

# Appetizers

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## SALADE DU MARCHÉ | 13

*mixed greens salad with extra-virgin olive oil, red wine vinegar, radish, mango & diced tomato*

## PÂTÉ DE CAMPAGNE MAISON | 17

*100 percent homemade*

*in France there are many different styles of pâté, and while this one may seem to some like a cold cutlet, it is on the contrary a delicate recipe I have refined and balanced out over fourteen years, which would assuredly not sit well on the palate if served warm! – ask your waiter for a sample*

## SALADE DE BETTERAVES | 17

*oven-roasted fresh beets, diced apple, toasted pine nuts, and Brie cheese*

## SOUPE À L'OIGNON GRATINÉE (SIGNATURE, V.) | 17

*French onion soup au gratin – a perennially comforting classic*

## POIRES RÔTIES AU BLEU FONDANT | 21

*roasted fresh whole pear with melted blue cheese*

## CALAMARS SAUTÉS À LA PROVENÇALE SUR SALADE | 21

*sautéed calamari with garlic, parsley, olive oil, tomato, and mushrooms*

## STEAK TARTARE, NOTRE SALADE MELANGEE ET PAIN GRILLÉ | 20 / 33

*steak tartare served with our tossed mixed greens & toasted bread*

## ESCARGOTS À LA BOURGUIGNONNE | 28

*a half-dozen escargots baked in the shell – an approach rarely found elsewhere – generously stuffed with butter, garlic, shallots & parsley*

## RAVIOLES DE ROYAN AU COMTÉ | 22

*a rare and decadent find –*

*sensual little French ravioli stuffed with Comté cheese and served in truffle cream sauce*

## TARTELETTE DE CHÈVRE FRAIS VOILÉE AU VIEUX GRUYÈRE | 28

*baked goat cheese tart with shallots, truffles, grapes, and a veil of 180-days'-old Swiss*

## FOIE GRAS AU TORCHON, RECETTE MAISON

*foie gras served cold “torchon”-style, a subtle but flavorful recipe of the house | 42*

*seared foie gras with balsamic duck glaze, for special occasions | 53*

## MOULES | 20 / 33

*mussels accompanied by our house bread, and served in one of four styles au choix:*

*MARINIÈRES steamed in white wine and fresh herbs, a ubiquitous classic*

*ROCHELAISES steamed with curry, diced apple, and light cream (signature)*

*DIJONNAISES steamed in Dijon mustard sauce, beloved by Americans*

*CRÉOLES our signature French Caribbean style, steamed in pink sauce, rum, a splash of heavy cream, herbs, mild spices, and chorizo sausage*

# *Plats de résistance*

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## POISSON FRAIS DU MARCHÉ (PESC.)

*fish fresh from the market*

M/P

## GNOCCHI PARISIENS AU GRATIN (V.)

*a decadent dish from Paris – not Italy*

*with truffles, Mornay (white sauce), and Swiss cheese*

*mac ‘n cheese à la française*

32

## COQUELET RÔTI AU JUS (G.F.)

*roasted Cornish game hen au jus, prepared à la minute for you*

40

## FILET DE PORC AUX CHAMPIGNONS

*seared pork tenderloin, sliced with mushrooms, port wine & lightly creamed sauce*

34

## ONGLET POÊLÉ À LA LUCHONAISE (SIGNATURE, G.F.)

*slowly seared, butter-only hanger steak, dressed in roasted garlic & parsley*

43

## CAILLE RÔTIE SUR POMMES SAUTÉES AU CURRY, DÉGLAÇÉE AU JUS (G.F.)

*roasted quail and a half*

*sautéed in curried apple, pearl onions, and our house grape demi-glaze*

41

## LAPIN BRAISÉ À LA MOUTARDE (G.F.)

*young rabbit braised in creamed Dijon and white wine*

*paired with an aromatic garnish of mushrooms, carrots & pearl onions*

45

we use only pink Himalayan or sea salt in our premises

we accept cash; checks, with address; credit cards; WeChat or Alipay; and Bitcoin or Ethereum

## KASSULET TOULOUSAIN DE LA MAISON (SIGNATURE)

*a traditional winter dish from the South of France, served year round by request of our guests,  
and prepared according to my personal recipe:*

*Cannellini beans, carrots, tomato, garlic duck confit, slab bacon, and pork sausage, all braised  
with noble duck fat, white stock, and foie gras jus –*

*this rich dish was served to warriors defending their village! don't take it if you can't bear it :)*

47

## LINGUINI AUX FRUITS DE MER (PESC.)

*seafood linguini with white wine saffron sauce*

*dressed with scallop, mussel, white-meat fish filet, calamari, and shrimp*

52

## MAGRET DE CANARD (SIGNATURE, G.F.)

*seared Moulard duck breast graced with a Michigan cranberry glaze*

45

## FILET AU POIVRE ET COGNAC (G.F.)

*smashed black peppercorn filet mignon (not spicy), cream & veal stock sauce*

46

## CARRÉ D'AGNEAU AU JUS DE TRUFFES (SIGNATURE, G.F.)

*Frenched rack of lamb conceived with white wine, rosemary, and truffle au jus*

58

## TOURNEDOS ROSSINI (SIGNATURE, G.F.)

*a very popular and luxurious house dish – please turn to the intro page for its history!  
seared filet mignon crowned with foie gras (itself, importantly, not seared), dressed with  
shallots and a sauce of port wine and truffles*

*(tip: combine foie gras, meat, and sauce for the most savory bites – bon appétit !)*

56

# Desserts

## Banana brûlée

*Chef's version of banana pudding, not to be mistaken for a crème brûlée! Made with homemade "Nilla"-style wafers*

**10**

## Assortiment de trois sorbets / glaces maison

*Choice of three flavors of homemade ice cream or sherbet*

**15**

## Choux Chantilly (signature)

*Puff pastry, homemade Chantilly, confectioners' sugar*

**15**

## Croquembouche au caramel (signature)

*Choux stuffed with fine Grand Marnier and French vanilla cream, fresh blond caramel, and sliced toasted almonds*

**7**  
**PER PIECE**

## Îles flottantes au caramel, crème anglaise et Grand Marnier (signature)

*Whipped egg white meringue covered with caramel, floating in crème anglaise, flavored with a touch of Grand Marnier*

**12**

## Assortiment de fromages de la maison

*Platter of three cheeses — Brie, 180-days-old Swiss, and blue*

**15**

## Fondant au chocolat noir

*Dark chocolate lava cake and homemade coconut sherbet*

**16**

## Large profiteroles au chocolat noir (signature) **GOOD FOR SHARING**

*Popular dessert, made with bittersweet Callebaut dark chocolate*

**20**

## Tarte Tatin à la mode

*Classic upside-down caramelized apple tart, served with vanilla ice cream*

**11**

*Served flambée with apple snaps (French Calvados) .....*

**ADD 4**

## Tartelette aux fraises (signature)

*Shortcrust, fine pastry cream, fresh strawberry, whipped cream*

**15**