

LE MONDE

LUNCH MENU | 11:30 AM - 4:00 PM

HORS - D'OEUVRES

Soupe à L'Oignon Gratinée - 16 *Escargot de Bourgogne* - 18

Broiled Garlic Shrimp À La Persillade
olive oil, parsley, country bread - 21

*Tuna Tartare** yellowfin tuna, mango, avocado,
ginger, wasabi, sesame oil, peanuts - 22

Burrata Tart roasted tomato, basil, olive oil - 19

LATE BREAKFAST

*Make Your Own Omelette** - 21

Choose three: HAM, SMOKED SALMON, SWISS, SPINACH,
GOAT CHEESE, ONIONS, RED PEPPERS, TOMATOES, MUSHROOMS

*Shakshuka** - 24

three eggs baked in tomato sauce, bell peppers,
goat cheese, homemade bread

ADD MERGUEZ 4

*Avocado Toast** - 23

guacamole, poached eggs, cherry tomato, shallots,
olive oil, cilantro, lime juice, red radish, country bread

ADD SMOKED SALMON 5

*Eggs Benedict** - 19

poached eggs, hollandaise, toasted english muffin

CLASSIC 19, FLORENTINE 20, SCANDINAVIAN 22

Challah French Toast - 18

seasonal fruit, passion fruit coulis

CRÊPES

All come with 2 eggs over medium & béchamel sauce

Make Your Own Crêpes - 22

Choose three: HAM, SMOKED SALMON,
ROASTED TURKEY BREAST, MERGUEZ, SWISS, BRIE,
GOAT CHEESE, GRUYÈRE, SPINACH, CARAMELIZED ONIONS,
RED PEPPERS, ROASTED TOMATOES, MUSHROOMS

Crêpes Parisienne gruyère, ham - 19

Crêpes Florentine mushroom, spinach, gruyère - 19

LE MONDE LUNCH TRAY

CHEF CURATED DAILY - 20
market soup, half sandwich, dessert

FLATBREADS

Truffle Flatbread béchamel sauce, gruyère,
shiitakes, truffle oil, prosciutto, baby arugula - 21

Margarita Flatbread fresh burrata,
roasted tomato, basil - 18

Tarte Flambée onion, mascarpone cheese, lardon - 20

SALADES

Caesar Salad - 18

cherry tomatoes, anchovies, shredded parmigiano,
homemade croutons, Caesar dressing

Organic Quinoa - 19

watercress, hearts of palm, tomato,
avocado, quinoa, pineapple salsa

Endive - 19

green apples, caramelized walnuts,
roquefort, dijon dressing

Goat Cheese Salad - 19

arugula, radicchio, corn, fig compote,
tapenade, dijon dressing

Chicken Vietnamese - 26

grilled chicken, napa cabbage, mint, cilantro,
carrots, cashews, crispy noodles, peanut dressing

*Tuna Niçoise** - 27

grilled tuna, mixed greens, string beans,
red peppers, red onions, potatoes, anchovy,
eggs, niçoise olives, citrus dressing

Steak Salad - 29

baby kale & frisee mix, roasted pumpkin seeds,
pommes paille, sauce gribiche

ADD: CHICKEN 8, SHRIMP 9, SALMON 12

SANDWICHES

*Croque Monsieur** - 21

grilled ham, swiss cheese, béchamel
SUNNY SIDE UP EGG 2

BLT & A - 19

bacon, lettuce, tomato, avocado,
chive mayonnaise, sourdough bread

Chicken - 21

avocado, tomato, onions, provolone, Boston
lettuce, spicy mayo, homemade baguette



*Le Monde Burger** - 24

natural farm raised beef, lettuce,
tomato, caramelized onions,
gruyère, fries, béarnaise

BACON, AVOCADO, SUNNY SIDE UP EGG 2

Homemade Veggie Burger - 24

guacamole, arugula,
sweet potato fries

PLATS PRINCIPAUX

Chicken Paillard grilled chicken, sautéed mushrooms, haricot verts, arugula,
dijon vinaigrette dressing, served with truffle fries - 26

Mushroom Ravioli port wine emulsion, parmigiano, truffle olive oil - 28

*Grilled Norwegian Wild Salmon** potato pavé, baby bok choy, Peruvian pepper emulsion - 36

Moules Frites MARINIÈRE OR PROVENÇAL mussels, hand cut french fries - 28

Roasted Organic Chicken French haricot verts, mashed potatoes, Morel sauce - 34

*Steak Frites** 12 oz. aged NY shell steak, fries, green peppercorn or béarnaise sauce - 48

Pasta du Jour - M/P

PLATS D'ACCOMPAGNEMENT

Hand Cut French Fries - 9

Homemade Bread - 4

Sweet Potato Fries - 10

Vegetable du Jour - M/P

Truffle Fries - 12

Executive Chef & Partner S.Guaman