Les Amuse-gueules
(appetizers or bar food)

Escargots à la Bourguignonne
with a parsley butter sauce 12

Saumon Cru
 cured or raw salmon, horseradish, lemon, green onion
and crème fraîche, with baguette crisps 16

Tuna Tartare*
lighter tuna, verjus, lemon, garden fine herbs 20

Cheese Plate
three selections, with fig marmalade
and nuts 23

Charcuterie Plate
housemade, and served with cornichons 26

Les Soupes et Salades

Soupe à l'Oignons
the classic french onion soup 12

Salade de Crab
 lump crab, english cucumbers, avocado and
fresh mint leaves with a lemon ginger dressing 16

Salade d'Endives Poire Rognon
 belgian endive, pear and rognon salad with roasted beets
walnuts, butter lettuce, and a classic vinaigrette 16

Salade de Bruxelles
brussels sprouts with their frisel leaves, smoked
tomatoes and radishes in a gorgonzola vinaigrette 15

Salade Verte
butter lettuce with a classic vinaigrette 6

Sides

Frites 6

Ratatouille 7

Haricots Verts 7

Potatoes au Gratin 7

Les Plats
(main courses)

Steak Frites
 ribeye with fries with your choice of:
sauce au poivre, roquefort sauce, bearnaise sauce d' 35
additional sauces 1.50

Steak Tartare*
the classic, handcut ground all-natural steak, served raw
with a raw egg on top 27

Côte de Porc
pork chop grilled with a thyme reduction
served with potatoes au gratin 29

Poisson Béarnaise
market fish with a classic bernaise sauce
with asparagus and carrots 28

Canard en Canard
duck confit with roasted rutabaga,
and a frisee salad with lemon vinaigrette 32

Meules Frites
traditional mussels marinère,
served with pommes frites 22

The Royale with Cheese
hand ground angus beef, gruyère, housemade mayonnaise
butter lettuce, tomato on ciabatta, frites 16

Ratatouille 12

Bolognaise 18

In addition to this menu,
the daily plates
are written on the chalkboard

vegan and vegetarian options available
a majority of 20 percent will be added to portions of 1 or more
*warning: raw or undercooked foods may be hazardous to your health, consult your physician