



POUR COMMENCER

Onion Soup Gratinée	Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne		17
Steak Tartare*	Shallot, Capers, Dijon, Quail Egg, Toast	22
Warm Tomato Tarte	Fromage Blanc, Herbs de Provence	19
Tuna Tartare à la Marseillaise*	Espelette Aioli, Potato Gaufrettes	22

CHARCUTERIE

Chicken Liver Mousse	Dijon, Citrus, Toast	15
Country Pâté	Pistachio, Pommery Mustard, Sweet Gherkin	16
Scallop Crudo	Fresno Chile, Radish, Passion Fruit Mignonette	17

LES SALADES

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

Salade Verte	Butter Lettuce, Banyuls Vin, Fines Herbs	12
Frisée aux Lardon	Soft Poached Egg, Grainy Mustard Vin	15
Asperges	Green and White Asparagus, Goat Cheese, Frisée, Gribiche, Salmon Roe, Whole Grain Mustard Vinaigrette	18
Le Pomeroy	Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	15

AVEC FRITES

Mussels Marinière	Garlic, Chablis, Crème, Fines Herbs	25
Poulet Cajun	Petite Salade, Beurre Blanc	25
Steak à la Bordelaise*	Mâitre 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	Butterkäse & Gruyère	13
Thumbelina Carrots	Whipped Goat Cheese, Maple Gastrique	11

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

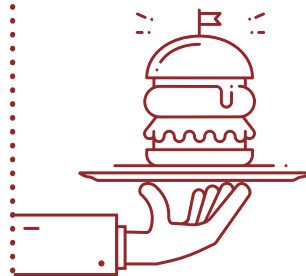
OYSTERS

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, Butterkäse 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

Pomeroy Martini

Belvedere Vodka, Pineau de Charentes,
Sweet Vermouth, Orange Bitters 18

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, Cointreau, Blood Orange,
Lime, Sage, Tajín 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)

Champagne André Clouet 'Rosé No. 3' Brut 28 | 145
Champagne, France NV (Pinot Noir)

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

Bernard Fleuriet & Fils Sancerre 23 | 92
Loire Valley, France 2022 (Sauvignon Blanc)

Landron Chartier Melon B 15 | 60
Muscadet Sèvre-et-Maine, France 2022
(Melon de Bourgogne)

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

Gustave Lorentz Pinot Blanc Reserve 15 | 60
Alsace, France 2021 (Pinot Gris)

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 2021 (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

Best Day Brewing Kölsch NA Northern California (0%) 7

BIÈRES

PRESSION

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

Hopewell 'Lightbeam' Hazy IPA 9
Chicago, IL (6.3%)

PACQUET

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