

NOUVEAUTÉ

Bunless French Burger beef patty *au naturel*, double swiss, bacon, fried egg & a tray of veggies 30

SWEET

Pain Perdu the true French toast! with berries, chantilly, salted caramel & maple syrup 20

Mixed Berry Crêpe with warm salted caramel and fresh berry coulis 16

Fresh Lemon & Sugar 13

Banana & Chocolate Crêpe 16

Grand Marnier & Sugar 25

Butter & Sugar 12

Coupe de Fruits mixed berries bowl 19

(crêpes made with your choice of gluten-free buckwheat or regular flour)

SALADS & PETITS PLATS

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

Betteraves et Œuf Poché oven roasted fresh beets, mixed greens, pine nuts, topped with poached eggs 18

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

Roasted Escargot half dozen in the shell with butter, garlic, shallots and parsley 25

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

Homemade Gravlax Salmon 14

MOOD ADJUSTERS

Bloody Mary 15

Mimosa 12

Blood Orange Mimosa 14

Kir Royal 14

Aperol Spritz 18

SAVORY

Hanger Steak & Eggs served with fries 39

Croque Monsieur/Madame with ham, swiss and homemade béchamel on baguette; served with salad (with sunny side up eggs for madame) 20 / 25

Crêpe Monsieur/Madame with ham, swiss and homemade béchamel wrapped in a crêpe (with sunny side up eggs for madame) 20 / 25

Lumberjack Skillet fennel sausage, slab bacon, baby potatoes & onions, topped w/ two eggs, plus salad 27

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

Le Burger with lettuce, tomato, onion, homemade mayonnaise, and fries 21

(add: bacon ~ swiss ~ brie ~ caramelized onions +3)

Moules Marinières mussels steamed with white wine, shallots, garlic & fresh herbs small 18 / large w/ fries 29

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

Quiche Lorraine with bacon, swiss cheese & salad 18

Avocado Toast on sourdough bread with goat cheese and extra virgin olive oil 18

ŒUFS

All egg dishes served with your choice of fries or salad

Poached eggs on brioche with Hollandaise sauce:

Norvégiens - w/ homemade gravlax salmon 27

Jambon Blanc - w/ kurobuta pork ham 23

Florentine - w/ sautéed spinach 23

Périgord - w/ foie gras & truffles 39

Scrambled Eggs / Omelette / Eggs any style
(with two add-ons) 22

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

5% discount applies for cash payments

10% discount applies for Bitcoin