


MENU PRIX FIXE \$23

Salade de Roquette 
arugula, shaved fennel, parmesan, lemon vinaigrette

or

Soupe du Jour
white bean, lardon, chive

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Petite Steak Frites
strauss family farms grass-fed flat iron steak,
french fries, sauce béarnaise

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Financier
almond-blackberry financier cake, vanilla ice cream

CHARCUTERIE DE LA MAISON

Foie de Volaille
chicken liver mousse, port wine gelée 16.


Charcuterie
duck prosciutto, rabbit rillettes, chicken liver mousse,
cured pork belly, pâté de campagne, pork butter, chicharrón,
head cheese, mustard, pickled vegetables

grande 31.
petite 20.

** hand crafted, cured & aged on premise**

HORS D'OEUVRES

Oysters du Jour half dozen 18.
one dozen 36.

Olives Marinées  picholine, castelvetrano & gaeta 6.

Le Cachat  herbed goat cheese, lavender, honey 10.

Œufs Farcis
deviled eggs, paprika, lardon, chive each 12.
2.

Steak Tartare
strauss family farm grass fed beef,
mesclun salad, french fries 18.

Soupe du Jour
white bean, lardon, chive 8.

Soupe à l'Oignon Gratinée
french onion soup, crostini, emmentaler 12.


Moules Marinières
p.e.i. mussels, celery, shallots,
cream, french fries, aioli 19.

Escargots de Bourgogne en Croûte
burgundy snails, garlic butter, puff pastry each 18.
3.

Os à Moelle
roasted marrow bone, marinated radish salad 17.


Tarte à l'Oignon
applewood smoked bacon, caramelized onion,
emmentaler 12.

SALADES

Salade d'Endives 
endive, apples, fourme d'ambert, candied walnuts,
shallot, watercress, sherry vinaigrette 15.

Salade d'Épeautre
farro salad, haricot vert, frisée, pickled egg, parmesan 13.

Salade Niçoise
seared yellowfin tuna, fingerling potatoes, olives,
bell peppers, soft boiled egg, niçoise olives, vinaigrette 18.

Salade de Mesclun 
baby greens, vegetable crudités, sherry vinaigrette 9.

Salade de Roquette 
arugula, shaved fennel, parmesan, lemon vinaigrette 9.

SANDWICHES

Tartine de Légumes
spring vegetable tartine, white bean purée,
avocado, herb oil 13.


Jambon et Chèvre
ham, goat's cheese, sweet cream butter, baguette 14.

Croque Madame
nueske ham, gruyère, raclette, emmentaler,
mornay sauce, fried egg, brioche 18.

*all sandwiches are served with choice of french fries or salad

PLATS PRINCIPAUX

Quiche leek, onion, spinach, bacon, mesclun salad 12.

Omelette  spinach, goat's cheese, mesclun salad 14.

Légumes de Printemps 
organic quinoa, spring vegetables, chives, jus vinaigrette 18.

Truite Meunière
idaho rainbow trout, swiss chard, potato,
brown butter, capers, lemon. crostini 29.

Bouillabaisse
provençal fish stew, mussels, clams,
fennel, potato, leek, crostini, rouille 28.

Salade de Poulet
roasted organic chicken breast, mesclun,
fingerling potatoes, pickled onion, croutons 19.

Steak Frites
strauss family farm grass-fed flat iron steak,
french fries, sauce béarnaise 35.

petite assiette 20.

NOS GARNITURES

Pommes Frites  french fries, aioli 8.

Choux-fleurs  tricolor cauliflower, verjus 8.

Gratin de Macaronis et Fromage 
macaroni, gruyère, emmentaler, béchamel 10.

LES FROMAGES

P'tit Basque | sheep, pyrenées - france

Camembert | cow, paris - france

St Agur | cow, auvergne - france

three cheeses 21.

Tarentaise | cow, vermont - usa

Bûcheron | goat, loire valley - france

five cheeses 33.