



APPETIZERS

SOUPE DU MARCHÉ

WEEKLY SEASONAL SOUP | 9

PATE DU JOUR

PÂTÉ, APRICOT 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

CHÈVRE CHAUD

KALE SALAD WITH GOAT CHEESE TOASTS, ROASTED BEET, PICKLED GOLDEN RAISIN, PISTACHIO | 14

LENTILLE

CURRIED LENTIL SALAD WITH SMOKED TROUT, ENDIVE, APPLE, RAS EL HANOUT VINAIGRETTE | 15

MAIN COURSES

TARTE AUX LÉGUMES

PUFF PASTRY TART WITH SQUASH PURÉE, PICKLED RED ONION, HERB FROMAGES BLANC AND SPICED PUMPKIN SEEDS | 14

CROQUE

GRILLED BRIE AND PROSCIUTTO SANDWICH WITH RED WINE PEAR COMPOTE, MIXED GREENS | 15

GALETTE 1523

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

FLÉTAN

SEARED HALIBUT, KABOCHA SQUASH PURÉE, WILD MUSHROOMS, WATERCRESS, CAULIFLOWER, GRAPE BEURRE NOISETTE | 30

BŒUF

HEREFORD NEW YORK STEAK, POTATO DARPHIN, SAUCE AU POIVRE | 28