



CHEF DE CUISINE:
Justin Waters

RESTAURATEURS:
Tony Foreman & Cindy Wolf

LA CARTE

hors-d'œuvre

CHARCUTERIE du JOUR.....	Market Price
SOUPE du JOUR.....	8
SOUPE à l'OIGNON GRATINÉE Louis' Famous Onion Soup	11
SALADE de BETTERAVES Roasted Beets, Pâte de Fruit, Pomegranate Molasses, Chèvre Hazelnuts.....	12
GRAVLAX House-Cured Salmon, Capers Shallots, Crème Fraîche.....	12
MOULES au SAFRAN Sautéed Mussels, Saffron Fennel, Ricard	13
FRISÉE aux LARDONS Warm Frisée, Lardons, Poached Egg, Sherry Vinaigrette.....	11
TARTINES Grilled Batard, Zucchini, Mushrooms Crème Fraîche, Caramelized Onions.....	7

TORCHON de FOIE GRAS à la MÉDOCAINE Foie Gras, Peaches, Reisling Gelée, Brioche.....	18
SALADE VERTE Local Mesclun Greens, Reggiano, Red Wine Vinaigrette	9
BEIGNETS de CREVETTE Crispy Shrimp Zucchini, Onion, Saffron Aioli.....	13
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic	12
AUBERGINES CROQUANTES Crispy Eggplant Napoléon, Tomato, Chèvre, Pistou	9
SALADE de ROQUETTE Farm Arugula, Fourme d'Ambert, Apples, Toasted Almonds	11
CROQUETTES de POISSON Crispy Fish Cakes, Roasted Peppers, Olives, Aioli.....	9
FROMAGES Selection of Three Cheeses with Grilled Baguette, Fig Compote.....	12

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 aux CHAMPIGNONS Roasted Mushrooms, Crème Fraîche, Poached Egg, Red Wine Reduction.....	14
SALADE de SAUMON Grilled Salmon, Spinach, Roasted Shallot, Egg, Dill Vinaigrette.....	16
COUSCOUS au SAFRAN Saffron Couscous, Grilled Squash, Tomato, Eggplant, Olives, Almonds, Harissa	14
BURGER à la FRANÇAISE Creekstone Farms Beef, Caramelized Onions, Comté, Aioli, Pommes Frites	15
CHOUROUTE GARNIE Braised Pork Belly, Toulouse Sausage, Sauerkraut, Shaved Apples, Fennel	17
COQ au RIESLING Braised Chicken Breast, Pommes Purée, Baby Carrots, Lardons, Pearl Onions.....	18
STEAK FRITES Choice of: Flat Iron Sauce Béarnaise, Pommes Frites	21
New York Strip, Sauce Béarnaise, Pommes Frites	29
BROCHETTE de CREVETTE Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Garlic Beurre Blanc.....	19
TRUITE à l'ARDENNAISE Rainbow Trout, Lemon Caper Butter, Rice, Local Beans, Crispy Ham	22
SAUMON RÔTI Roasted Salmon, Fingerling Potatoes, Roasted Shallots, Sauce Natua, Watercress Purée .	20
BŒUF BOURGUIGNON Braised Beef, Egg Noodles, Pearl Onions, Lardons, Forest Mushrooms	22
MAGRET de CANARD Duck Breast, Wilted Spinach, Roasted Parsnips, Carrots, Fig Port Reduction.....	23

suppléments

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

A Gratuity of 19% is suggested to parties larger than 7.
We fry in 100% peanut oil.