

*La Petite Cuisine*

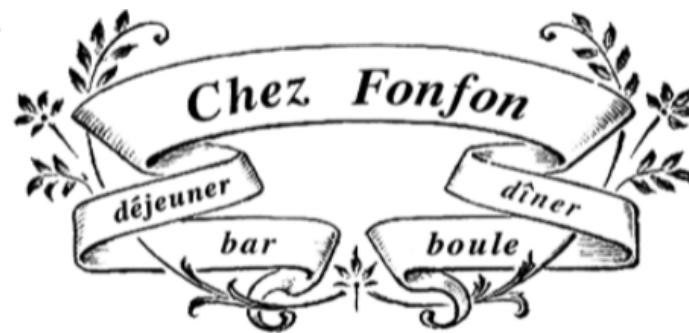
Petite baguette & butter 6  
 Marinated castelvetro & niçoise olives 5  
 Oeufs mayonnaise with cornichons & watercress 9  
 Bibb salad with creamy tarragon dressing, sweet peas & spring onion 14  
 Jumbo asparagus with farm egg vinaigrette & watercress 14  
 Artisanal cheeses, walnuts, honey, baguette\*\* 23  
 Smoked salmon tartine, sauce gribiche, crispy shallots, dill 18  
 Fish paillard, green peaches, pickled pearl onions, cilantro\* 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  
 Moroccan salad—grilled chicken, farro, artichokes, watercress, lemon vinaigrette 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  
 Braised chicken thighs with mushrooms, field peas and sherry 29  
 Veal tenderloin with zucchini, bulb onion & sauce béarnaise 34  
 Hanger steak with peppercorn butter & pommes frites\* 32

**Garnitures**

Pommes frites 6  
 Asparagus & spring onions 8  
 Roasted mushrooms & sweet peas 8  
 Field peas & corn 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** Crabcake with roasted potatoes, watercress & beurre blanc M.P.  
**Vendredi** Scallop brochette with lardons, rice pilaf & beurre rouge M.P.

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

*Desserts*

Coconut pecan cake, vanilla bean crème anglaise\*\* 14  
 Lemon meringue tart, lemon curd, swiss meringue 14  
 Chocolate pot de crème, chantilly cream, chocolate biscotti\*\* 12.50  
 Basque cake, chantilly cream, crème anglaise 12.50  
 A bowl of 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