



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
Duck Confit Tartine Camembert, Brandied Cherry, Whole Grain Mustard	17

LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	12
Frisée aux Lardon Soft Poached Egg, Grainy Mustard Vin	15
Betteraves Red & Yellow Beets, Baby Kale, Chèvre, Hazelnut Vin	15
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* 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
Brussels Sprouts Parmesan, Apple Saba	12
Haricots Verts Shallots, Parsley	12
Macaroni au Gratin Butterkäse & Gruyère	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

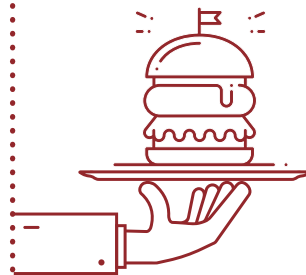
OYSTERS

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,
Butterkäse Cheese,
Dill Pickle, Remoulade,
Brioche Bun,
Pommes Frites **21**



LUNCH



DES COCKTAILS

Cherry Martini

Blue Ash Farm Cherry Vodka, Citrus,
Lemon Twist 18

French 75

Gin, Lemon, Thyme Liqueur, Bubbles 16

For Your Eyes Only

Tequila Blanco, St. Germain, Brut Rosé,
Strawberry, Lime, Lavender 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, Cointreau, Blood Orange,
Lime, Sage, Tajín 16

Old Fashioned

Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters, Big Rock 15

BIÈRES

PRESSION

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

Haymarket 'Hazy is Lazy' IPA 9
Chicago, IL (6.6%)

PACQUET

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

VINS AU VERRE

CHAMPAGNE ET BUBBLES

Joseph Perrier Cuvée Royale 26 | 104
Sainte-Menehould, France NV (Chardonnay, Pinot Noir, Meunier)

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

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

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)

Bernard Fleuriet et Fils Sancerre 21 | 84
Sancerre, France 2022 (Sauvignon Blanc)

Paul Mas Réserve 'Languedoc Blanc' 15 | 60
Languedoc-Roussillon, France 2020
(Vermentino Marsanne Grenache)

Highway 12 Sauvignon Blanc 14 | 56
MacLeod, Sonoma Valley, California 2022 (Sauvignon Blanc)

ROUGE

David Hill Vineyards 'Estate Pinot Noir' 19 | 76
Willamette Valley, Oregon 2021 (Pinot Noir)

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

J.L. Chave 'Mon Coeur' 17 | 68
Côtes du Rhône, France 2020 (Grenache, Syrah, Mourvèdre)

Bonanno Cabernet 21 | 84
Napa Valley, California 2021 (Cabernet Sauvignon)

SANS ALCOHOL

Jus de Jardin Green Apple, Cucumber, Ginger, Lemon,
Spinach, Celery 9

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

Cloud Water CBD Sparkling Water 8
Grapefruit, Mint & Basil