

## Starters

### PÂTÉ DE CAMPAGNE

Homemade Terrine, Pork, Mustard, Chutney, Pickles

### MOULES-FRITES

Mussels Steamed with Garlic, White Wine, Thyme, Braised Tomatoes, Fries

### ESCARGOT

Basil, Garlic, Lemon, Butter, Sea Salt

### CHÈVRE CRÊPE

Crispy Rolled Crêpe, Roasted Garlic Cream, Arugula, Roasted Tomatoes

## PLATS DU JOUR



### - MONDAY - SEARED SEA BASS

Lemon, Brown Butter, Capers, Roasted Potatoes

### - TUESDAY - RACK OF LAMB\*

Turnip Purée, Baby Végétales, Rosemary Jus

### - WEDNESDAY - SLOW COOKED DUCK BREAST\*

Seasonal Fruit Chutney, Orange Confit, Duck Confit Croustillant

### - THURSDAY - CRÊPES CORDON BLEU

Chicken, Ham, Swiss, Topped with Arugula, Cherry Tomatoes, Black Pepper Dressing

### - FRIDAY - CROQUE MONSIEUR & MADAME\*

Baked Ham Sandwich, Emmental Cheese, Béchamel Cream, Egg

### - SATURDAY - COQ AU VIN

Slow Cooked Chicken in Red Wine Jus, Roasted Brussel Sprouts, Potato Purée

### - SUNDAY - SHORT RIB BOURGUIGNON

Braised Beef Short Ribs, Root Végétales, Roasted Potatoes, Morel Mushrooms

## Sandwiches

on your choice of a baguette or croissant

### HAM AND CHEESE BAGUETTE SANDWICH

Bibb Lettuce, French Vinaigrette, Heirloom Tomato, Cornichon

### TUNA SALAD BAGUETTE SANDWICH

Arugula, Roasted Garlic Aioli, Radish

### BRIE AND TURKEY BAGUETTE SANDWICH

Mâche and Cranberry - Apple Dressing

### "LE FRANÇAIS" BURGER\*

Melted Cheese, Caramelized Onions, Pepper Bacon, Arugula

## Soups & Salads

### LOBSTER BISQUE

Tarragon, Puff Pastry

### SOUPE A L'OIGNON

Caramelized Onions, French Cheeses, Brioche

### BABY ARUGULA SALAD

Toasted Pine Nuts, Balsamic Vinaigrette

### FRISÉE LARDON SALAD\*

Crispy Pork Belly, Poached Egg, Pickled Shallots and Parmesan

## From the Baker's Oven

### CROISSANTS

Plain, Chocolate, Nutella, Almond

### BRIOCHE

Miniature Braids

### SAVORY LOAF FOCACCIA

Roasted Tomato Garlic or Rosemary Parmesan

### MADELEINES OF THE DAY

### DEMI BAGUETTE

### SOURDOUGH LOAF

### FOUGASSE OF THE DAY

## Entrées

### STEAK FRITES\*

Maître d'Hôtel Butter or Béarnaise Sauce

### TROUT GRENOBLOISE

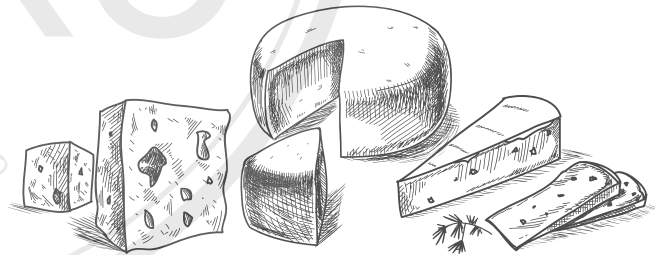
Pineapple, Capers, Parsley

### ROASTED BABY CHICKEN

Crème fraîche, Potato Purée, Natural Jus

### WILD MUSHROOM TART

Wild Mushroom Tart with Asparagus, Leeks, Roasted Garlic Aioli



## CHEESE & CHARCUTERIE

GOURMET CHEESE SELECTIONS

CHOOSE 2

CHEESE

BRIE

CANTAL

PORT SALUT

CHOOSE 2

CHARCUTERIE

JAMBON DE BAYONNE

SAUCISSON

PORK RILLETTE

ASSIETTE DE FROMAGES

Chef's Selection of Cheese  
with a glass of Port Wine

## Beverages

Café Américain.....	\$5
Espresso.....	\$4
Cappuccino.....	\$5
Fresh Squeezed Juice - Grapefruit / Orange.....	\$4
Arizona Iced Tea.....	\$4
Evian & Acqua Panna.....	\$5

