

PETIT PLATS

Salade du Marché baby lettuce, radicchio, cherry tomato and seasonal fruit with dijon/olive oil/vinegar dressing 13

French Onion Soup au Gratin (*vegetarian!*) 15

Avocado Toast on sourdough bread with goat cheese and extra virgin olive oil 16

Roasted Escargot half dozen in the shell with butter, garlic, shallots and parsley 20

Ravioles du Royan au Comté tiny raviolis stuffed with comté cheese in truffle cream sauce 19 / 31

Steak Tartare marinated raw beef with onion, capers, cornichons, mayonnaise and spices 18 / 31

Pâté de Campagne homemade pâté with petite salad, cornichons and dijon mustard 15

Salade de Betteraves roasted fresh beets with brie cheese, diced apples and toasted pine nuts 15

Baked 1/2 Pear with blue cheese and balsamic glaze 10

Mousse de Foie de Volaille chicken liver mousse with onion, pickles, croutons, and Dijon 16

FRENCH CREPES

Crêpe Monsieur/Madame with ham, swiss, béchamel (*w/ sunny side up eggs for madame*) 20 / 25

Mixed Berries with warm salted caramel 16

Banana & Milk Chocolate 16

Fresh Lemon & Sugar 13

Grand Marnier & Sugar 25

ŒUFS

Omelette Parmentière with caramelized onions and baby potatoes, served with fries or salad 17

Two Eggs any Style (*with 2 add-ons*) 17

*swiss ~ brie ~ goat cheese
bacon ~ ham ~ fennel sausage
spinach ~ mushrooms ~ caramelized
onions*

Two Plain Eggs 8

ENTREE

Steak Frites hanger steak with fries & salad 35

Roasted 1/2 Cornish Hen au Jus cooked à la minute for you and served with fries or salad 19

Beef Tongue slow cooked in broth with potatoes, carrot, onion and capers 28

Seared Salmon Filet with stewed wild mushroom and port wine sauce 31

Moules Marinières mussels steamed with white wine, shallots, garlic and fresh herbs 18 / 29

Gnocchi Parisian au Gratin made with poached and baked puff dough, béchamel and swiss 24

Jambon/Brie Sandwich à la Parisienne on baguette with kurobuta pork ham and brie cheese 19

Gravlax Salmon Salad large mixed greens bowl with homemade gravlax, shallots, capers and lemon 27

Hamburger lettuce, tomato, onion, mayonnaise 19
(*add: bacon ~ swiss ~ brie ~ caramelized onions +3*)

Croque Monsieur/Madame on baguette with ham, swiss and béchamel (*w/ eggs for madame*) 20/25

Tartelette de Chèvre baked goat cheese tart with truffles, shallots, confit grape and a veil of 180-day-old swiss (*signature*) 27

Quiche Lorraine with bacon and swiss cheese 18

SIDES / ADD-ONS

Half Avocado 5

Fresh Cut French Fries 6.5 / 12

Roasted Young Potatoes 7

Bacon, Ham or Fennel Sausage 7

Sautéed Spinach with garlic and olive oil 9

Sautéed Mushrooms 7.5

Homemade Gravlax Salmon 14

Market Vegetables 12

Add winter truffles to any plate for \$45

5% discount applies for cash payments