



APPETIZERS

SOUPE DU MARCHÉ

WEEKLY SEASONAL SOUP | 9

PATE DU JOUR

PÂTÉ, CHERRY DIJON MUSTARD, PICKLED VEGETABLES | 10

SAUMON FUMÉ

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

SOUPE A L'OIGNON

TRADITIONAL FRENCH ONION GRATINEE | 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

TOMATE

HEIRLOOM TOMATO SALAD WITH PETITE LETTUCE, BALSAMIC REDUCTION | 11

CHÈVRE CHAUD

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

AVOCAT & CREVETTE

BOSTON LETTUCE WITH SHRIMP, AVOCADO, SAUCE AURORE | 15

MAIN COURSES

CROQUE TOMATE

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

BLACK BASS

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

GALETTE 1523

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

CULOTTE DE BŒUF

AMERICAN WAGYU TOP SIRLOIN, POTATO DARPHIN, SAUCE AU POIVRE | 28