

MINI PATISSERIES

CROISSANT, CHOCOLATE CROISSANT,
CHOUQUETTE, BRIOCHE WITH LEMON MASCARPONE,
HONEY CINNAMON 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

CROQUE-MONSIEUR

CLASSIC GRILLED HAM AND GRUYERE SANDWICH \$15

CROQUE-MADAME

CROQUE MONSIEUR + SUNNY SIDE UP EGG \$17

OMELETTE

THREE EGG OMELETTE WITH RED PEPPER AND
EGGPLANT, MIXED GREENS \$16

BŒUF & ŒUF

HEREFORD NY STEAK AND TWO SUNNY SIDE UP EGGS,
SAUCE "AU POIVRE", MIXED GREENS \$26

QUICHE

MAITAKE MUSHROOM AND LEEK QUICHE,
MIXED GREENS \$12

VOL-AU-VENT

WILD MUSHROOM AND CHORIZO STEW
IN PUFF PASTRY, SPINACH, POACHED EGG \$14

SOUPE DU MARCHÉ

WEEKLY SOUP « OF THE MARKET » \$9

PATE DU JOUR

PÂTÉ, APRICOT DIJON, PICKLED VEGETABLES \$10

SALADE DE CHÈVRE CHAUD

KALE SALAD WITH GOAT CHEESE TOASTS,
ROASTED BEETS, PICKLED GOLDEN RAISIN, PISTACHIO
\$12

SALADE DE LENTILLES

WARM FRENCH LENTIL SALAD, RADISH,
TRUFFLE VINAIGRETTE \$10

ESPADON

SEARED SWORDFISH BELLY, SQUASH PURÉE,
WILD MUSHROOMS, WATERCRESS, CAPERS,
GRAPE BEURRE NOISETTE \$28

TARTARE DE BŒUF:

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

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

ACCOMPAGNEMENTS

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

POMMES ROSTI : FRENCH HASH BROWNS \$6

POITRINE FUMÉE: SMOKED PORK BELLY \$7

GRATIN: BRUSSELS SPROUT GRATIN WITH
PURPLE MUSTARD MORNAY SAUCE \$7

FRITES: FRENCH FRIES \$8

FROMAGES

CERVELLE DES CANUTS

LYONNAISE CHEESE SPREAD SPECIALTY: VALLEY MILKHOUSE
FROMAGE BLANC WITH HERBS, SHALLOTS, VINEGAR,
OLIVE OIL, SALT AND PEPPER \$6

ST. MAURE DE TOURAINE

ASH GOAT CHEESE FROM THE LOIRE VALLEY \$7

TOMME DE SAVOIE

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

TÊTE DE MOINE

SEMI-FIRM COW'S MILK CHEESE FROM SWITZERLAND \$7

BREBIS

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

MIMOLETTE

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

VALLEY MILKHOUSE CHEESES (OLEY, PA):

BLUE BELL NATURAL RIND, CREAMY BLUE CHEESE,
ROQUEFORT VEINS \$6

WITCHGRASS LACTIC BLOOMY STYLE 'DOUBLE CRÈME'
DUSTED WITH ASH \$7

DESSERTS

"POUDING" DE PAIN

EARLY GREY BREAD PUDDING, CHOCOLATE SAUCE,
BERRIES, VANILLA ICE CREAM \$9

ASSIETTE DE FRUITS

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

CREME BRULEE

MAPLE PECAN CREME BRULEE \$9

GLACES & SORBETS

PRALINE ICE CREAM, CITRUS GREEK YOGURT ICE CREAM,
BERRY-MOSCATO SORBET, STRAWBERRY SORBET

(SELECT 2 FLAVORS) \$7

BIÈRES

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

- 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

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
- POMEGRANATE

LES VINS

BULLES

CHAMPAGNE LOUIS D'OR, CUVÉE DES FILLES CALMELS
\$18

CROIX DE ROCHE, CRÉMANT DE BORDEAUX ROSE \$13

BLANCS

LE CHERI POUILLY-FUME PAR JEAN-MARIE BERTHIER
SAUVIGNON BLANC – LOIRE VALLEY – 2015 \$14

L'EFFET PAPILLON, COTES CATALANES
GRENACHE BLANC/MACABEU – LANGUEDOC – 2016 \$13

ROSE

DOMAINE DES CLOS GODEAUX, LES MAUPAS
CABERNET FRANC – CHINON – 2016 \$13

ROUGES

DOMAINE DE LA CARESSE
MERLOT/CABERNET – BORDEAUX – 2012 \$14

XAVIER VIGNON

SYRAH/GRENACHE – RHONE – 2015 \$14

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

JET LAG

DIPLOME GIN, COINTREAU, CREME DE GRIOTTE,
APEROL, LIME \$13

MARIE-ANTOINETTE

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

L'AUTOMNE

VSOP CALVADOS, DOLIN BLANC, SUZE,
BITTERS \$14

LE FIZZ

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

CLASSIQUE SAZERAC

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

DAIQUIRI GRENADÉ

RUM, POMEGRANATE LIQUEUR, LIME, SIMPLE SYRUP
UP OR ON THE ROCKS \$12