

La Petite Cuisine

Marinated picholine & niçoise olives 6.50
 Petite baguette & butter 5
 Grilled jumbo asparagus with farm egg & herb vinaigrette 16
 Gem bibb, bleu de causses, walnuts & radishes** 15.50
 Beaujolais salad—lettuces, lardons, soft boiled egg & garlic croûtons 16
 Paradise Farm oeufs mayonnaise with sea salt & crudités 9
 Tartine with smoked salmon, farm egg, cornichons, capers, crispy shallots 18
 Fish paillard, fennel, apple, aleppo pepper* 19
 Country pâté of pork, ham, foie gras, pistachios** 18
 Chicken liver mousse & grilled baguette 15
 Bear Creek steak tartare with cornichons and arugula* 19
 Charcuterie platter—housemade pâté, rillettes, cured meats** 32
 Escargots with shallot & garlic butter 15.50
 Soupe du jour M.P.

Les Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
 Omelette with asparagus, spring onions & comté 18
 Croque Monsieur, pommes frites 15.50
 Croque Madame with fried egg & sauce mornay** 18.50
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 18
 Grilled salmon with spring vegetable rice pilaf 32
 Poulet rouge with sugar snaps, sweet peas, asparagus, carrot purée & sherry 28
 Moules frites with spring onions, vermouth & curry butter 26
 Trout amandine with brown butter, brabant potatoes & haricots verts** 26
 Elysian Fields lamb navarin simmered in white wine with spring vegetables 30
 Bear Creek bavette steak with pommes frites, maître d' butter* 32

Garnitures

Pommes frites 7 Grilled asparagus 8 Mushrooms stuffed with duxelles 9
 Haricots verts & shallots 6 Sugar snaps, spring onions, sweet peas 7

5/5/22

*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**Contains nuts



Les Boissons

French 75 12
 Orange Thing 12
 French Blonde 13
 Sazerac 14
 Aviation 12
 Bee's Knees 12
 Gobe's Refresher 11
 Shrub Daiquiri 13
 Strawberry Rickey 14
 Highland's Martini 12
 Kir Royale 13

Temperance

Citron pressé 4
 "Dog Juice" 5
 Ginger Lemonade 5
 Berry Cooler 5

Spécialité du jour

Lundi Fermé
Mardi Grilled shrimp brochette with escargots butter 28
Mercredi Boeuf bourguignon, red wine, lardons, carrots & turnips 32
Jeudi Louisiana crawfish cake with fine herbes** 32
Vendredi Roast fish with crawfish beurre blanc M.P.

Chaque jour: Fresh fish with jumbo asparagus & lemon hollandaise M.P.

Fromages

Wabash Cannonball (goat) Moses Sleeper (cow) Beemster 26 month (cow)
 Comté 16 month (cow) Bleu de Causses (cow)
taste of all 24.50

Desserts

Strawberry trifle Coconut pecan cake**
 Chocolate pot de crème** Basque cake
 12.50

Muscat-Beaume-de-Venise Domaine Durban '12 13/glass
 Sauternes Château Rieussec 1er Cru '11 Bordeaux (375ml) 145



Tuesday - Friday 11:00 - 9:00

Saturday 4:00 - 9:00

Parties of six or more, one check s'il vous plaît