



## POUR COMMENCER

Onion Soup Gratinée	Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne		17
Warm Tomato Tarte	Fromage Blanc, Herbs de Provence	22
Avocado Crevettes	Chilled Shrimp, French Cocktail, Espelette	23
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
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 Lardon	Soft Poached Egg, Grainy Mustard Vin	15
Heirloom Tomato	Watermelon, Pickled Shallot, Goat Cheese, Pine Nuts, Basil	14
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
Roasted Corn	Piquillo Pepper, Goat Cheese, Basil	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

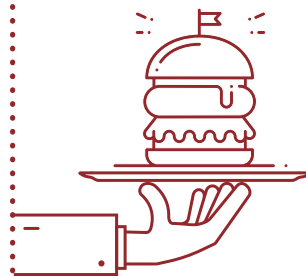
OYSTERS

Sherry Mignonette

<b>West Coast (6)*</b>	<b>25</b>
<b>East Coast (6)*</b>	<b>25</b>

SHELLFISH

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



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



## LUNCH



## 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%)

## 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

**La Parade 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)

**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 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

**Stella Artois Liberté NA** Leuven, Belgium (0%) 7