

LES COCKTAILS

Bistro Bloody Mary <i>Bistro Bloody Mary Mix, Fresh Horseradish</i>	17
Bistro Spritz <i>Grey Goose, St~Germain, Grapefruit, Crémant, S. Pellegrino</i>	20
Lillet Cup <i>Lillet, Botanist Gin, Strawberry, Mint, Lemon</i>	18
Our Espresso Martini <i>Grey Goose, Cold Brew Liqueur, Tempus Fugit Cacao</i>	20
Spicy Bird <i>Del Maguey Vida, Ancho Chili, Passion Fruit</i>	21
El Diablo <i>Código Blanco Tequila, Ginger, Pomegranate-Cassis Ice</i>	22

FRENCH PRESS SANGRIA

60

Serves 4: Rosé, Elderflower, Strawberry, Citrus

FRUITS DE MER

Dressed Big Rock Oysters <i>Aperol Spritz Granita</i>	5/pc
Cote d’Azur Tuna Tartare <i>Saffron Aioli, Pommes Gaufrettes</i>	32
Yellowtail Crudo <i>Hibiscus, Raspberries, Almonds</i>	26
U7 Tiger Prawn Cocktail	24/32
Faroe Island Salmon Crudo <i>Oranges, Pickled Shallots, Fresh Basil</i>	24
Le Grand Plateau <i>East & West, Tiger Prawns, Cold Cracked Lobster, King Crab Leg, Crudités, Calamansi Dressed Scallop</i>	165

POUR LA TABLE

Le Grand Croissant <i>Pistachio Butter, Coffee Honey</i>	22
Cream Cheese Service <i>Everything Baguette</i>	32
Caviar Slider <i>Champagne Bump</i>	24/pc
Butter Service Garni <i>Battenkill Farms, Hors d’Oeuvre</i>	48

THE STARTERS

Our French Onion Soup <i>Sourdough Croutons, Fromage Pull</i>	24
Green Garlic Escargot <i>Baguette Soldiers</i>	26
Spicy Caesar <i>Little Gems, Aleppo Pepper</i>	22
Steak Tartare Tartine <i>Sauce Verte, Cornichons</i>	28
Crab Cake <i>Louie Sauce, Pickled Peppers</i>	32
French Wedge <i>Sweety Drop Peppers, Charred Scallion Aioli, Boursin Croutons</i>	23

ENTRÉES

Strip Steak Frites <i>Signature Dijon Steak Sauce</i>	58	Whole Maine Lobster Frites <i>Old Bay Beurre Blanc</i>	57
Classic Filet Mignon <i>Au Poivre</i>	64 +5	Grilled Branzino <i>EVOO, Brûléed Lemon</i>	48
French Onion Burger <i>Caramelized Onions, Comté, Gruyère</i>	35	Perrier-Jouët Salmon <i>Sautéed Leeks, Champagne Sauce</i>	46
Lemon Roasted Chicken <i>Rosemary Brown Butter</i>	39	Moroccan Fried Chicken <i>Pour Deux, North African Crêpes</i>	86
Black Truffle Cacio e Pepe	45	BAKED EGGS	
Whole Maine Lobster Salad <i>Avocado, Bibb Lettuce, Tarragon</i>	51	Parisian Ham & Eggs	28
Spicy Caesar Poulet <i>Little Gems, Aleppo Pepper</i>	34	Asparagus & Egg White Gratin	26
		Smoked Salmon Baked Eggs	29

SIDES

DU MARCHÉ	CLASSIQUES	SPÉCIALITÉS
Jumbo Asparagus 17 <i>Lemon Aioli</i>	Haricots Verts Amandine 15 <i>Toasted Spicy Almonds</i>	Sunchoke Pavé 15 <i>18-Month Aged Gouda</i>
Charred Brussels Sprouts 18 <i>Fresno Chilis, Hot Honey</i>	Bistro Frites 18 <i>Tabasco Aioli</i>	Corn Crème Brûlée 19 <i>A Quality Signature</i>
Maitake Mushrooms 18 <i>Roasted Garlic Confit</i>	Pommes Purée 17 <i>Beurre Bordier</i>	Macaroni & Cheese Gratin 19 <i>Trois Fromages</i>



**DESSERTS
DU JOUR**

Mousse au Chocolat 13
Chez Janou Style

Salted Caramel Gateau 18
Toasted Almond Brittle

Espresso Crème Brûlée 14
Cappuccino Foam

Ice Cream Cake Au Citron 17
Crème Fraîche Ice Cream, Lemon Curd

Raspberry Sorbet 12
Pistachio Crème Fraîche, Raspberry Compote