



## hors d'oeuvres

PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	11
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
RIS DE VEAU Veal Sweetbreads, Caramelized Broccoli, Sweet Potato Puree, Paprika.....	13
SALADE de ROQUEFORT Romaine, Roquefort, Fennel, Almond, Herb Vinaigrette.....	11
BEIGNETS de CREVETTES Shrimp, Zucchini, Haricots Verts, Butternut Squash, Saffron Aioli.....	14
AUBERCINES CROQUANTES Eggplant Napoléon, Tapenade, Tomato, Chèvre, Pistou.....	10
GRAVLAX Cured Salmon Gravlax, Capers, Crème Fraîche.....	13
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
SALADE d'ENDIVE Mache & Endive Salad, Grapefruit Supremes, Chèvre, Hazelnuts, Lemon Vinaigrette.....	12
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Roquefort.....	14
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12

## principaux

PAIN PERDU Brioche French Toast, Seasonal Fruit.....	10
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	14
ŒUFS sur le PLAT Fried Eggs, Bacon, Roasted Potatoes.....	10
ŒUFS BROUILLÉS Scrambled Eggs, Gruyère, Ham.....	12
SAINT-JACQUES RÔTIES Pan Roasted Scallops, Baby Carrots, Roasted Cauliflower, Grapefruit Beurre Blanc...29	29
LONGE D'AGNEAU RÔTI Lamb Sirloin, Harissa, Couscous, Green Onion, Cucumber Crème Fraîche.....	28
OMELETTE du JOUR.....	<b>Market Price</b>
POULET GRILLÉ Chicken Breast, Pommes Purée, Brussels Sprouts, Royal Trumpet Mushrooms, Sage Jus.....	24
BAR GRILLÉ Royal Sea Bass, Sweet Potato Purée, Brussels Sprouts, Roasted Carrots, Olive Oil.....	28
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
SALADE de SAUMON Salmon, Baby Kale, Radishes, Apples, Beets, Crouton, Parmesan Vinaigrette.....	18
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	23
SAUMON GRILLÉ Salmon, Potato Purée, Spinach, Beurre Rouge.....	27
CONFIT de CANARD Duck Confit, Lyonnaise Potatoes, Reduction Sauce.....	27

## suppléments

Riz Pilaf...4 / Champignons...5/ Epinards...6  
 Pommes Frites...6 /Haricots Verts... 6

THE CIVILIZED LUNCH

Tuesday - Friday

11:30 am - 2:00 pm

\$29 per person Prix Fixe Menu available

**RESTAURATEURS:** Tony Foreman and Cindy Wolf

**CHEF de CUISINE:** Christopher Scanga

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

For Substitutions & Custom Preparations please add \$1 per dish.

We fry in 100% peanut oil.