

Starters

PÂTÉ DE CAMPAGNE

Homemade Terrine, Pork, Mustard, Chutney, Pickles

MOULES-FRITES

Mussels Steamed with Garlic, White Wine, Thyme, Braised Tomatoes, Fries

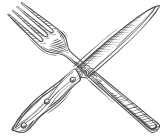
ESCARGOT

Basil, Garlic, Lemon, Butter, Sea Salt

CHÈVRE CRÊPE

Crispy Rolled Crêpe, Roasted Tomato Coulis, Arugula, Roasted Tomatoes

PLATS DU JOUR



- MONDAY -

CROQUE MONSIEUR & MADAME*

Baked Ham Sandwich, Emmental Cheese, Béchamel Cream, Egg

- TUESDAY -

COQ AU VIN

Slow Cooked Chicken in Red Wine Jus, Roasted Brussel Sprouts, Potato Purée

- WEDNESDAY -

BOUILLABAISSE

Sautéed Lobster, Shrimp, Red Snapper, Mussels, Calamari, Scallops in a Saffron Broth, Roasted Fennel Toasted French Baguette

- THURSDAY -

LAMB SHANK BOURGUIGNON

Slow Braised Lamb Shank in Red Wine Jus, Marble Potatoes, Leeks, Mushrooms Finished with Fresh Herbs

- FRIDAY -

POULET AUX POIVRONS

Slow Braised Chicken, Potato, Sweet Bell Pepper Green Olive

- SATURDAY -

PIPERADE EGGS*

Slow Baked Eggs on a Sweet and Tangy Tomato Stew Toasted Sourdough Bread

- SUNDAY -

SOLE MEUNIÈRE

Pan Seared Dover Sole, Lemon Butter Caper Sauce Boiled Buttered Potatoes

Sandwiches

on your choice of a baguette or croissant

HAM AND CHEESE BAGUETTE SANDWICH

Bibb Lettuce, French Vinaigrette, Heirloom Tomato, Cornichon

TUNA SALAD BAGUETTE SANDWICH

Arugula, Roasted Garlic Aioli, Radish

BRIE & TURKEY BAGUETTE SANDWICH

Mâche and Cranberry - Apple Dressing

"LE FRANÇAIS" BURGER*

Melted Cheese, Caramelized Onions, Pepper Bacon, Arugula

DOUBLE CHEESE TRUFFLE BURGER*

Potato Bun, Onion-Truffle Jam, Truffle Aioli, Parmesan French Fries

Soups & Salads

LOBSTER BISQUE

Tarragon, Puff Pastry

SOUPE À L'OIGNON

Caramelized Onions, French Cheeses, Brioche

BABY ARUGULA SALAD

Toasted Pine Nuts, Balsamic Vinaigrette

FRISÉE LARDON SALAD*

Crispy Bacon, Poached Egg, Pickled Shallots, Mustard Vinaigrette

From the Baker's Oven

CROISSANTS

Plain, Chocolate, Nutella, Almond

BRIOCHE

Miniature Braids

SAVORY LOAF FOCACCIA

Roasted Tomato Garlic or Rosemary Parmesan

MADELEINES OF THE DAY

DEMI BAGUETTE

SOURDOUGH LOAF

FOUGASSE OF THE DAY

Entrées

STEAK FRITES*

Maître d'Hôtel Butter or Béarnaise Sauce

TROUT GRENOBLOISE

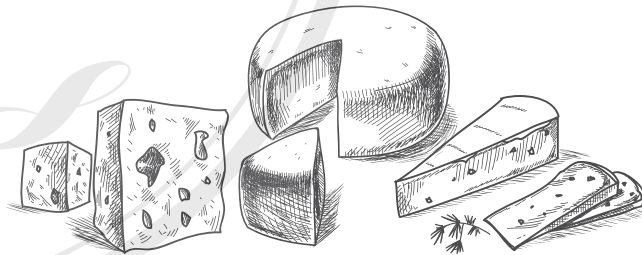
Pineapple, Capers, Parsley

ROASTED BABY CHICKEN

Crème fraîche, Potato Purée, Natural Jus

WILD MUSHROOM TART

Wild Mushroom Tart with Asparagus, Leeks, Roasted Garlic Aioli



CHEESE & CHARCUTERIE

GOURMET CHEESE SELECTIONS

CHOOSE 2

CHEESE

BRIE

CANTAL

PORT SALUT

CHOOSE 2

CHARCUTERIE

JAMBON DE BAYONNE

SAUCISSON

PORK RILLETTE

ASSIETTE DE FROMAGES

Chef's Selection of Cheese with a glass of Port Wine

Beverages

Café Américain.....	\$5
Espresso.....	\$4
Cappuccino.....	\$5
Juice – Grapefruit / Orange.....	\$4
Acqua Panna.....	\$6
Evian.....	\$5.5

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions. A 20% gratuity will be automatically added to your check.

