

- COCKTAILS -

- PARAPLUIE 16**
vodka, st germain elderflower, cucumber, lemon, sparkling water
- SPRITZ ROYALE 16**
aperol, grapefruit cordial, lemon, sparkling water
- M. MARMALADE 16**
cazadores tequila blanco, french amer, orange marmalade, vanilla, lemon
- LE DIRTY MARTINI 17**
ketel one vodka, brine, olives
- CALVADOS SIDECAR 18**
calvados, hennessy vs, grand marnier, lemon
- THE EIFFEL SOUR 18**
green chartreuse, alpine herbal liqueur, pineapple, lime, nutmeg
- LE JARDIN 17**
tanqueray gin, apricot brandy, thyme, lemon, tonic water
- L'AVION 18**
saison aged rum, drambuie, cotton & reed allspice dram, lime, sparkling wine
- L'OBSCUR 18**
maker's mark bourbon, lillet rouge, bonal, pernod pastis rinse
- CAFÉ PASTIS 17**
vodka, borghetti coffee liqueur, averna, hazelnut, espresso
- LE PETIT PICKLE 10**
grey goose vodka, house pickle brine, pickled things

- WINE -

- SPARKLING
CREMANT DE LOIRE**
verre 16 / bottle 75
- BLANC
PAYS NANTAIS**
verre 14 / carafe 42
- ROSÉ
PROVENCE**
verre 15 / carafe 45
- ROUGE
BEAUJOLAIS**
verre 15 / carafe 45

- PLAT DU JOUR -

- MON - Wiener Schnitzel 41
- TUE - Coq au Riesling 38
- WED - Fish & Chips 35
- THU - Beef Stroganoff 27
- FRI - Bouillabaisse 38
- SAT - Rack of Lamb 56
- SUN - Chicken Pot Pie 38

FRUITS DE MER

- | | |
|------------------------------------|---------------------------------|
| Rappahannock Oysters* 24 | Shrimp Cocktail 23 |
| Bluepoint Oysters* 24 | Crab Mayonnaise* 21 |
| Mussels Escabeche 14 | Little Neck Clams* 13 |

Plat De Fruits De Mer* 99

oysters, clams, mussels, scallops, shrimp, jumbo crab

HORS D'OEUVRES

- Leeks Vinaigrette almonds 15
- Scallops Crudo* passionfruit, hazelnut 22
- Sardines en Conserve lemon, bordier butter 27
- Tuna Tartare* crème fraîche, dill 27
- Onion Soup gratinée 17
- Plat de Paris parisian ham, la conviette butter 18
- Steak Tartare* 21
- Potato Pierogies 15
- Crispy Calamari lemon aioli 16
- Gratin au Macaroni jambon 18
- Escargots garlic-parsley butter 18/34
- Crab and Avocado 22
- Crispy Artichoke garlic, aioli, lemon 19
- Foie Gras Parfait 18

SALADES ET SANDWICHES

- Salad Niçoise confit tuna, dijon vinaigrette 29
- Green Salad red wine vinaigrette 14
- Caesar Salad 16
- Croque Monsieur / Croque Madame (+\$2) 23
- Cheeseburger* american cheese, pickles 21
- Le Burger Suprême bacon, cantal, caramelized onions 32
- Steak Sandwich* onions, gryère, aioli 34

PASTAS

- Spaghetti Bolognese 25
- Spaghetti Limone bottarga 20

STEAK FRITES

- Bar Steak* maître d'hôtel butter 29
- New York Strip* sauce bearnaise 47
- Filet* sauce au poivre 68

ENTRÉES

- Moroccan Braised Lamb spiced couscous, apricot lamb jus . . 31
- Trout Amandine almonds, haricots verts 24
- Duck Confit potatoes 35
- Half Roast Chicken pommes puree, jus de poulet 33
- Branzino crudités, aioli 39
- Moules Frites saffron, garlic 27
- Scallops en Coquilles pommes duchesse 37
- Chicken Paillard almonds 26
- Lobster Frites garlic-herb butter MP
- Salmon beurre blanc, leeks 32
- Boeuf Bourguignon lardons, stortini pasta 41
- Chicken Kiev 36

GARNITURES

- Sautéed Spinach 9
- Glazed Carrots 9
- Pomme Frites 10
- Pommes Purée 10

CHEESE PLATE

A SELECTION OF 3 CHEESES*
FROM THE CELLAR OF
JASPER HILLS FARMS

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LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - THURSDAY FRIDAY - SATURDAY	5:00 PM - 10:00 PM 5:00 PM - 11:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 012825