

Starters

PÂTÉ DE CAMPAGNE

Homemade Terrine, Pork, Mustard, Chutney, Pickles

MOULES-FRITES

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

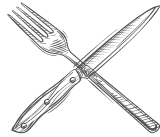
ESCARGOT

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

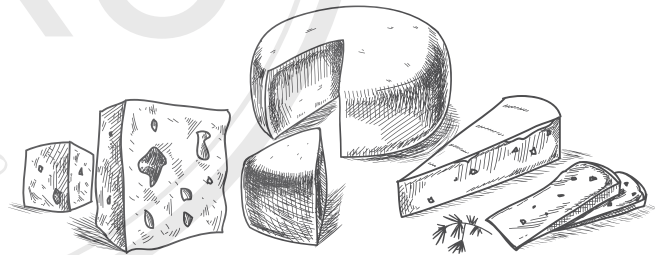
Pineapple, Capers, Parsley

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

CLASSIC MARTINI	15
<i>Grey Goose or Bombay Sapphire, Dry Vermouth, Olives Stuffed with Caviar or Blue Cheese</i>	
FRENCH MARTINI	15
<i>Grey Goose, Raspberry, Pineapple, Lemon Twist</i>	
LEMONADE PROVENÇAL	12
<i>Fresh Lemon Juice, Lavender, Sage, Thyme, Rosemary, Plymouth Gin</i>	
L'APERITIF	15
<i>Rose, Bonal, Aperol, Champagne</i>	
SAIL 75	15
<i>Beefeater Gin, White Tea, Champagne</i>	
CHAMPS-ÉLYSÉES	12
<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>
CHAMPAGNE ET PÉTILLANT				RHÔNE			
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
VIN ROSÉ				LANGUEDOC			
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
ALSACE				BORDEAUX			
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
LOIRE				LE VIN AMÉRICAINS			
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
BOURGOGNE							
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

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

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