

NOUVEAUTÉ

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

PETITS 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 18

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

Steak Tartare marinated raw beef with onion, capers, cornichons, mayonnaise, and spices 20 / 32

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

FRENCH CRÊPES

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

Mixed Berries with warm salted caramel 16

Banana & Chocolate 16

Fresh Lemon & Sugar 13

Butter & Sugar 12

Grand Marnier & Sugar 25

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

ŒUFS

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

Two Eggs Any Style / Omelette (*with 2 add-ons*) 17
swiss ~ brie ~ goat cheese
bacon ~ ham ~ fennel sausage
spinach ~ mushrooms ~ caramelized onions

Two Plain Eggs 8

ENTRÉES

Steak Frites hanger steak in butter, garlic & parsley sauce with fries 38

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

Beef Tongue slow cooked in broth with potatoes, carrot, onion, and capers 32

Seared Salmon Filet with choice of lemon, butter, and caper sauce; or stewed wild mushroom and port wine sauce 31

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

Gnocchi Parisiens au Gratin made with poached and baked puff dough, béchamel & swiss; served w/ salad 24

Jambon & Brie Sandwich à la Parisienne on baguette with kurobuta pork ham & brie cheese; served w/ salad 19

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

Le Burger lettuce, tomato, onion, mayonnaise & fries 21
(add: bacon ~ swiss ~ brie ~ caramelized onions +3)

Croque Monsieur/Madame on baguette w/ ham, swiss & béchamel, w/ salad (*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; served with salad (*signature*) 27

Quiche Lorraine with bacon & swiss cheese, w/ salad 18

SIDES / ADD-ONS

Half Avocado 5

Fresh Cut French Fries 6.5 / 12

Truffle & Parmesan Fries 15

Roasted Young Potatoes 7

Bacon, Ham or Fennel Sausage 7

Sautéed Spinach 9

Sautéed Mushrooms 7.5

Homemade Gravlax Salmon 14

Market Vegetables 12

5% discount applies for cash payments