HORS D'ŒUVRES

ESCARGOTS À LA BOURGUIGNONNE 30

Roasted escargots with butter, garlic, shallot, parsley, breadcrumbs

RAVIOLES DE ROYAN AU COMTÉ 24 / 40

Sensual little French ravioli stuffed with Comté cheese in truffle cream sauce and garnished with sliced fresh truffles

TARTELETTE DE CHÈVRE FRAIS 30

Baked goat cheese tart with shallots, truffles, grape, and a veil of 180-days-old Swiss (original creation)

FOIE GRAS AU TORCHON 45

From my county in France: cold foie gras served torchon style

FOIE GRAS POÊLÉ 56

Seared foie gras with balsamic duck glaze

POIRES RÔTIES AU BLEU FONDANT 23

Roasted fresh whole pear with melted blue cheese

LES MOULES 23 / 31

Marinières: steamed in white wine and fresh herbs (classic) au naturel !
Rochelaises: steamed with curry, diced apple, and light cream (chef's fav)
Dijonnaises: steamed with Dijon (a favorite of our American guests)
Créoles: French Caribbean (chef's signature, spicy) Steamed in pink sauce, rum, touch of heavy cream, with herbs, mild spices, and chorizo

SALADE DU MARCHÉ 14

Mixed lettuce and radicchio with seasonal fruits, tomato, radish, and Dijon, extra virgin olive oil, and red wine dressing

SALADE DE BETTERAVES 18

Oven-roasted fresh beets, diced apple, and Brie cheese

SALADE DE PASTÈQUE 19

Watermelon, feta cheese, fresh mint, extra-virgin olive oil

PÂTÉ DE CAMPAGNE MAISON 18

Homemade pâté de campagne with onion, pickles, and Dijon

SOUPE À L'OIGNON GRATINÉE 18

French onion soup au gratin (veg.)

STEAK TARTARE 25 / 38

Steak tartare served with mixed greens and toasted bread

5% discount applies for payment by cash, 10% for Bitcoin

PLATS PRINCIPAUX

most of our plates are served with a side of seasonal market vegetables for two

POISSON FRAIS DU MARCHÉ M/P

Fresh market fish

LANGUE DE BŒUF BRAISÉE À L'ANCIENNE 38

Slow-cooked black Swiss beef tongue in a broth of potato, carrots, onions, and capers (w/o veg.)

GNOCCHI PARISIENS AU GRATIN 34

With truffles, Mornay sauce, and Swiss cheese; not potato gnocchi (w/o veg.)

FILET DE PORC, SAUCE NORMANDE 36

Seared pork tenderloin, sliced, with mushrooms, port, and lightly creamed sauce

PAVÉ DE SAUMON POÊLÉ 37

Seared salmon over a sauce of capers nonpareilles and lemon butter

CARRÉ D'AGNEAU À LA PROVENÇALE 58

Roasted rack of lamb, Dijon mustard, breadcrumbs with garlic and parsley jus

COQUELET RÔTI AU JUS 42

Roasted Cornish hen au jus, prepared à la minute, crispy outside and juicy inside

ONGLET POÊLÉ À LA LUCHONAISE 48

Slowly seared butter-only hanger steak with roasted garlic and parsley (family recipe)

MAGRET DE CANARD MONTMORENCY 45

Seared Mulard duck breast from Hudson Valley Farm with tart Michigan cranberry glaze, served with native American wild rice

LAPIN BRAISÉ À LA DIJONNAISE 45

Boneless cuts of young rabbit braised with mushrooms, white wine, carrot, Dijon, pearl onion, and jasmine rice

KASSULET TOULOUSAIN DE LA MAISON 50

Cassoulet Toulouse style with cannellini beans, carrots, tomato, garlic duck confit, slab bacon, and pork sausage, braised with duck fat, duck stock, and foie gras noble fat (w/o veg.)

FILET AU POIVRE 52

Smashed black peppercorn, filet mignon, cream, veal stock & brandy

TOURNEDOS ROSSINI 60

Seared filet mignon, topped with foie gras au torchon (i.e. room temperature), shallots, port, and truffle veal stock sauce

LES GARNITURES

FRESH-CUT FRENCH FRIES 6.5 / 12

TRUFFLE FRIES 15

MARKET VEGETABLES 12

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