



le menu

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| oysters on the half shell | |
| half dozen | 22 |
| dozen | 42 |
| appetizers | |
| escargot | 18 |
| garlic . parsley . butter | |
| soupe a l'oignon | 18 |
| roasted kabocha squash soup | 18 |
| duck fat croutons . parsley oil | |
| mesclun salad | 18 |
| creme dijonnaise . breaded camembert . grape . pistachio | |
| salade landaise | 21 |
| frisee . duck confit . smoked breast . chicken liver mousse | |
| beets | 18 |
| shallot . goat cheese . arugula | |
| salmon trio | 20 |
| tartare . gravlax . roe . egg . creme fraiche | |
| moules frites | 22 / 40 |
| shallot white wine . parsley butter . cornichon & caper aioli | |
| entrees | |
| risotto | 38 |
| roasted cauliflower . broccoli rabe . parmesan | |
| potato crusted halibut | 44 |
| confit fennel & tomato . swiss chard . sauce bouillabaisse | |
| pork tenderloin | 42 |
| bacon . parsnip puree . brussels sprout . apple calvados sauce | |
| cassoulet | 44 |
| cannelini bean ragout . duck confit . toulouse & garlic sausages | |
| * filet mignon | 49 |
| fingerling potato . leek . mushroom . sauce perigourdine | |
| desserts | |
| creme brulee | 15 |
| vanilla bean | |
| profiteroles | 15 |
| vanilla bean ice cream . chocolate sauce . almond | |
| french toast | 16 |
| hazelnut creme anglaise . salted caramel ice cream | |
| chocolat fondant | 16 |
| banana . rum-raisin | |
| strawberry tarte | 15 |
| cheese cremeux . sorbet | |
| 3 courses | 75 |
| * supplement | 5 |