmesan	22
<b>Steak à la Bordelaise</b> Maître d'Butter, Shallot Confit	38
<b>Filet Sliders</b> Red Onion Jam, Boursin, Arugula	32
<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	38

## LES GARNITURES

<b>Pommes Purées</b> Whipped Yukon Gold Potatoes	8
<b>Brussels Sprouts</b> Parmesan, Saba	12
<b>Haricots Verts</b> Shallots, Parsley	11
<b>Macaroni au Gratin</b> Butterkäse & Gruyère	12



## PLATEAUX

**Le Petit** 135    ♦    **Le Grand** 245

**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

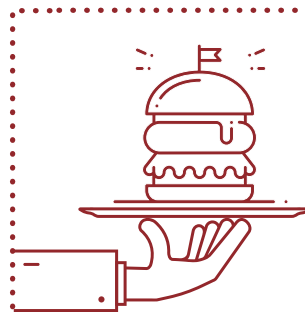
**West Coast** (6)    24

**East Coast** (6)    24

## SHELLFISH

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

**Alaskan Jumbo King Crab** (1/2 LB)    64



### Burger Royale

Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun, Pommes Frites 18



## LUNCH

**BIÈRES**

## PRESSION

**Kronenbourg '1664 Blanc' Whitbier** 8  
Alsace, France (5.0%)

**Brasserie Meteor Pilsner** 8  
Alsace, France (5.0%)

## PACQUET

**Delirium 'Tremens' Strong Blonde Ale** 12  
Melle, Belgium (8.5%)

## VINS AU VERRE

**CHAMPAGNE ET BUBBLES**

**Henriot Brut Souverain** 25 | 100  
Champagne, France NV (Chardonnay, Pinot Noir, Pinot Meunier)

**Camille Braun Brut Rosé** 16 | 64  
Cremant d'Alsace, France NV (Pinot Noir)

**ROSÉ**

**Le Provençal** 15 | 60  
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)

**BLANC**

**Bouchard 'Pere et Fils' Rully White Burgundy** 26 | 104  
Rully, Burgundy, France 2018 (Chardonnay)

**Domaine Bernard Fleuriet Sancerre Tradition** 21 | 84  
Sancerre, France 2021 (Organic Sauvignon Blanc)

**Paul Mas Réserve 'Languedoc Blanc'** 15 | 60  
Languedoc-Roussillon, France 2020  
(Vermentino Marsanne Grenache)

**J. Moreau & Fils 'Gloire de Chablis'** 20 | 80  
Chablis, France 2020 (Chardonnay)

**Scarpetta Pinot Grigio** 13 | 52  
Friuli-Venezia Giulia, Italy 2021 (Pinot Grigio)

**ROUGE**

**Omero Pinot Noir** 18 | 72  
Willamette Valley, Oregon 2017 (Pinot Noir)

**Xavier Vignon** 17 | 68  
Vacqueyras, France 2019 (Syrah, Mourvèdre)

**Domaine Jacques Girardin Bourgogne** 21 | 84  
Burgundy, France 2020 (Pinot Noir)

**Bonanno Cabernet** 19 | 76  
Napa Valley, California 2019 (Cabernet Sauvignon)

**SANS ALCOHOL**

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

**Clausthauer Pilsner NA** Frankfurt, Germany (0%) 7

**Cloud Water CBD Sparkling Water** 8  
Blood Orange & Coconut