

- 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

20

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. 010625