

COCKTAILS

LEMONADE PROVENÇAL	14
<i>Fresh Lemon Juice, Lavender, Sage, Thyme, Rosemary, Plymouth Gin</i>	
L'APERITIF	14
<i>Rose, Bonal, Aperol, Champagne</i>	
SAIL 75	14
<i>Beefeater Gin, White Tea, Champagne</i>	
CHAMPS-ÉLYSÉES	14
<i>Cognac, Green Chartreuse, Fresh Lemon, Angostura</i>	
CLASSIC MARTINI	15
<i>Grey Goose or Bombay Sapphire, Dry Vermouth</i>	
FRENCH MARTINI	15
<i>Grey Goose, Raspberry, Pineapple, Lemon Twist</i>	

Le Vin Français

BIN		<u>Glass</u>	<u>Bottle</u>	BIN		<u>Glass</u>	<u>Bottle</u>
CHAMPAGNE				RHÔNE			
147	<i>Veuve Clicquot, Yellow Label, Champagne</i>		92	1247	<i>Côtes du Rhône, Jean-Luc Colombo</i>	7	29
				1121	<i>Châteauneuf-du-Pape, Château Mont-Redon</i>		71
VIN ROSÉ				LANGUEDOC			
473	<i>Jean-Luc Colombo, Cape Bleue, Provence</i>	8	30	420	<i>Viognier, Gérard Bertrand, Réserve Spéciale</i>		28
LOIRE				BORDEAUX			
216	<i>Vouvray, Saget, Marie de Beauregard</i>		47	809	<i>Bordeaux Blend, Mouton Cadet</i>	12	54
232	<i>Sancerre, Les Tuilières, Michel Redde</i>		56	905	<i>Saint-Émilion, Château Lassegue</i>		74
BOURGOGNE				LE VIN AMÉRICAIN			
249	<i>Pouilly-Fuissé, Louis Jadot</i>		54	341	<i>Riesling, Eroica, Washington</i>	12	54
115	<i>Brouilly, Château La Chaize</i>		64	1000	<i>Merlot, Kiona, Red Mountain, Washington</i>	14	61
257	<i>Puligny-Montrachet, Louis Jadot</i>		107	262	<i>Chardonnay, Cakebread, Napa Valley</i>		66
				487	<i>Pinot Noir, Goldeneye, Anderson Valley</i>		137
				216	<i>Sauvignon Blanc Grgich Hills Fume Blanc, Napa Valley</i>	16	69
				30	<i>Red Blend, Paradoxx, Napa Valley</i>		85

CARAFE SELECTIONS

Cellar Master Selection

1/4 Carafe	1/2 Carafe	Carafe
\$5	\$10	\$15

A 20% service charge will be automatically added to your check

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 Tomato Coulis, Arugula, Roasted Tomatoes

PLATS DU JOUR



- MONDAY -

CROQUE MONSIEUR & MADAME*

Baked Ham Sandwich, Emmental Cheese, Béchamel Cream, Egg

- TUESDAY -

COQ AU VIN

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

- WEDNESDAY -

BOUILLABAISSE

Sautéed Lobster, Shrimp, Red Snapper, Mussels, Calamari, Scallops in a Saffron Broth, Roasted Fennel Toasted French Baguette

- THURSDAY -

LAMB SHANK BOURGUIGNON

Slow Braised Lamb Shank in Red Wine Jus, Marble Potatoes, Leeks, Mushrooms Finished with Fresh Herbs

- FRIDAY -

POULET AUX POIVRONS

Slow Braised Chicken, Potato, Sweet Bell Pepper Green Olive

- SATURDAY -

PIPERADE EGGS*

Slow Baked Eggs on a Sweet and Tangy Tomato Stew Toasted Sourdough Bread

- SUNDAY -

SOLE MEUNIÈRE

Pan Seared Dover Sole, Lemon Butter Capers Sauce Boiled Buttered Potatoes

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 & TURKEY BAGUETTE SANDWICH

Mâche and Cranberry - Apple Dressing

"LE FRANÇAIS" BURGER*

Melted Cheese, Caramelized Onions, Pepper Bacon, Arugula

DOUBLE CHEESE TRUFFLE BURGER*

Potato Bun, Onion-Truffle Jam, Truffle Aioli, Parmesan French Fries

Soups & Salads

LOBSTER BISQUE

Tarragon, Puff Pastry

SOUPE À L'OIGNON

Caramelized Onions, French Cheeses, Brioche

BABY ARUGULA SALAD

Toasted Pine Nuts, Balsamic Vinaigrette

FRISÉE LARDON*

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*

Maitre 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

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CHEESE

BRIE

CANTAL

PORT SALUT

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
Juice - Grapefruit / Orange\$4
Acqua Panna\$5
Evian\$5.5

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