

*La Petite Cuisine*

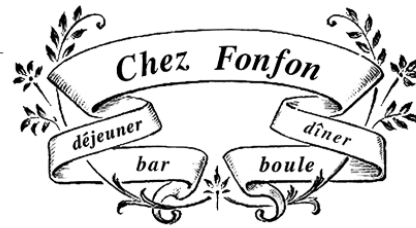
- Picholine & niçoise olives* 3.50
- Grilled jumbo asparagus with farm egg & herb vinaigrette* 10.00
- Roast bone marrow with parsley & shallots* 11.00
- Local lettuces with Fourme d'Ambert, beets & walnuts* 9.50
- Poached farm egg with artichoke, watercress, gravlax & little peas* 11.00
- Steak tartare* 14.50
- 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
- Fish paillard with apples, fennel, sweet peas, dill & hazelnuts* 12.95
- Escargots with shallot & garlic butter* 12.25
- Soupe du jour* 9.50

*Les Grands Plats*

- Lamb navarin* 21.00
- Moroccan composed salad— artichokes, farro, yogurt & watercress* 15.00
- Grilled salmon with sweet pea, sugar snap, carrot, mushroom ragoût* 20.00
- Chicken paillard— arugula, mushroom & grilled red onion* 18.00
- 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 with capers, shallots & brown butter* 22.00
- Moules et frites with bulb onions, pastis & cream* 17.50
- Omelette with asparagus & Sequatchie Cove Coppinger cheese* 14.00
- Hamburger Fonfon with comté & pommes frites* 16.50
- Steak frites—grilled hanger steak with salsa verde* 26.00

**Garnitures** \$5.25

- lentils du Puy*                      *sautéed spinach*
- grilled asparagus*              *spring vegetable ragoût*



*Les Boissons*

- Pastis* 8.00
- Sazerac* 12.00
- French 75* 10.00
- Boulevardier* 10.00
- The French Mule* 11.00
- Ginger Martini* 11.00
- Dijon Sidecar* 10.00
- Root of all Evil* 12.00
- 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:*
- Côtes-du-Rhône*
- Famille Perrin Réserve blanc ou rouge* 18.00
- Harney & Son's hot teas* 4.00
- Mountain Valley Water still / sparkling*
- small 2.00 large 5.00*

*Spécialité du jour*

- Lundi** Fermé
- Mardi** *Duck simmered in red wine with cassoulet beans* 20.00
- Mercredi** *Grilled jumbo shrimp, olive oil & garlic* 19.00
- Jeudi** *Crabcake with fines herbes* M.P.
- Vendredi** *Crawfish étouffée* 18.00

*Chaque jour: simple fish with choice of:  
sugar snap, spring onion & mint relish,  
sauce gribiche or beurre blanc M.P.*

*Fromages*

- Abbaye de Belloc (sheep) Capriole's Sofia (goat)*
- Green Hill (cow) Coppinger (cow)*
- Fourme d'Ambert (cow) Cabot Clothbound (cow)*
- taste of three 13.25**
- taste of all 24.00**

*Desserts*

- \*Strawberries and cream \*Coconut cake\**
- \*Chocolate caramel nut tart\* \*Pot de crème\* \*Lemon meringue tart*
- 10.00**

- Sauternes Château Lions de Suduiraut '11* 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*