

## LES COCKTAILS

18



### HANDCRAFTED

#### Provence & Tonic

*Herbes de Provence Tito's, Mediterranean Tonic*

#### Old Fashioned Au Poivre

*Courvoisier, Peppercorn Peychaud's*

#### Whiskey À L'Orange

*Smoked Duckfat Russell's Reserve Bourbon, Orange Seville Bitters*

#### French Bird

*Zacapa Rum, Suze,*

### ON DRAFT

#### Bistro Spritz

*Grey Goose, St-Germain Grapefruit, S. Pellegrino, Prosecco*

#### Le Spicy

*Ancho Verde, Sapphire Gin Cucumber, Lime, Tarragon*

#### Lillet Cup

*Lillet, Aviation Gin, Strawberry, Mint*

#### El Diablo

*Don Julio Tequila, Ginger, Cassis Ice*

## POUR LA TABLE

#### East & West Oysters

*Blue Point, NY ~ Shigoku, WA*

#### Tiger Prawn Cocktail

*House Sauces*

#### Caesar Salad

*Little Gems, Radicchio, Chili Breadcrumbs*

#### Detroit Tarte Flambée

*Lardons, Grilled Onions, Herbes de Provence*

#### Green Garlic Escargot

*Six or twelve*

4/pc

26

19

16

19/29

#### Smoked Salmon Lyonnaise

*Frisée, Poached Egg, Mustard Vinaigrette*

#### Our French Onion Soup

*Sourdough Croutons, Trois Fromages*

#### Steak Tartare Rossini

*Foie Gras, Burgundy Truffles*

#### Crab Cake

*Charred Lemon Aioli, Pickled Peppers*

#### Rouge & Bleu

*Red Beets, Shaved Cabbage Candied Pecans*

18

18

24

26

19

## ENTRÉES

#### Chicken Paillard

*Fresh Herb Yoghurt*

#### Steak Frites

*Signature Dijon Steak Sauce*

#### Filet Mignon Au Poivre

*Cognac Peppercorn Sauce*

#### Big Glory Bay King Salmon

*Truffled Leeks, Sauce Perrier-Jouët*

28

49

55

46

#### Grilled Branzino

*Brûlée Lemon*

#### Lobster Frites

*Old Bay Beurre Blanc*

#### French Onion Burger

*Caramelized Onions, Comté, Gruyère*

45

52

25

## LES GRANDES SALADES

#### Spicy Caesar Poulet

#### Steak & Artichoke Salad

*Wild Arugula, Comté*

28

31

#### Spiced Tuna Niçoise

#### Whole Maine Lobster Salad

*Hearts of Palm, Avocado-Tarragon Dressing*

33

39

## LES SPÉCIAUX

### Moroccan Fried Chicken

39pp

*Pour Deux Personnes*

### ROSÉ

125

*Domaines Ott  
"Château de Selle"  
Côtes de Provence  
2020*

### SIDES

14

*Corn Crème Brûlée  
Bistro Frites  
Haricots Verts  
Charred Brussels*

### PASTIS

12

*Our Dry-Infused  
House Pastis*

## SPARKLING

### Crémant d'Alsace

Joseph Cattin  
Alsace, FR

### Champagne

Veuve-Clicquot  
Champagne, FR

## WHITES

### Clairette Blend

Montirius "La Muse Papilles"  
Côtes-du-Rhône Blanc, FR 2018

### Riesling

Pierre Sparr,  
Alsace, FR 2018

### Pinot Gris

Eyrie Vineyards  
Dundee Hills, OR 2017

### Chardonnay

Routstock "Route 121"  
Careros, CA 2019

### Sauvignon Blanc

Paul Buisse, Touraine  
Loire Valley, FR 2020

### Chardonnay

Vincent & Sophie Morey  
Burgundy, FR 2018

## ROSÉ

### 13 Grenache Rosé Blend

Anne-Brigitte  
Languedoc, FR 2018

## 28 REDS

### Grenache

Bonny Doon Vineyard "Clos de Gilroy"  
Monterey, CA 2018

### 13 Gamay

Domaine de la Prébende  
Beaujolais, FR 2018

### 15 Zinfandel

Ridge "Three Valleys"  
Sonoma, CA 2018

### 17 Red Blend

Duckhorn Vineyards "Decoy"  
Sonoma County, CA 2016

### 19 Pinot Noir

Faiveley Bourgogne  
Burgundy, FR 2017

### 20 Bordeaux Blend

Ch. Gruaud-Larose "Sarget de Gruaud-Larose"  
St.-Julien, FR 2015

### 24 Pinot Noir

En Route by Far Niente "Les Pommiers"  
Russian River Valley, CA 2018

15

14

16

19

20

23

28

32

## DESSERT

### DU JOUR

#### Cinnamon Toast Brioche

Espresso Sabayon

12

#### Mousse au Chocolat

Malted Milk Chantilly, Shaved Chocolate

11

#### Île Flottante

Crème Anglaise, Praline Roses

18

#### Lemon Sorbet

8

## ◦ SIGNATURES DE MAISON ◦

### Amer Américain

Our French-style Amaro with Bitter Orange Peel

12

### Le Shandy

Top it with Kronenbourg Lager to make it a Le Shandy +4

## FRENCHY LIQUORS

### Salers

### Bigallet China China

### Chartreuse, Yellow & Green

### Suze

### Lillet

### Masion Prunier Pineau des Carentes Blanc

### Duplais Absinthe Verte

### Giffard Abricot

### Massenez Poire Williams

### Huard Calvados

