

*La Petite Cuisine*

- Picholine & niçoise olives 3.50  
 Steak tartare 14.50  
 Gravlax—crispy potato cakes with horseradish cream 14.00  
 Moules aux saffron et fenouil, frites petite 12.00/entrée 19.00  
 Country pâté of pork, ham, foie gras, pistachios 14.75  
 Charcuterie platter—housemade pâté, rillettes, cured meats 25.00  
 Chicken liver mousse & grilled baguette 10.50  
 Frisée aux lardons—poached farm egg with red wine, & croutons 12.50  
 Fish paillard with local apples, mint, fennel & hazelnuts 13.95  
 Bibb lettuces, apples, Alpha Tolman, & tarragon-cider vinaigrette 12.00  
 Escargots with shallot & garlic butter 12.25  
 Arugula salad with olives, roast red peppers & warm goat cheese croûton 10.00  
 Soupe du jour 9.50

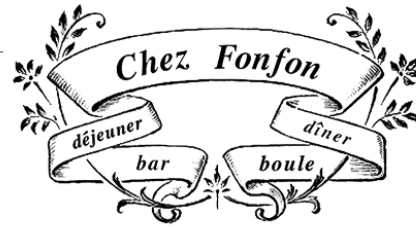
*Les Grands Plats*

- Coq au vin 20.00  
 Veal escalope & mushrooms à la Bordelaise 24.00  
 Shrimp & avocado salad with sauce rémoulade 15.50  
 Croque Monsieur—ham & cheese with pommes frites 14.50  
 Croque Madame—ham & cheese with fried egg & pommes frites 16.50  
 Trout amandine with brown butter & haricots vert 22.00  
 Omelette with spinach, mushrooms & comté 14.00  
 Hamburger Fonfon with comté & pommes frites 16.50  
 Steak frites—grilled flat iron with salsa verde 26.00

**Garnitures** \$5.25

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|---------------------------|------------------|
| haricots vert & shallots  | brussels sprouts |
| mushrooms à la Bordelaise | creamed spinach  |

11/4/17



*Les Boissons*

- Pastis 8.00  
 Sazerac 12.00  
 French 75 10.00  
 Shaded Negroni 11.00  
 Dark & Stormy 12.00  
 Swiss Sazerac 11.00  
 Pomme Bourbon 10.00  
 The French Mule 11.00  
 Root of All Evil 12.00  
 Ginger Martini 11.00  
 Dijon Sidecar 10.00  
 Grapefruit Gimlet 9.00  
 Centurion 10.00  
 French Blonde 9.00  
 The Great Gatsby 10.00  
 Highlands Martini 12.00  
 Vieux Carré 11.00  
 Citron pressé 4.00  
 Carafe:  
 Chardonnay  
 Au Bon Climat "Highlands Cuvée" 2013 21.00  
 Côtes-du-Rhône  
 Famille Perrin Réserve  
 blanc ou rouge 18.00

Harney & Son's hot teas 4.00

*Spécialité du jour*

- Lundi** Fermé  
**Mardi** Grilled jumbo shrimp, olive oil & garlic 19.00  
**Mercredi** Blanquette de veau 25.00  
**Jeudi** Crabcake with fines herbes M.P.  
**Vendredi** Grilled leg of lamb—cranberry beans, roast peppers & aioli 26.00

Chaque jour: simple grilled fish with choice of:  
 fennel, celery, butternut & red onion relish  
 sauce gribiche  
 beurre blanc M.P.

*Fromages*

- Jasper Hill Alpha Tolman (cow) Dancing Fern (cow)  
 Prodigal Farm Hunkadora (goat)  
 Roquefort (sheep) Beemster 26 month (cow)  
 taste of three 13.25  
 taste of all 24.00

*Desserts*

- \*Pear & almond tart\* \*Coconut cake\*  
 \*Opera cake\* \*Crème caramel\*  
 10.00

- Sauternes Château Lions de Suduiraut '12 10.00/glass  
 Moscato d'Asti Vietti '16 6.00/glass



Boule court in allée

2007 Eleventh Avenue South—Birmingham, Alabama  
 Tuesday—Thursday 11:00-10:00  
 Friday 11:00-10:30  
 Saturday 4:30-10:30  
 Closed Sunday—Monday  
 205-939-3221

Parties of six or more, one check, s'il vous plaît