

## 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
Salmon Rillettes Poached & Smoked Salmon, Buttered Toast	14

## LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	11
Frisée aux Lardon Soft Poached Egg, Grainy Mustard Vin	14
Tomato Salad Pistou, Chèvre, Pickled Shallot, Toasted Pine Nuts	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

## FRUITS DE MER

### 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

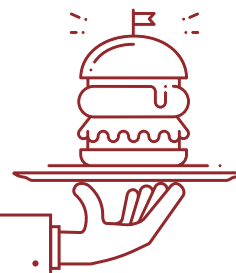
West Coast (6) 24

East Coast (6) 24

### SHELLFISH

Colossal Black Tiger Shrimp (4) 24

Alaskan Jumbo King Crab (1/2 LB) 64



### Burger Royale

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



## LUNCH



## DES COCKTAILS

**Le Spritz**

Strawberry-Infused Aperol,  
Dolin Blanc, Basil, Bubbles, Orange 14

**Wild Child à la Pression**

Vodka, Dolin Blanc, Ginger,  
Passionfruit, Lemon, Bubbles 14

**Margarita Verte à la Pression**

Tequila Blanco, Mezcal, Chile, Lime,  
Herbs, Pineapple, Tajín 15

**Spruce St. Manhattan**

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

## BIÈRES ET CIDRES

## 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

**Langlois-Chateau Brut** 14 | 56  
Loire, France NV (Chenin Blanc, Chardonnay, Cabernet Franc)

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

## ROSÉ

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

## BLANC

**Domitia** 14 | 56  
Languedoc, France 2020 (Picpoul de Pinet)

**La Garenne Sancerre** 19 | 76  
Val de Loire, Sancerre, France 2020 (Sauvignon Blanc)

**Henri Bourgeois 'Petit Bourgeois'** 15 | 60  
Val de Loire, France 2020 (Sauvignon Blanc)

**JJ. 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)

**Domaine JM Burgaud 'Les Vignes de Lantigne'** 14 | 56  
Beajoulais Villages, France 2020 (Gamay)

**Source & Sink** 15 | 60  
Sonoma Valley, California 2020 (Zinfandel Blend)

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

## SANS ALCOHOL

**Dragonfly** Ginger, Pineapple, Herbs, Chile, Citrus, Tajín 8

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

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