



CHEF DE CUISINE:  
Justin Waters

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, 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, Apples, Almonds..... 11

- CHARCUTERIE du JOUR..... **Market Price** 
- BEIGNETS de CREVETTE Crispy Shrimp, Onion, Zucchini, Saffron Aioli..... 13
- CROQUETTES de POISSON Crispy Fish Cakes, Roasted Peppers, Olives, Aioli..... 9
- GRAVLAX House-Cured Salmon, Capers, Shallots Crème Fraîche..... 12
- ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic ..... 12
- SALADE de BETTERAVES Roasted Beets, Pâte de Fruit, Pomegranate Molasses, Chèvre, Hazelnuts.. 11
- FROMAGES Selection of Three Cheeses with Grilled Baguette, Fig Compote ..... 12
- TARTINE Grilled Baguette, Zucchini, Mushrooms, Crème Fraîche, Caramelized Onions..... 7

## 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, Salade Verte..... 12
- ŒUFS en MEURETTE Burgundian Poached Eggs, Lardons, Forest Mushroom, Onion, Brioche ..... 13
- CRÊPE aux CHAMPIGNONS Roasted Mushrooms, Crème Fraîche, Poached Egg, Red Wine Reduction..... 14
- BURGER à la FRANÇAISE Roseda Farms Beef, Caramelized Onions, Comté, Aioli, Pommes Frites..... 15
- COUSCOUS au SAFRAN Saffron Couscous, Grilled Squash, Tomato, Eggplant, Almonds, Harissa ..... 14
- SALADE de SAUMON Salmon, Spinach, Roasted Shallot, Egg, Dill Vinaigrette ..... 16
- CONFIT de POULET Chicken Confit, Forest Mushrooms, Roasted Carrots, Red Wine Reduction ..... 16
-  TRUITE à l'ARDENNAISE Rainbow Trout, Lemon Caper Butter, Yellow Beans, Crispy Ham ..... 22
-  COQ au RIESLING Braised Chicken Breast, Pommes Purée, Baby Carrots, Lardons, Pearl Onions..... 18
-  STEAK FRITES Grilled Flat Iron, Sauce Béarnaise, Pommes Frites..... 21
-  BROCHETTE de CREVETTE Grilled Shrimp, Ratatouille, Roasted Tomato Coulis, Beurre Blanc ..... 19
-  BŒUF BOURGUIGNON Braised Beef, Egg Noodles, Pearl Onions, Lardons, Forest Mushrooms ..... 22

## desserts

- CRÈME BRÛLÉE French Vanilla Custard, Caramelized Sugar, Cocoa Nib Tuile ..... 8
- MOUSSE au CHOCOLAT Chocolate Mousse, Espresso Grand Marnier, Lace Tuile ..... 9
- FORÊT NOIRE Chocolate Almond Jaconde, Milk Chocolate Mousse, Sour Cherry Jelly, Vanilla Cream 9
- FRUIT de SAISON Peach Parfait, Peach Compote, Tarragon Anglaise, Vanilla 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 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.