



CHEF DE CUISINE:
Antonio Burrell

RESTAURATEURS:
Tony Foreman & Cindy Wolf

NOS FORMULES AT LUNCH

FORMULE PETITE FAIM \$20 pp includes one from hors-d'oeuvre or dessert and one principal

FORMULE GRANDE FAIM \$28 pp includes one each from hors-d'oeuvre, principal & 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
- MOUSSE de FOIE de VOLAILLE Chicken Liver Mousse, Strawberry, Quinoa Crumble..... 11
- 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
- BURGER à la FRANÇAISE Roseda Farms Beef, Carmelized Onions, Comté, Aioli, Pommes Frites..... 14
- 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..... 18
-  TRUITE à l'ARDENNAISE Rainbow Trout, Lemon Caper Butter, Haricots Verts, Crispy Ham..... 22
-  TAJINE de POULET Chicken Tanjine, Saffron Couscous, Almonds, Figs, Harissa..... 17
-  STEAK FRÎTES Grilled Flat Iron, Sauce Béarnaise, Pommes Frites 19
-  BROCHETTE de CREVETTE Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Beurre Blanc 19

desserts

- CRÈME BRÛLÉE French Vanilla Custard, Carmelized Sugar, Cocoa Nib Tuile 8
- MOUSSE au CHOCOLAT Chocolate Mousse, Espresso Grand Marnier, Lace Tuile 9
- GÂTEAU au FRUIT de la PASSION Lemon Joconde, Milk Chocolate Ganache, Passionfruit Glaze..... 9
- FRUIT de SAISON Cherry Parfait, Strawberry Compote, Kirsch Reduction, Chocolate Sablé 8
- PROFITEROLES Caramel Ice Cream, Warm Chocolate Sauce, Carmelized Nuts..... 8
- GLÂCES 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.