

POUR COMMENCER ...



... LES PLATS

SOUPE DU MARCHÉ

WEEKLY SEASONAL SOUP \$9

PÂTE DU JOUR

PÂTE, CHERRY DIJON MUSTARD, PICKLED VEGETABLES \$10

SALADE DE CHEVRE CHAUD

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

SAUMON FUMÉ

HOUSE-SMOKED SALMON, CAPERS, RED ONION, HARDBOILED EGG, CRÈME FRAÎCHE \$10

SALADE LYONNAISE

POACHED EGG, CRISPY POTATOES AND LARDONS OVER FRISÉE SALAD \$11

ESCARGOTS

SNAIL RAGOUT FLAVORED WITH TARRAGON, HARICOTS VERTS, TRUMPET MUSHROOMS \$14

PETITE SOUPE A L'OIGNON

TRADITIONAL FRENCH ONION GRATINÉE \$11

TARTARE DE BŒUF

HAND-CUT STEAK TARTARE, POMMES FRITES **OR** MIXED GREEN SALAD \$16/\$32

CLASSIQUE: EGG YOLK, CORNICHON, CAPER, SHALLOT

POÉLÉ: CLASSIQUE SEARED "ROUND TRIP"

CANARD

DUCK MAGRET BREAST, FAVA BEANS, BRUSSELS SPROUTS, CHERRIES
RED WINE DUCK JUS \$32

OSSO-BUCO

LAMB OSSO-BUCO, HOUSE-MADE PASTA, BABY TURNIP, HEIRLOOM CARROT, LEEK,
LAMB JUS \$32

CULOTTE DE BŒUF

AMERICAN WAGYU TOP SIRLOIN, DARPHIN POTATO, SAUCE AU POIVRE \$36

BLACK BASS

SEARED BLACK BASS, FAVA BEAN PURÉE, RADISH, BEETS,
CARROT EMULSION \$29

QUENELLE

FISH QUENELLE, RED RICE, LOBSTER TOMATO SAUCE \$29

FLETAN

OLIVE OIL POACHED HALIBUT, FREEKEH, THUMBELINA CARROT, BABY ZUCCHINI,
SAFFRON EMULSION \$31

RAVIOLI DE MAÏS

NEW JERSEY CORN RAVIOLI, CHANTERELLE MUSHROOM, PEA LEAVES, CHERRY TOMATO,
SMOKED BUTTER \$26

WEDNESDAY

- AGNEAU -
LAMB CHOP
\$45

THURSDAY

- CAILLE -
QUAIL
\$30

FRIDAY

- CRABE MOU -
SOFT SHELL CRAB
\$30

SATURDAY

- SOLE -
DOVER SOLE
\$ MP

SUNDAY

- CRÊPES SUZETTE -
CLASSIC FRENCH DESSERT
\$14