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

## COCKTAILS

<b>CLASSIC MARTINI</b> .....	<b>15</b>
<i>Grey Goose or Bombay Sapphire, Dry Vermouth, Olives Stuffed with Caviar or Blue Cheese</i>	
<b>FRENCH MARTINI</b> .....	<b>15</b>
<i>Grey Goose, Raspberry, Pineapple, Lemon Twist</i>	
<b>LEMONADE PROVENÇAL</b> .....	<b>12</b>
<i>Fresh Lemon Juice, Lavender, Sage, Thyme, Rosemary, Plymouth Gin</i>	
<b>L'APERITIF</b> .....	<b>15</b>
<i>Rose, Bonal, Aperol, Champagne</i>	
<b>SAIL 75</b> .....	<b>15</b>
<i>Beefeater Gin, White Tea, Champagne</i>	
<b>CHAMPS-ÉLYSÉES</b> .....	<b>12</b>
<i>Martell Cognac, Green Chartreuse, Fresh Lemon, Ango</i>	

## Le Vin Français

<u>BIN</u>		<u>Glass</u>	<u>Bottle</u>	<u>BIN</u>		<u>Glass</u>	<u>Bottle</u>
<b>CHAMPAGNE ET PÉTILLANT</b>				<b>RHÔNE</b>			
141	Montaudon, Champagne	15	70	1247	Côtes du Rhône, Jean-Luc Colombo	7	29
150	Moët, Brut Rosé, Champagne		98	416	Côtes du Rhône Blanc, Domaine de la Bastide	7	29
211	Domaine Mittnacht Frères, Crémant d'Alsace		58	1121	Châteauneuf-du-Pape, Château Mont-Redon		71
				87	Cornas, Paul Jaboulet Aîné, Les Grandes Terrasses		86
<b>VIN ROSÉ</b>				<b>LANGUEDOC</b>			
473	Jean-Luc Colombo, Cape Bleue, Provence	8	30	459	Grenache, Shatter by Joel Gott & Dave Phiney	11	45
				420	Viognier, Gérard Bertrand, Réserve Spéciale		28
<b>ALSACE</b>				<b>BORDEAUX</b>			
214	Pinot Gris, Zind Humbrecht	15	61	809	Bordeaux, Clarendelle	12	54
212	Gewürztraminer, Trimbach		74	371	Bordeaux Blanc, Château Carbonnieux		101
321	Pinot Blanc, Hugel, Les Amours		41	903	St. Estèphe, Château Les Ormes de Pez		79
215	Riesling, Domaine Shlumberger		82	492	Pauillac, Les Griffons de Pichon Baron		93
				911	St. Julien, Château Lagrange		110
				850	Margaux, Alter Ego de Palmer		181
				880	Pessac Leognan, Château Fieuzal		89
				905	Saint-Émilion, Château Lassegue		74
<b>LOIRE</b>				<b>LE VIN AMÉRICAINS</b>			
219	Muscadet sur Lie, Domaine Les Hautes Noëlls		30	381	Sauvignon Blanc, Honig, Napa Valley	11	45
216	Vouvray, Saget, Marie de Beauregard		47	341	Riesling, Eroica, Washington	12	54
232	Sancerre, Jacques Dumont		56	1000	Merlot, Kiona, Red Mountain, Washington	14	61
				925	Cabernet Sauvignon, Caymus, Napa Valley		120
				487	Pinot Noir, Goldeneye, Anderson Valley		137
				262	Chardonnay, Cakebread, Napa Valley		66
				46	Cinq Cépages, Château St. Jean, Sonoma County		119
<b>BOURGOGNE</b>							
249	Pouilly-Fuissé, Louis Jadot	13	54				
966	Moulin-à-Vent, Joseph Drouhin	11	47				
247	Mâcon-Villages, Joseph Drouhin		35				
257	Puligny-Montrachet, Louis Jadot		107				
443	Brouilly, Château La Chaize		64				

## CARAFE SELECTIONS

*Côte Mas, Sud Méditerranée Blanc, Rose, and Rouge*

<b>1/2 Carafe</b>	<b>Carafe</b>	<b>Bottle (1 L)</b>
\$5	\$10	\$15

An 18% service charge will be automatically added to your check