



POUR COMMENCER

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

CHARCUTERIE

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

LES SALADES

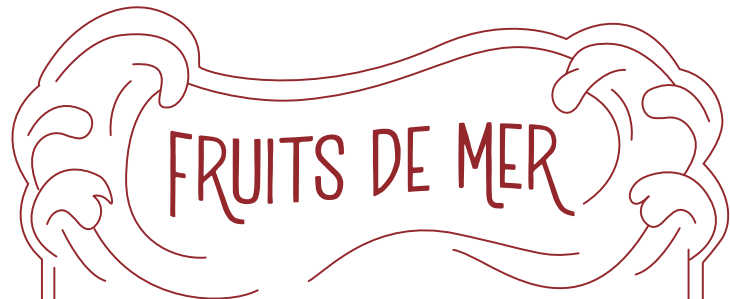
Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	11
Frisée aux Lardon Soft Poached Egg, Grainy Mustard Vin	14
Roasted Beets Baby Kale, Chèvre, Hazelnut Vinaigrette	15
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	14

AVEC FRITES

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

LES GARNITURES

Pommes Purées Whipped Yukon Gold Potatoes	8
Brussels Sprouts Parmesan, Saba	12
Haricots Verts Shallots, Parsley	11
Macaroni au Gratin 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

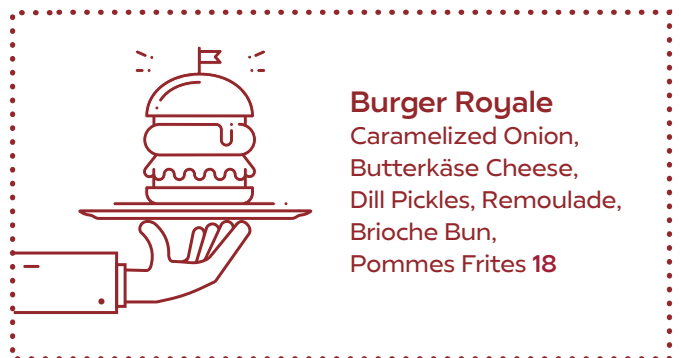
West Coast (6) 24

East Coast (6) 24

SHELLFISH

Colossal Black Tiger Shrimp (4) 28

Alaskan Jumbo King Crab (1/2 LB) 64





LUNCH

DES COCKTAILS

Le Spritz
Strawberry-Infused Aperol, Vermouth Blanc,
Basil, Bubbles, Orange 14

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Wild Child à la Pression
Vodka, Dolin Blanc, Ginger,
Passionfruit, Lemon, Bubbles 14

◇

Blood Orange Margarita à la Pression
Tequila Blanco, Cointreau, Blood Orange,
Lime, Sage, Tajín 16

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Spruce St. Manhattan
Chai-Infused Rye Whiskey, Vermouth,
Pierre Ferrand 1840 Cognac,
Maraschino Liqueur, Maple, Big Rock 14

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)

Les Athlètes du Vin Pinot Noir 15 | 60
Loire, France 2020 (Pinot Noir)

J.L. Chave 'Mon Coeur' 16 | 64
Côtes du Rhône, France 2020 (Grenache, Syrah, Mourvèdre)

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