COCKTAILS

LEMONADE PROVENÇAL	12
<i>Fresh Lemon Juice, Lavender, Sage, Thyme, Rosemary, Plymouth Gin</i>	
L'APERITIF	15
<i>Rose, Bonal, Aperol, Champagne</i>	
SAIL 75	15
<i>Beefeater Gin, White Tea, Champagne</i>	
CHAMPS-ÉLYSÉES	17
<i>Cognac, Green Chartreuse, Fresh Lemon, Angostura</i>	
CLASSIC MARTINI	17
<i>Grey Goose or Bombay Sapphire, Dry Vermouth</i>	
FRENCH MARTINI	15
<i>Grey Goose, Raspberry, Pineapple, Lemon Twist</i>	

BIN

Glass Bottle

SPARKLING WINES

<i>Veuve Clicquot, Yellow Label, Champagne</i>	25	100
<i>M. Haslinger & Fils, Champagne</i>	17	70

WHITE WINES

123	<i>Chardonnay, Louis Jadot, Chablis</i>	20	85
297	<i>Chardonnay, Louis Jadot, Steel, Bourgogne</i>	17	60
123	<i>Pinot Gris, Gustave Lorentz, Evidence, Alsace</i>	17	60
232	<i>Sauvignon Blanc, Michel Redde, Les Tuilières, Sancerre</i>		60
216	<i>Chenin Blanc, Saget, Marie de Beauregard, Vouvray</i>		60
420	<i>Viognier, Gérard Bertrand, Réserve Spéciale, Sud de France</i>		50
604	<i>Grenache Blend, Château La Nerthe, Châteauneuf-du-pape</i>		90
622	<i>Chardonnay Blend, Gérard Bertrand, Cigalus, Pays d'Oc</i>		100
257	<i>Chardonnay, Louis Jadot, Puligny-Montrachet</i>		125
248	<i>Chardonnay, Louis Jadot, Meursault</i>		103
623	<i>Chardonnay, Gérard Bertrand, Prima Nature, Pays d'Oc</i>		60

ROSÉ WINES

476	<i>Chateau d'Esclans, Whispering Angel, Côte de Provence</i>	19	60
2467	<i>Le Bel Oliver, Pays d'Hérault</i>	10	40

RED WINES

115	<i>Gamay, Château des Jacques, Morgon, Beaujolais</i>	17	70
1247	<i>Grenache, Jean-Luc Colombo, Côtes du Rhône</i>	15	60
1124	<i>Syrah, Gérard Bertrand, Heritage An 873, Minervois</i>	15	60
508	<i>Cabernet Blend, Mouton Cadet, Bordeaux</i>	16	60
123	<i>Pinot Noir, Domaine Mongeard-Mugneret, Grand Échezeaux</i>		623
123	<i>Pinot Noir, Bouchard Père & Fils, Chambertin-Clos de Bèze</i>		491
1061	<i>Pinot Noir, Louis Jadot, Gevrey-Chambertin</i>		103
1123	<i>Grenache Blend, M. Chapoutier, Le Bernardine, Châteauneuf-du-Pape</i>		112
6520	<i>Merlot, Petrus, Pomerol, Bordeaux</i>		7500
905	<i>Merlot Blend, Château Lassègue, Saint-Émilion, Bordeaux</i>		90
624	<i>Syrah Blend, Gérard Bertrand, Clos d'Ora, Minverois-La Livinière</i>		440
625	<i>Cabernet Blend, Gérard Bertrand, Cigalus, Pays d'Oc</i>		100
627	<i>Cabernet Blend, Gérard Bertrand, Prima Nature, Pays d'Oc</i>		60

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