



hors d'oeuvres

TARTARE de SAUMON Raw Salmon ,Avocado, Pickled Cucumber, Crème Fraîche, Pommes Gauffrettes.....	14
SALADE de LENTILLES Puy Lentils, Duck Confit, Frisée, Aged Sherry Vinaigrette.....	14
PÂTE MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	14
AUBERCINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
BEIGNETS de CREVETTES Butternut Squash & Shrimp Beignets, Saffron Aioli.....	14
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....	14
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	14
TERRINE de FOIE GRAS à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
SALADE de CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche.....	12
SALADE de BETTERAVES Beets, Clementine, Pistachio, Chèvre, Frisée, Saffron Citronette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13

principaux

PAIN PERDU Brioche French Toast, Seasonal Fruit.....	10
ŒUFS sur le PLAT Fried Eggs, Bacon, Roasted Potatoes.....	10
ŒUFS POCHÉS Poached Eggs, Madrange Ham, Brioche, Hollandaise Sauce.....	14
ŒUFS BROUILLÉS Scrambled Eggs, Gruyère, Ham.....	12
POULET GRILLÉ Chicken Breast, Royal Trumpet Mushrooms, Pommes Persillade, Chicken Reduction Sauce.....	26
CONFIT de CANARD Duck Confit, Swiss Chard, Merguez Sausage, Tarbais Bean Stew.....	27
SAUMON GRILLÉ Scottish Salmon, Pommes Purée, Spinach, Moutarde Violette Sauce.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	24
MAGRET de CANARD Duck Breast, Parsnip Purée, Beets, Cipollini, Baby Carrots, Orange Sauce.....	29
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
SALADE de SAUMON Salmon, Cucumber, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche.....	18
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	15
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	15

suppléments

Riz Pilaf...6 / Champignons...6 / Epinards...6
 Pommes Frites...6 / Haricots Verts...6 / Pommes Purée...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.