

La Petite Cuisine

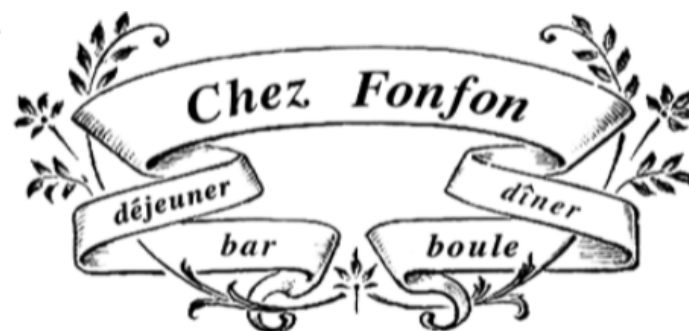
- Petite baguette & butter 6*
- Marinated castelvetro & niçoise olives 5*
- Oeufs mayonnaise with cornichons & watercress 9*
- Bibb salad with creamy tarragon dressing, sweet peas & spring onion 14*
- Jumbo asparagus with farm egg vinaigrette & watercress 14*
- Artisanal cheeses, walnuts, honey, baguette** 23*
- Smoked salmon tartine, sauce gribiche, crispy shallots, dill 18*
- Coquille St. Jacques—scallop gratin with mushrooms, cream & breadcrumbs 19*
- 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 mushrooms, sweet peas & sauce béarnaise 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*



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** *Crawfish étouffée 29*
- Jeudi** *Fried oyster po' boy, rémoulade & a small salad 19*
- Vendredi** *Scallop brochette with lardons, rice pilaf & beurre rouge 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*
- Strawberries, crème anglaise, diplomat cream 12.00*
- Strawberry sorbet, shortbread cookie 10*

Vins Doux

- Moscato d'Asti Saracco '22 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