



## APPETIZERS

### SOUPE DU MARCHÉ

WEEKLY SEASONAL SOUP | 9

### PÂTE

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

### SAUMON FUMÉ

HOUSE-SMOKED SALMON, CAPERS, RED ONION, HARD-BOILED EGG, CRÈME FRAICHE | 10

### SOUPE A L'OIGNON

PETITE FRENCH ONION SOUP | 11

## PICK YOUR SIZE

TARTARE DE BŒUF: HAND-CUT STEAK TARTARE SERVED WITH POMMES FRITES **OR** A MIXED GREEN SALAD

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

SMALL | 16

LARGE | 32

## SALADS

### LYONNAISE

FRISÉE SALAD WITH POACHED EGG, CRISPY POTATOES, LARDONS | 13

### PARISIENNE

ENDIVE SALAD WITH HAM, MUSHROOM, QUAIL EGGS, COMTE CHEESE | 13

### CHÈVRE CHAUD

KALE SALAD WITH GOAT CHEESE TOASTS, CHERRY TOMATO, DRIED CRANBERRIES | 14

### AVOCAT & CREVETTE

BOSTON LETTUCE WITH SHRIMP, AVOCADO, SAUCE AURORE | 12

## MAIN COURSES

### CROQUE TOMATE

GRILLED MOZZARELLA, ROASTED TOMATO AND BASIL SANDWICH, MIXED GREENS | 15 ADD A SUNNY SIDE UP EGG | 2

### TRUITE DE MER

OLIVE OIL CONFIT SEA TROUT, ASPARAGUS, POMMES VAPEUR, SORREL SAUCE | 26

### GALETTE 1523

CHEF GEORGES PERRIER CRAB CAKE, ENDIVE & HARICOTS VERTS SALAD, WHOLE GRAIN MUSTARD SAUCE | 28

### MEDAILLON DE BŒUF

BEEF TENDERLOIN TIPS, POTATO DARPHIN, SAUCE AU POIVRE | 28