

**POUR COMMENCER**

Onion Soup Gratinée Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne	17
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	22
Seared Scallops Spinach, Chili-Lime Oil, Trout Roe, Vin Blanc	19
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	15
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	12
Frisée aux Lardons Soft Poached Egg, Grainy Mustard Vin	15
Salade d'Orange Sanguine Baby Kale, Quinoa, Humboldt Fog Goat, Dates, Maple-Pecan Vinaigrette	14
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	15

AVEC FRITES

Poulet Cajun Petite Salade, Beurre Blanc	25
Steak à la Bordelaise* Maître d' Butter, Shallot Confit	39
Filet Sliders* Red Onion Jam, Boursin, Arugula	33
Lobster Roll Lemon-Butter Poached Maine Lobster	39

LES GARNITURES

Pommes Purées Whipped Yukon Gold Potatoes	9
Haricots Verts Shallots, Parsley	12
Macaroni au Gratin Butterkåse & Gruyère	13
Brussels Sprouts Cranberry, Lemon Crème Fraîche	13

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

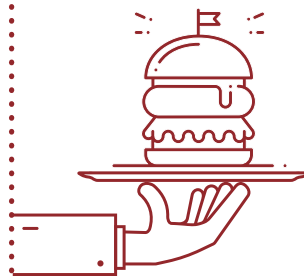
— OYSTERS —

Sherry Mignonette

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

— SHELLFISH —

Colossal Black Tiger Shrimp (4) 29
Alaskan Jumbo King Crab (1/2 LB) 65



Burger Royale*
Caramelized Onion, Butterkåse Cheese, Dill Pickle, Remoulade, Brioche Bun, Pommes Frites 21



LUNCH



DES COCKTAILS

Cherry Mule

Blue Ash Farm Cherry Vodka, Ginger Beer,
Lime, Rosemary 16

French 75

Gin, Lemon, Thyme Liqueur, Bubbles 16

Coupe-Brouillard

Pierre Ferrand 1840, Light Rum, Almond Syrup,
Orange, Lime, Olorosso Sherry, Tiki Bitters 17

Le Pamplemousse

Gin, St. Germain, Grapefruit, Lemon, Basil 15

Wild Child à la Pression

Vodka, Vermouth Blanc, Lemon,
Passion Fruit 16

Blood Orange Margarita à la Pression

Tequila Blanco, Blood Orange,
Pierre Ferrand Dry Curacao, Lime, Tajin 16

Old Fashioned

Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters 15

VINS AU VERRE

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ML] 26
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

Joseph Perrier 'Cuvée Royale' Brut Rosé 28 | 140
Champagne, France NV (Pinot Noir Blend)

Camille Braun Brut Rosé 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)

Castelnuovo Prosecco DOC 14 | 56
Veneto, Italy NV (Glera)

ROSÉ

Maison Saint Aix 'AIX' 16 | 64
Vin de Provence, France 2022 (Grenache, Syrah, Cinsault)

BLANC

La Parade Sancerre 23 | 92
Loire Valley, France 2022 (Sauvignon Blanc)

Famille Helfrich Dry Riesling 15 | 60
Alsace, France 2022 (Riesling)

Château Lamothe de Haux Bordeaux Blanc 14 | 56
Bordeaux, France 2023 (Sauvignon Blanc/Sémillon)

Trimbach Pinot Blanc 15 | 60
Alsace, France 2022 (Pinot Blanc)

Routestock 'Rt. 121' Chardonnay 17 | 68
Carneros, California 2022 (Chardonnay)

ROUGE

David Hill Vineyards 'Estate Pinot Noir' 17 | 68
Willamette Valley, Oregon 2022 (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 2022 (Grenache, Syrah, Mourvèdre)

BonAnno Cabernet 22 | 88
Alexander Valley, California 2022 (Cabernet Sauvignon)

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' Blonde Ale 11
Belgium (8.0%)