



CHEF DE CUISINE:
Antonio Burrell

RESTAURATEURS:
Tony Foreman & Cindy Wolf

LA CARTE

hors-d'œuvre

CHARCUTERIE du JOUR.....	Market Price	PARFAIT de FOIE GRAS Foie Gras, Strawberry, Pickled Rhubarb, Quinoa Crumble.....	18
SOUPE du JOUR.....	8	SALADE VERTE Local Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	9
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	11	BEIGNETS de CREVETTES Crispy Shrimp Zucchini, Onion, Saffron Aioli.....	13
SALADE de BETTERAVES Roasted Baby Beets, Baby Red Sorrel, Chèvre, Citrus, Hazelnuts.	12	ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12
GRAVLAX House-Cured Salmon, Capers Crème Fraîche.....	12	AUBERGINES CROQUANTES Crispy Eggplant Napoléon, Tomato, Chèvre, Pistou.....	9
MOULES au SAFRAN Sautéed Mussels, Saffron Fennel, Ricard.....	13	SALADE de ROQUETTE Farm Arugula, Fourme d'Ambert, Strawberries, Honey Mustard.....	11
FRISÉE aux LARDONS Warm Frisée, Lardons, Poached Egg, Sherry Vinaigrette.....	11	FROMAGES Selection of Three Cheeses with Grilled Baguette, Fig Compote.....	12
FARCIES de PICOLAT Veal, Beef and Pork Stuffed Peppers, Green Olives, Tomato Coulis.....	10	PISSALADIÈRE Crispy Puff Pastry, Carmelized Onions, Market Vegetables, Pistou, Chèvre.	14

principaux

OMELETTE du JOUR.....	Market Price
CROQUE-MONSIEUR Brioche, Madrange Ham, Comté, Pommes Frites (add Egg 2.00).....	15
QUICHE LORRAINE Lardons, Comté, Salade Verte.....	12
QUICHE du MARCHÉ Market Vegetables, Chèvre, Salad Verte.....	12
CRÊPE à la BASQUAISE Crêpe, Spanish Chorizo, Roasted Peppers, Basil, Tomato Coulis.....	16
SALADE de SAUMON Grilled Salmon, Spinach, Roasted Shallot, Egg, Dill Vinaigrette.....	16
SALADE NIÇOISE au THON Seared Tuna, Haricots Verts, Peppers, Potato Salad, Egg, Saffron Aioli.....	25
COUSCOUS au SAFRAN Saffron Couscous, Grilled Squash, Tomato, Lemon, Eggplant, Rouille.....	16
POULET à L'ESTRAGON Whole Roasted Chicken, Pommes de Terre (serves two).....	54
MAGRET de CANARD Duck Breast, Grilled Radicchio, Blueberry Compote, Parsnip Purée, Duck Jus.....	29
STEAK FRITES Grilled Sirloin, Sauce Bavaroise, Pommes Frites.....	29
ÉPAULE d'AGNEAU NAVARIN Braised Lamb, Spring Vegetables, Potato and Leek Purée, Jus Natural.....	26
BROCHETTE de CREVETTES Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Garlic Beurre Blanc....	25
CONFIT de CANARD Duck Leg Confit, Green Puy Lentils, Parsnips, Baby Carrots, Mustard Jus.....	30
POULET aux MORILLES Roasted Chicken, Fava Beans, Asparagus, Pearl Onions, Morel Cream.....	26
TRUITE à L'ARDENNAISE Rainbow Trout, Lemon Caper Butter, Rice, Haricots Verts, Crispy Ham.....	22
SAUMON RÔTI Roasted Salmon, English Peas, Pearl Onions, Lardons, Potato Confit, Sorrel Cream.....	27
FLÉTAN CARBONADE Pan Roasted Fluke, Melted Shallots, Bière Beurre Blanc, Mushrooms, Potatoes.....	25
CÔTE de PORC Grilled Pork Loin, Swiss Chard, Mission Figs, Pommes Croquettes, Port Reduction.....	26

suppléments

Pommes Croquettes ...6 / Champignons des Bois...14/ Haricots Verts...6
Pommes Frites...6 / Légumes du Marché..6

A Gratuity of 19% is suggested to parties larger than 7.

We fry in 100% peanut oil.