



CHEF DE CUISINE:
Antonio Burrell

RESTAURATEURS:
Tony Foreman & Cindy Wolf

LA CARTE

hors-d'œuvre

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| CHARCUTERIE du JOUR..... | Market Price | MOUSSE au FOIE de VOLAILLE Chicken Liver Mousse, Strawberry, Quinoa Crumble..... | 11 |
| 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 | BRANDADE de MORUE Salt Cod, Garlic, Potato, Confit Peppers, Tomato Aioli, Olives | 9 |
| PISSALADIÈRE Crispy Puff Pastry, Caramelized Onions, Market Vegetables, Pistou, Chèvre .. | 14 | FROMAGES Selection of Three Cheeses with Grilled Baguette, Fig Compote..... | 12 |

principaux

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| 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, Chorizo, Roasted Peppers, Basil, Chèvre, Tomato Coulis, Poached Egg | 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 | 18 |
| COUSCOUS au SAFRAN Saffron Couscous, Grilled Squash, Tomato, Lemon, Eggplant, Rouille, Harrissa..... | 16 |
| BURGER à la FRANÇAISE Roseda Farms Beef, Caramelized Onions, Comté, Aioli, Pommes Frites | 14 |
| MAGRET de CANARD Duck Breast, Parsnips, Baby Carrots, Greens, Duck Jus..... | 19 |
| TAJINE de POULET Chicken Tangine, Saffron Couscous, Almonds, Figs, Harissa | 17 |
| STEAK FRITES Grilled Flat Iron, Sauce Béarnaise, Pommes Frites | 19 |
| 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.... | 19 |
| POITRINE de PORC Pan Seared Pork Belly, Local Beans, Roasted Tomatoes, Spring Onion Coulis..... | 17 |
| 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..... | 19 |

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.