

La Petite Cuisine

Petite baguette & butter 6
 Marinated castelvetro & niçoise olives 5
 Oeufs mayonnaise with cornichons & watercress 9
 Jumbo asparagus Escoffier with breadcrumbs & parmesan 14
 Tartine with pâté de campagne, celery root rémoulade, cornichons** 10
 Smoked salmon tartine, sauce gribiche, crispy shallots, dill 18
 Coquille St. Jacques–scallop gratin with mushrooms, cream & breadcrumbs 19
 Bibb salad with creamy tarragon dressing, sweet peas & spring onion 14
 Artisanal cheeses, walnuts, honey, baguette** 23
 Fish paillard, pickled pearl onions, cilantro, barberry* 19
 Chicken liver mousse & grilled baguette 15
 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 12.50

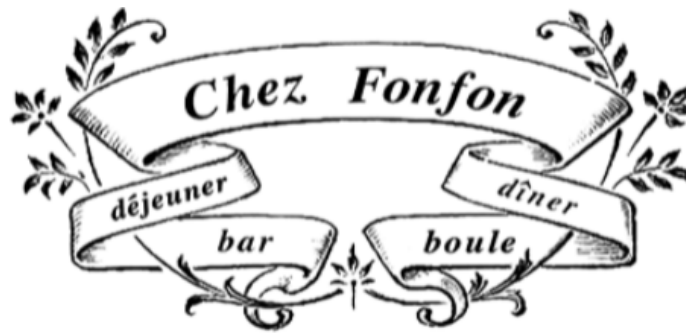
Les Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
 Composed salad of grilled chicken, endive, fennel, walnuts & Roquefort** 20
 Quiche Lorraine–farm eggs, comté, leeks & lardons, small salad 18
 Croque Monsieur & pommes frites or Croque Madame with fried egg 18/20
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 23.50
 Moules steamed in white wine, pastis, cream & thyme 26
 Soft scrambled farm eggs with asparagus & toasted brioche 15
 Trout with capers, asparagus & brown butter 29
 Lamb shank navarin, white wine, turnips, carrots & cipollini onions 30
 Veal tenderloin with morels, sweet peas & madeira 34
 Hanger steak with peppercorn butter & pommes frites* 32

Garnitures

Pommes frites 6
 Asparagus & spring onions 8
 Roasted mushrooms & sweet peas 8
 Spinach, shallots & olive oil 7

Early Spring 2024



Les Boissons

Americano 13
 campari, carpano antica, soda
 Bucolique 16
 calvados, honey, bitters
 Hayman's Gin Collins 15
 gin, orange, lemon, bitters, soda
 French 75 14
 cognac, lemon, sparkling wine
 Pirate's Holiday 14
 rum, strawberry, lime, ginger beer
 Indochine 14
 vodka, dolin blanc, ginger, lime
 Mezcal for the Masses 14
 tequila, mezcal, cassis, ginger, lime
 Pecan Old-Fashioned 14
 bourbon, pecan orgeat, angostura
 Strawberry Paloma 14
 tequila, strawberry, grapefruit, lime, soda
 Sans Alcool
 Citron Pressé 6
 fresh orange, club soda
 Ginger Lemonade 7
 housemade ginger syrup, lemon
 Berry Cooler 6
 strawberry, mint, lime, sparkling water
 French 86 12
 seedlip spice 94, honey, lemon, tonic

Spécialité du jour

Lundi Fermé
Mardi Grilled salmon, crushed peas, bulb onion & pommery mustard 30
Mercredi Duck confit with white beans, rosemary & garlic 29
Jeudi Fried oyster po' boy, rémoulade & a small salad 19
Vendredi Grilled scallop brochette with carrot purée & citrus salad** M.P.

Chaque jour: Fresh fish with spring vegetable ragoût M.P.

Desserts

Coconut pecan cake, vanilla bean crème anglaise** 14
 Lemon meringue tart, white chocolate, lemon curd, swiss meringue 14
 Chocolate pot de crème, chantilly cream, chocolate biscotti** 12.50
 Basque cake, chantilly cream, crème anglaise 12.50
 Pineapple-rum sorbet, shortbread cookie 10

Vins Doux

Moscato d'Asti Vietti '21 Piedmont 6/31
 Sauternes Château Climens 1er Cru '09 Barsac 20/95
 Banyuls Domaine du Mas Blanc, Collioure 10/40



Tuesday - Friday 11:00 - 9:30
Saturday 4:00 - 9:30
Parties of six or more, one check s'il vous plaît

*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
 Please, no substitutions