

MINI PATISSERIES

CROISSANT, CHOCOLATE CROISSANT, CHOUQUETTE,
LEMON CREAM STUFFED BRIOCHE,
GRAPEFRUIT MADELEINE \$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

QUICHE

EDAM CHEESE, DICED TERRINE AND SPINACH QUICHE,
MIXED GREENS \$12

CROQUE-MONSIEUR

CLASSIC GRILLED HAM AND GRUYERE SANDWICH \$15

CROQUE-MADAME

CROQUE MONSIEUR + SUNNY SIDE UP EGG \$17

OMELETTE

THREE EGG OMELETTE WITH SPINACH AND
CRÈME FRAICHE, MIXED GREENS \$16

BŒUF & ŒUF

TOP SIRLOIN BEEF CULOTTE AND TWO SUNNY SIDE UP
EGGS, SAUCE "AU POIVRE", MIXED GREENS \$26

VOL-AU-VENT

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

TARTARE DE BŒUF:

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

CLASSIQUE **OR** POÉLÉ "ROUND TRIP SEARED"

SMALL \$16

LARGE \$32

SOUPE DU MARCHÉ

WEEKLY SOUP « OF THE MARKET » \$9

PATE DU JOUR

PÂTÉ, CHERRY DIJON, PICKLED VEGETABLES \$10

SALADE DE CHÈVRE CHAUD

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

SALADE DE LENTILLES

WARM FRENCH LENTIL SALAD, HEIRLOOM CARROTS,
TRUFFLE VINAIGRETTE \$10

LOUP DE MER

SEARED BRONZINO, CHICK PEA PANISSE,
GLAZED RADISH, PISTACHIO, BEET VANILLA SAUCE \$30

ACCOMPAGNEMENTS

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

POMMES ROSTI : FRENCH HASH BROWNS \$6

POITRINE FUMÉE: SMOKED PORK BELLY \$7

ASPERGES: GRILLED GREEN ASPARAGUS,

BALSAMIC REDUCTION \$7

Frites: FRENCH FRIES \$8

FROMAGES

CERVELLE DES CANUTS

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

DÉLICE DE BOURGOGNE

SOFT AND RICH TRIPLE CRÈME FROM BURGUNDY \$6

SELLES-SUR-CHER

ASH GOAT CHEESE FROM THE LOIRE VALLEY \$7

BLEU D'Auvergne

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

TOMME DE SAVOIE

SEMI-SOFT COW'S MILK CHEESE, SAVOIE \$6

P'TIT BASQUE

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

MIMOLETTE

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

DESSERTS

ASSIETTE DE FRUITS

FRESH FRUIT PLATE, CHANTILLY **OR** CREME ANGLAISE \$9

"POUDING" DE PAIN

ORANGE CINNAMON BREAD PUDDING WITH
RUM RAISINS, CHOCOLATE SAUCE,
CARMEL ICE CREAM \$9

CREME BRULEE

COCONUT CREME BRULEE, CHOCOLATE CREMEUX,
RASPBERRY \$9

GLACES & SORBETS

PRALINE ICE CREAM, CITRUS YOGURT ICE CREAM,
PLUM-BERRY SORBET, MIXED BERRY-MOSCATO SORBET
(SELECT 2 FLAVORS) \$7

BIÈRE

1664

KRONEN

-
-

TROIS

BRASSE

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STELLA

(BELGIUM) - \$7.50

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

CIDRE

ORIGINAL SIN HARD APPLE CIDER - \$9

- DRY TRADITIONAL HARD CIDER FERMENTED WITH TWO TYPES OF CHAMPAGNE YEAST

LES BOISSONS

KAHWA COFFEES: REGULAR OR DECAF

DRIP \$2; FRENCH PRESS \$3

ESPRESSO \$3.50; CAPPUCCINO \$4

MIGHTY LEAF HOT TEAS \$2.50

HOT CHOCOLATE \$4

ORANGINA \$4

MIGHTY LEAF ICED TEA \$2

BADOIT SPARKLING WATER \$6

EVIAN STILL WATER \$6

SODAS \$2

CREATE YOUR OWN ROYALE!

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

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

LES VINS

BULLES

CHAMPAGNE LOUIS D'OR, CUVÉE CALMELS \$18

CROIX DE ROCHE, CRÉMANT DE BORDEAUX ROSE \$13

BLANCS \$14

LE CHERI POUILLY-FUMÉ PAR JEAN-MARIE BERTHIER

SAUVIGNON BLANC – LOIRE VALLEY - 2015

MACON-CHARENTRE, RESERVE DES ROCHERS

CHARDONNAY – BURGUNDY – 2015

ROSE \$13

LES HAUTS DE LAGARDE

MERLOT/CABERNET – BORDEAUX – 2015

ROUGES \$14

LE CHERI SANCERRE PAR JEAN-MARIE BERTHIER

PINOT NOIR – LOIRE VALLEY – 2014

CHATEAU GILLET

MERLOT/CABERNET – BORDEAUX – 2015

COCKTAILS

MADAME BLOODY MARY

HOUSE BLOODY MARY MIX, VODKA ..\$8

ST. GERMAIN 11OZ CARAFE

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

FRENCH KISS

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

PARISIAN BLONDE

LILLET, ST. GERMAIN, YELLOW CHARTREUSE, LIME \$13

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

NENUPHAR

REVIVALIST GIN, LIQUEUR DE VIOLETTE,
COINTREAU, LEMON \$14

LE FIZZ

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

MAMAN MARGARITA

TEQUILA, CHAMBORD, ORANGE LIQUEUR \$10

CLASSIQUE SAZERAC

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

DAIQUIRI

STARR AFRICAN RUM, LIME, SIMPLE SYRUP
UP *OR ON THE ROCKS* \$12