

- COCKTAILS -

- PARAPLUIE 16**
vodka, st germain elderflower, cucumber, lemon, sparkling water
- SPRITZ ROYALE 15**
aperol, grapefruit cordial, lemon, sparkling water
- M. MARMALADE 16**
cazadores tequila blanco, french amer, blood orange marmalade, lime
- LE DIRTY MARTINI 16**
ketel one vodka, brine, olives
- CALVADOS SIDECAR 17**
calvados, hennessy vs, grand marnier, lemon
- THE EIFFEL SOUR 18**
green chartreuse, alpine herbal liqueur, pineapple, lime, nutmeg
- LE JARDIN 16**
tanqueray gin, apricot brandy, thyme, lemon, tonic water
- L'AVION 17**
saison aged rum, drambuie, cotton & reed allspice dram, lime, sparkling wine
- L'OBSCURE 17**
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 16.00 / bottle 75.00
- BLANC
PAYS NANTAIS**
verre 13.00 / carafe 39.00
- ROSÉ
PROVENCE**
verre 15.00 / carafe 45.00
- ROUGE
BEAUJOLAIS**
verre 15.00 / carafe 45.00

- FRUITS DE MER**
- | | | | |
|---------------------------------|-------|------------------------------|-------|
| Rappahannock Oysters* | 23.00 | Shrimp Cocktail | 22.00 |
| Wellfleet Oysters* | 23.00 | Crab Mayonnaise* | 20.00 |
| Mussel Escabeche | 13.00 | Little Neck Clams* | 12.00 |

Plat De Fruits De Mer* 95.00
oysters, clams, mussels, scallops, uni, shrimp, jumbo crab

HORS D'OEUVRES

- Leeks Vinaigrette almonds 16.00
- Scallop Crudo* passionfruit 21.00
- Sardines en Conserve lemon, bordier butter 26.00
- Tuna Tartare* crème fraiche, dill 26.00
- Marinated Artichokes anchoïade 19.00
- Onion Soup gratinée 17.00
- Plat de Paris parisian ham, la conviette butter 17.00
- Steak Tartare* 20.00
- Crispy Calamari lemon aioli 16.00
- Gratin au Macaroni jambon 16.00
- Foie Gras Parfait 18.00
- Escargot garlic-parsley butter 20/36

SALADES ET SANDWICHES

- Salade Niçoise confit tuna, dijon vinaigrette 28.00
- Green Salad red wine vinaigrette 13.00
- Caesar Salad 14.00
- Grilled Chicken Sandwich bacon, black pepper aioli. 24.00
- Croque Monsieur / Croque Madame (+\$2) 22.00
- Steak Sandwich* onions, gruyère, aioli 33.00
- Cheeseburger* american cheese, pickles 25.00
- Roast Beef horseradish 28.00
- Avocado Tartine 17.00

STEAK FRITES

- Bar Steak* maître d'hôtel butter 33.00
- Filet* sauce au poivre 65.00

ENTRÉES

- Gruyère Omelette fines herbes 18.00
- Crêpe Complète ham, comte, egg. 23.00
- Duck Confit carrots 38.00
- Branzino crudities, aioli 37.00
- Steak Haché* frites 32.00
- Moules Frites saffron, garlic. 26.00
- Cioppino spicy fisherman's stew 37.00
- Chicken Paillard almonds 25.00
- Boeuf Bourguignon lardons, stortini pasta. 42.00
- Spaghetti Bolognese 23.00

GARNITURES

- Sautéed Spinach 9.00
- Glazed Carrots 9.00
- Pomme Frites. 10.00
- Pommes Purée. 10.00

- PLAT DU JOUR -

- MONDAY** Wiener Schnitzel 39.00
- TUESDAY** Coq au Reising 36.00
- WEDNESDAY** Calf's Liver 27.00
- THURSDAY** Sweetbreads 32.00
- FRIDAY** Fish and Chips 34.00
- SATURDAY** Prime Rib 72.00
- SUNDAY** Poule au Pot 37.00

CHEESE PLATE

**A SELECTION OF 3 CHEESES
FROM THE CELLAR OF
JASPER HILLS FARMS
\$20.00**

LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY THURSDAY - 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. 043024