



CHEF DE CUISINE:
Antonio Burrell

RESTAURATEURS:
Tony Foreman & Cindy Wolf

NOS FORMULES AT LUNCH

FORMULE PETITE FAIM \$22 pp includes one from hors-d'oeuvre or dessert and one principal

FORMULE GRANDE FAIM \$30 pp includes one each from hors-d'oeuvre, principaux & dessert

\$5 Supplement Charge for items with: 

hors-d'œuvre

SOUPE du JOUR..... 8	CHARCUTERIE du JOUR..... Market Price 
 SOUPE à l'OIGNON GRATINÉE Louis' Famous Onion Soup 11	BEIGNETS de CREVETTES Crispy Shrimp, Onion, Zucchini, Saffron Aioli..... 13
SALADE VERTE Local Mesclun Greens, Reggiano, Red Wine Vinaigrette..... 9	PARFAIT de FOIE GRAS Foie Gras, Cranberry Gelée, Pumpkin Seed Crumble, Verjus 18 
AUBERGINES CROQUANTES Crispy Eggplant Napoléon Tomato, Chèvre, Pistou..... 9	GRAVLAX House-Cured Salmon, Capers, Crème Fraîche 12
FRISÉE aux LARDONS Warm Frisée, Poached Egg, Lardons, Sherry Vinaigrette..... 11	ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic 12
MOULES au SAFRAN Sautéed Mussels, Saffron, Fennel, Ricard..... 13	SALADE de BETTERAVES Roasted Beets, Frisée, Raspberry Vinaigrette, Hazelnut, Chèvre..... 11
SALADE d'ENDIVES Granny Smith Apples, Radish, Walnuts, Roquefort, Mustard Vinaigrette.... 11	FROMAGES Selection of three cheeses with Grilled Baguette, Market Apples 12

principaux

OMELETTE du JOUR.....	Market Price
CROQUE-MONSIEUR Brioche, Madrange Ham, Comté, Pommes Frites (add Egg 2.00).....	15
QUICHE LORRAINE Lardon, Comté, Salade Verte.....	12
QUICHE de MARCHÉ Market Vegetables, Chèvre, Salade Verte.....	12
ŒUFS en MEURETTE Burgundian Poached Eggs, Lardon, Forest Mushroom, Onion, Brioche.....	13
CRÊPE au JAMBON Crêpe, Jambon Blanc, Winter Greens, Comté, Poached Egg.....	16
COUSCOUS au SAFRAN Saffron Couscous, Butternut Squash, Forest Mushroom, Apple, Mustard Greens ...	16
SALADE de SAUMON Salmon, Spinach, Roasted Shallot, Egg, Dill Vinaigrette	16
CONFIT de POULET Chicken Confit, Forest Mushroom, Roasted Carrot, Red Wine Reduction.....	16
 CASSOULET CASTELNAUDARY Duck Leg Confit, White Beans, Pork Belly.....	28
 TRUITE à l'ARDENNAISE Rainbow Trout, Lemon Caper Butter, Haricots Verts, Crispy Ham.....	22
 POULET PAILLARD Roasted Chicken, Bayonne Ham, Apple, Winter Greens, Walnut.....	24
 STEAK FRITES Grilled Sirloin, Sauce Béarnaise, Pommes Frites	29
 BROCHETTE de CREVETTE Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Beurre Blanc.....	25
 CANARD à l'ORANGE Grilled Duck Breast, Celeriac Purée, Tangerine, Kumquat, Duck Jus.....	28

desserts

CRÈME BRÛLÉE French Vanilla Custard, Caramelized Sugar, Cocoa Nib Tuile	8	FRUIT de SAISON Poached Pear Parfait, Red Wine Sauce, Market Plum Compote, Sablé Crumble.....	8
MOUSSE au CHOCOLAT Chocolate Mousse, Espresso Grand Marnier, Lace Tuile	9	PROFITEROLES Caramel Ice Cream, Warm Chocolate Sauce, Caramelized Nuts.....	8
GÂTEAU OPÉRA Almond Jaconde, Espresso Buttercream, Hazelnut Ganache	9	GLACES et SORBETS Housemade Ice Creams & Sorbets.....	7

suppléments

Pommes Rösti ..6 / Champignons de Bois... 14 / Blette..6

Pommes Frites...6 / Légumes de Marché...6

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

We fry in 100% peanut oil.