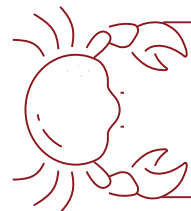


POUR COMMENCER

House-Baked Baguette Salted Butter	5
Onion Soup Gratinée Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne Pernod Butter	17
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22
Chicken Liver Mousse Dijon, Citrus, Brioche	15
Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	14

PLATS PRINCIPAUX

Quiche Lorraine Bacon Lardon, Butterkäse Cheese, Fines Herbs	17
l'Omelette Spinach, Mushroom, Chèvre, Chive, Petite Salade	18
Frisée aux Lardons* Soft Poached Egg, Grainy Mustard Vin	15
Seared Tuna Niçoise* Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette	29
Pomeroys Chicken Waldorf Red Romaine, Grapes, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	18
Warm Tomato Tarte Fromage Blanc, Herbes de Provence	19



Crab Cake Louie
Jumbo Lump, Petite Salade, Louie Dressing
32

FRUITS DE MER

LE PETIT PLATEAU \$72

East & West Coast Oysters,
Colossal Black Tiger Shrimp, Tuna Tartare

Accoutrements des Plateaux
Horseradish Cocktail, Florida Mustard Sauce,
Sherry Mignonette, Tabasco

OYSTERS

Sherry Mignonette, Horseradish Cocktail

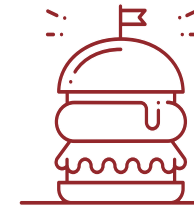
West Coast (6)*	25
East Coast (6)*	25

SHELLFISH

Colossal Black Tiger Shrimp (4)	29
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AVEC FRITES

Croque Monsieur Jambon de Paris, Gruyère Make it 'Madame' Sunny Side Egg +3*	19
Le Club Sandwich Shaved Turkey, Bacon, Tomato, Bibb Lettuce, Garlic Aioli	19
Lobster Roll Lemon-Butter Poached Maine Lobster	39
Filet Sliders* Horseradish Crème Fraîche, Red Onion Jam, Arugula	33
Mussels Marinière Chablis, Crème, Fines Herbes	25
Poulet Cajun Petite Salade, Beurre Blanc	27
Steak à la Bordelaise* Maître d' Butter, Shallot Confit	39



Burger Royale*
Caramelized Onion, Butterkäse Cheese,
Dill Pickle, Remoulade, Brioche Bun,
Pommes Frites 24

LES GARNITURES

Duck Fat Potatoes Garlic Confit, Chicken Jus	12
Pommes Purées Whipped Yukon Gold Potatoes	9
Mushroom Ragout Garlic, Thyme, Bordelaise	14
Pommes Frites Garlic Aioli	9
Haricots Verts Shallots, Parsley	12
Macaroni au Gratin Butterkäse & Gruyère	13



CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ML] 26
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

Camille Braun Brut Rosé 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)

Castelnuovo Prosecco DOC 14 | 56
Veneto, Italy NV (Glera)

ROSÉ

Roseblood d'Estoublon 16 | 64
Provence, France 2023 (Grenache, Syrah, Cinsault)

BLANC

Famille Hugel Riesling 17 | 68
Alsace, France 2023 (Riesling)

Trimbach Pinot Blanc 15 | 60
Alsace, France 2021 (Pinot Blanc)

Bernard Fleuriet & Fils Sancerre 23 | 92
Loire Valley, France 2022 (Sauvignon Blanc)

Cave de Lugny Mâcon-Villages 14 | 56
Burgundy, France 2022 (Chardonnay)

ROUGE

Domaine Romy Beaujolais 16 | 64
Beaujolais, France 2022 (Gamay Noir)

Xavier Vignon Côtes du Rhône 14 | 56
Rhône Valley, France 2020 (GSM Blend)

Château Maris Minervois 19 | 76
Languedoc-Roussillon, France 2020 (Syrah)

M de Magnol Bordeaux 18 | 72
Haut-Médoc, France 2021 (Merlot Blend)

BonAnno Cabernet 22 | 88
Alexander Valley, California 2022 (Cabernet Sauvignon)



DES COCKTAILS

l'Avenue
Vodka, Strawberry, Chamomile,
Vermouth Blanc, Lavender Bitters 18



Les Champs Elysées
Gin, Bénédictine, Dry Vermouth 18



La Belle
Gin, Braulio, Cranberry Jam, Lime 17



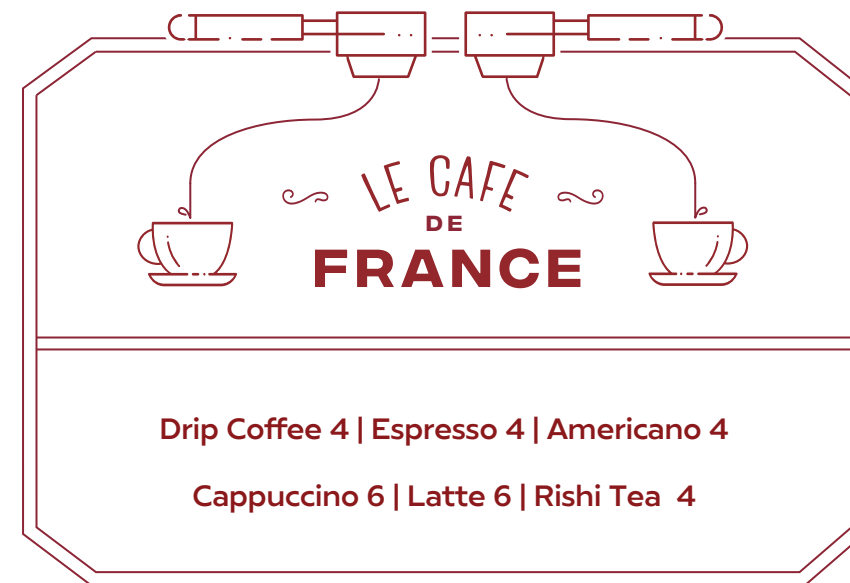
La Bête
Nosotros Reposado, Agave Syrup,
Chocolate Bitters 19



Bourbon & Bienville
Whiskey, Brandy, Honey, Bitters,
Absinthe 18



Garden District
Lillet Blanc, Pear, Cranberry, Tonic 16



Drip Coffee 4 | Espresso 4 | Americano 4

Cappuccino 6 | Latte 6 | Rishi Tea 4

BIÈRES

Trumer Pilsner Berkely, CA (4.9%) 8

Moody Tongue 'Orange Blossom' Belgian-Style Blonde 9
Chicago, IL (5.4%)

Brasserie D'Achouffe 'La Chouffe' Blonde Ale 11
Belgium (8.0%)

Kronenbourg '1664' Lager Alsace, France (4.6%) 7

NON ALCOOLISÉ

Bleu 75 Blueberry, Lemon, Soda, Chamomile 12

Le Petit Spirit Free Amaro, Orange Sherbet, Cola 13

Jus de Jardin Green Apple, Cucumber, Ginger, Lemon,
Spinach, Celery 9

Best Day Brewing Kölsch NA Northern California (0%) 7 11