

La Petite Cuisine

- Picholine & niçoise olives 3.50*
- Tartine with chèvre, olive tapenade & roasted peppers 12.00*
- Fried oysters & sauce rémoulade 14.50*
- Fish paillard, apples, walnuts, & fennel 15.00*
- Gravlax—potato cakes, horseradish & dill 14.00*
- Joyce Farms grass-raised beef tartare* 16.50*
- Country pâté of pork, ham, foie gras, pistachios 15.75*
- Charcuterie platter—housemade pâté, rillettes, cured meats 28.00*
- Chicken liver mousse & grilled baguette 11.50*
- Salade Fonfon—local lettuces, farm egg, walnuts & bleu d’Auvergne 12.00*
- Bibb lettuces—Asian pears, peppers & tarragon vinaigrette 12.00*
- Escargots with shallot & garlic butter 13.25*
- Soupe du jour 10.00*

Les Grands Plats

- Shrimp & avocado salad with sauce rémoulade 16.50*
- Trout amandine with brown butter & haricots vert 23.00*
- Omelette Basque style—ham, peppers & Ossau Iraty 15.00*
- Croque Monsieur—ham & cheese with pommes frites 14.50*
- Croque Madame—ham & cheese with fried egg & pommes frites 16.50*
- Turkey sandwich with caramelized onions, arugula and blue cheese aioli 15.50*
- Hamburger Fonfon with comté & pommes frites* 17.50*
- Grilled salmon with creamed cabbage & pommery mustard 25.00*
- Moules et frites with curry & white wine petite 13.00/grande 20.00*
- Roast chicken with zucchini, sweet peppers & fresh herbs 22.00*
- Steak frites—hanger steak & peppercorn butter* 26.00*
- Veal Bordelaise with mushrooms, shallots & breadcrumbs 26.00*

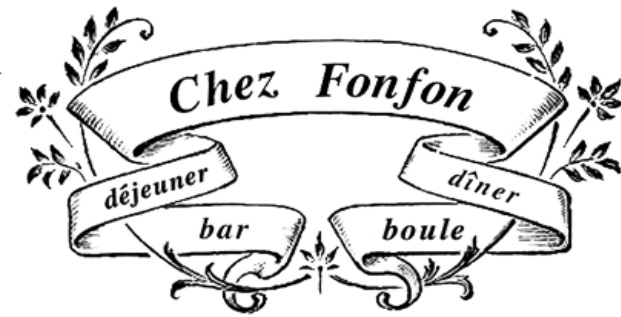
Garnitures \$5.25

- haricots vert & shallots creamed cabbage sautéed mushrooms*
- roasted zucchini & peppers field peas*

9/28/19

**Consuming raw or undercooked food may increase your risk of foodborne illness.*

**This item may be served raw, undercooked or contain an ingredient that is raw or undercooked.*



Les Boissons

- Donga Punch 14.00*
- Sazerac 12.00*
- French 75 12.00*
- French Blonde 10.00*
- Hayman’s Gin Collins 12.00*
- Frank’s Manhattan 16.00*
- Bucolique 14.00*
- Vieux Carré 12.00*
- The Aviation 12.00*
- Deshler 12.00*
- Bee’s Knees 12.00*
- Indochine 12.00*
- Citron pressé 4.00*

*Carafe:
Côtes-du-Rhône
Famille Perrin Réserve
blanc ou rouge 18.00*

Late Night

9:00-10:00

Steak tartare & a glass of Perrin Réserve
\$18*

Spécialité du jour

- Lundi** *Fermé*
- Mardi** *Bouillabaisse 26.00*
- Mercredi** *Roast duck breast with cognac-cherry gastrique 25.00*
- Jeudi** *Crabcake with fines herbes M.P.*
- Vendredi** *Baked Maine lobster with corn & leek pudding 28.00*
- Samedi** *Le grand aioli 27.00*

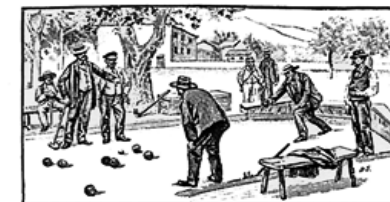
*Chaque jour: fish with choice of:
cucumber, cherry tomato & dill relish
sauce gribiche
beurre blanc M.P.*

Fromages

- Ossau Iraty (sheep) Bleu d’Auvergne (cow)*
- Camembert (cow/sheep) Aged Comté (cow)*
- Capriole Sofia (goat) Beemster 18 month (cow)*
- taste of three 18.00**

Desserts

- Pear & almond tart Chocolate pot de crème*
- Coconut cake Lemon meringue tart*
- 10.00**
- Sauternes Château Lions de Suduiraut ’15 10.00/glass*
- Muscat-Beaume-de-Venise Domaine Durban ’12 7.00/glass*



Boule court in allée

*Tuesday—Thursday 11:00-10:00
Friday 11:00-10:30
Saturday 4:30-10:30
Closed Sunday—Monday*

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