



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**
-  SOUPE à l'OIGNON GRATINÉE Louis' Famous Onion Soup **11**
- SALADE VERTE Local Mesclun Greens, Reggiano, Red Wine Vinaigrette..... **9**
- AUBERGINES CROQUANTES Crispy Eggplant Napoléon Tomato, Chèvre, Pistou..... **9**
- FRISÉE aux LARDONS Warm Frisée, Poached Egg, Lardons, Sherry Vinaigrette..... **11**
- MOULES au SAFRAN Sautéed Mussels, Saffron, Fennel, Ricard..... **13**
- SALADE de ROQUETTE Farm Arugula, Fourme d'Ambert, Strawberries, Honey Mustard, Almonds **11**

- CHARCUTERIE du JOUR..... **Market Price** 
- BEIGNETS de CREVETTES Crispy Shrimp, Onion, Zucchini, Saffron Aioli..... **13**
- PARFAIT de FOIE GRAS Foie Gras Mousse, Strawberry, Pickled Rhubarb, Quinoa Crumble ... **18** 
- GRAVLAX House-Cured Salmon, Capers, Crème Fraîche **12**
- ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic **12**
- SALADE de BETTERAVES Roasted Baby Beets, Baby Red Sorrel, Chèvre, Citrus, Hazelnuts **11**
- FROMAGES Selection of three cheeses with Grilled Baguette, Fig Compote **12**
- PISSALADIÈRE Crispy Puff Pastry, Carmelized Onion Market Vegetables, Chèvre, Pistou..... **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 de MARCHÉ Market Vegetables, Chèvre, Salade Verte..... **12**
- ŒUFS en MEURETTE Burgundian Poached Eggs, Lardons, Forest Mushroom, Onion, Brioche **13**
- CRÊPE à la BASQUAISE Crêpe, Chorizo, Roasted Peppers, Chèvre, Basil, Tomato Coulis, Poached Egg **16**
- COUSCOUS au SAFRAN Saffron Couscous, Grilled Squash, Tomato, Lemon, Eggplant, Rouille, Harissa..... **16**
- SALADE de SAUMON Salmon, Spinach, Roasted Shallot, Egg, Dill Vinaigrette **16**
- CONFIT de POULET Chicken Confit, Forest Mushrooms, Roasted Carrots, Red Wine Reduction..... **16**
-  SALADE NIÇOISE au THON Seared Tuna, Haricots Verts, Peppers, Potato Salad, Egg, Saffron Aioli..... **25**
-  CONFIT de CANARD Duck Leg Confit, Green Puy Lentils, Parsnips, Baby Carrots, Mustard Jus **28**
-  TRUITE à l'ARDENNAISE Rainbow Trout, Lemon Caper Butter, Haricots Verts, Crispy Ham..... **22**
-  POULET PAILLARD Roasted Chicken, Fava Beans, Asparagus, Pearl Onions, Mushroom Cream..... **24**
-  STEAK FRÎTES Grilled Sirloin, Horseradish Hollandaise, Pommes Frites..... **29**
-  BROCHETTE de CREVETTE Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Beurre Blanc..... **25**

desserts

- CRÈME BRÛLÉE French Vanilla Custard, Caramelized Sugar, Cocoa Nib Tuile **8**
- MOUSSE au CHOCOLAT Chocolate Mousse, Espresso Grand Marnier, Lace Tuile **9**
- GÂTEAU OPÉRA Almond Jaconde, Espresso Buttercream, Hazelnut Ganache **9**
- FRUIT de SAISON Cherry Parfait, Strawberry Compote, Kirsch Reduction, Chocolate Sablé **8**
- PROFITEROLES Caramel Ice Cream, Warm Chocolate Sauce, Caramelized Nuts..... **8**
- GLACES et SORBETS Housemade Ice Creams & Sorbets..... **7**

suppléments

Pommes Croquettes ..6 / Champignons de Bois...14 / Haricots Verts..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.