

MINI PATISSERIES

CROISSANT, CHOCOLATE CROISSANT, CHOUQUETTE
LEMON MADELEINE, SUGARED BRIOCHE, \$15

YAOURT & GRANOLA

HOUSE-MADE GRANOLA, GREEK YOGURT, HONEY \$8

SAUMON FUMÉ

HOUSE-SMOKED SALMON ON A POTATO BLINI,
CAPERS, RED ONION, HARDBOILED EGG,
CRÈME FRAICHE \$11

OMELETTE

THREE EGG OMELETTE WITH RAMPS AND
BEET CURED SALMON GRAVLAX, MIXED GREENS \$16

ONGLET & ŒUFS

HANGER STEAK AND TWO SUNNY SIDE UP EGGS,
SAUCE "AU POIVRE", PETITE SALADE \$26

CROQUE-MONSIEUR

CLASSIC GRILLED HAM & GRUYERE SANDWICH \$15

CROQUE-MADAME

CROQUE MONSIEUR + SUNNY SIDE UP EGG \$17

QUICHE LORRAINE

SMOKED PORK BELLY, SCALLION AND COMTE QUICHE,
MIXED GREENS \$12

VOL-AU-VENT

SMOKED CHICKEN AND MUSHROOM STEW
IN PUFF PASTRY, SPINACH & POACHED EGG \$14

SOUPE DU MARCHÉ

WEEKLY SOUP "OF THE MARKET" \$9

PÂTÉ

VEAL PÂTÉ WITH CHERRY AND PISTACHIO,
GREEN TOMATO RELISH, GREEN CHILE MUSTARD \$10

SALADE DE CHÈVRE CHAUD

KALE SALAD, GOAT CHEESE TOASTS,
DRIED CRANBERRIES, CHERRY TOMATO \$12

SALADE DE POIS-CHICHE

WARM BABY GARBANZO BEAN SALAD,
TRUFFLE VINAIGRETTE \$10

LOUP DE MER

SEARED BRONZINO, ROASTED APPLE, SPRING ONIONS,
MARBLE POTATO, TOMATO PROVENÇAL EMULSION \$29

TARTARE DE BŒUF:

HAND-CUT STEAK TARTARE
SERVED WITH FRIES **OR** MIXED GREENS

CLASSIQUE **OR** POÉLÉ "ROUND TRIP SEARED"
SMALL \$16 LARGE \$32

ACCOMPAGNEMENT

POMMES ROSTI : FRENCH HASH BROWNS \$6

ASPERGES: GRILLED GREEN ASPARAGUS,
CURED EGG YOLK, AGED BALSAMIC \$7

POITRINE FUMÉE: SMOKED PORK BELLY \$7

PAIN & CONFITURE: TOAST & HOUSE-MADE JAM \$4

FRITES: FRENCH FRIES \$8

FROMAGE

CERVELLE DES CANUTS

LYON CHEESE SPREAD SPECIALTY: FRESH CHEESE WITH HERBS,
SHALLOTS, VINEGAR, OLIVE OIL, SALT & PEPPER \$6

SELLES-SUR-CHER

ASH GOAT CHEESE FROM THE LOIRE VALLEY \$7

BLEU D'Auvergne

CREAMY COW'S MILK BLUE CHEESE, AUVERGNE REGION \$6

ST. NECTAIRE

SEMI-SOFT COW'S MILK CHEESE, AUVERGNE REGION \$7

P'TIT BASQUE

MEDIUM FIRM SHEEP'S MILK CHEESE, SOUTHWEST \$6

MIMOLETTE

FIRM COW'S MILK CHEESE, LILLE (NORTH FRANCE) \$7

DESSERT

ASSIETTE DE FRUITS

FRESH FRUIT DRESSED WITH ELDERFLOWER SYRUP,
CHANTILLY **OR** CRÈME ANGLAISE \$11

"POUDING" DE PAIN

LEMON AND BLUEBERRY BREAD PUDDING,
WHITE CHOCOLATE SAUCE, VANILLA ICE CREAM \$9

CREME BRULEE

COINTREAU CREME BRULEE, ALMOND BARK \$9

GLACES & SORBETS

CARAMEL ICE CREAM, VANILLA ICE CREAM
PLUM-COCONUT SORBET, HONEY-PEAR SORBET
(SELECT 2 FLAVORS) \$7



BIERES

1664

KRONENBOURG (FR) - \$7.50

LAGER: CLASSIC FRENCH PALE LAGER

BLANC: FRESH & FRUITY WHEAT BEER,
AROMAS OF CITRUS AND CORIANDER SPICES

TROIS DAMES

BRASSERIE TROIS DAMES (SWISS) - \$10

L'AMOUREUSE WHITE: WILD ALE FERMENTED
WITH CHASSELAS GRAPE MUST

L'AMOUREUSE RED: WILD ALE FERMENTED
WITH PINOT NOIR GRAPE MUST

SAISON FRAMBOISE: RASPBERRY ALE

FORET NOIRE: KIRCH SOUR ALE WITH
CHOCOLATE AND CHERRY FLAVORS *\$12

STELLA ARTOIS

(BELGIUM) - \$7.50

CLASSIC BELGIAN LAGER,
GOLDEN COLOR WITH EXCEPTIONAL CLARITY
AND SPICY HOP CHARACTER

CIDRE

APRICOT ORIGINAL SIN CIDER - \$9



CREATE YOUR OWN ROYALE!

PICK 1 OR 2 LIQUEUR,
WE'LL ADD BUBBLY,
AND ENJOY!
\$12

- PEACH
- RASPBERRY
- RED FRUITS
- PEAR
- CASSIS
- BLACKBERRY
- CHERRY
- ORANGE

LES BOISSONS

KAHWA COFFEES: REGULAR OR DECAF

DRIP \$2

FRENCH PRESS \$3

ESPRESSO \$3.50

CAPPUCCINO \$4

MIGHTY LEAF HOT TEAS \$2.50

ASK FOR OUR SELECTION

HOT CHOCOLATE \$4

ORANGINA \$4

MIGHTY LEAF ICED TEA \$2

BADOIT SPARKLING WATER \$6

EVIAN STILL WATER \$6

SODAS \$2

COCKTAILS

MADAME BLOODY MARY

HOUSE BLOODY MARY MIX, VODKA ..\$8

ST. GERMAIN 11oz CARAFE

ST. GERMAIN, SPARKLING WINE, CLUB SODA \$18

LE FIZZ

GREY GOOSE VODKA, ST. GERMAIN,
LIME, CLUB SODA \$13

FRENCH KISS

COMBIER LIQUEUR DE FRAMBOISE,
SPARKLING WINE, RASPBERRY \$12

PARISIAN BLONDE

LILLET ROSÉ, ST. GERMAIN, YELLOW CHARTREUSE,
LIME \$12

N°2

RASPBERRY PEACH GRAND MARNIER,
DOMAINE DE CANTON, FEVER TREE GINGER BEER \$11

MARIE-ANTOINETTE

BASTILLE WHISKY, MAURIN VERMOUTH ROUGE,
BAUCHANT ORANGE LIQUEUR \$13

BIJOU

REVIVALIST GIN, GREEN CHARTREUSE,
SWEET VERMOUTH, ORANGE BITTERS \$14

MAMAN MARGARITA

TEQUILA, CHAMBORD, ORANGE LIQUOR \$10

CLASSIQUE SAZERAC

COGNAC, PEYCHAUD'S BITTERS,
ABSINTHE RINSE \$14