

LES COCKTAILS

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

FRENCH PRESS SANGRIA

60

Serves 4: Rosé, Elderflower, Strawberry, Citrus

FRUITS DE MER

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

POUR LA TABLE

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

THE STARTERS

Our French Onion Soup	24
<i>Sourdough Croutons, Fromage Pull</i>	
Green Garlic Escargot	26
<i>Baguette Soldiers</i>	
Spicy Caesar	22
<i>Little Gems, Aleppo Pepper</i>	
Steak Tartare Tartine	28
<i>Sauce Verte, Cornichons</i>	
Crab Cake	32
<i>Louie Sauce, Pickled Peppers</i>	
French Wedge au Lardon	24
<i>Nueske's Bacon, Sherry-Dijon Vinaigrette</i>	

ENTRÉES

Strip Steak Frites	58	Whole Maine Lobster Frites	57
<i>Signature Dijon Steak Sauce</i>		<i>Old Bay Beurre Blanc</i>	
Filet Mignon	62/72	Grilled Branzino	48
<i>Au Poivre</i>		<i>EVOO, Brûléed Lemon</i>	
Snake River Wagyu Strip	95	Perrier-Jouët Salmon	46
		<i>Sautéed Leeks, Champagne Sauce</i>	
French Onion Burger	35	Moroccan Fried Chicken	86
<i>Caramelized Onions, Comté, Gruyère</i>		<i>Pour Deux, North African Crêpes</i>	
Lemon Roasted Chicken	39	Black Truffle Cacio e Pepe	45
<i>Rosemary Brown Butter</i>			
Whole Maine Lobster Salad	51	BAKED EGGS	
<i>Avocado, Bibb Lettuce, Tarragon</i>		Parisian Ham & Eggs	28
Spicy Caesar Poulet	34	Asparagus & Egg White Gratin	26
<i>Little Gems, Aleppo Pepper</i>		Smoked Salmon Baked Eggs	29

SIDES

DU MARCHÉ

Jumbo Asparagus 17
<i>Lemon Aioli</i>
Charred Brussels Sprouts 18
<i>Fresno Chilis, Hot Honey</i>
Maitake Mushrooms 18
<i>Roasted Garlic Confit</i>

CLASSIQUES

Haricots Verts Amandine 15
<i>Toasted Spicy Almonds</i>
Bistro Frites 18
<i>Tabasco Aioli</i>
Pommes Purée 17
<i>Beurre Bordier</i>

SPÉCIALITÉS

Corn Crème Brûlée 19
<i>A Quality Signature</i>
Macaroni & Cheese Gratin 19
<i>Comté, Gruyère, Gouda</i>
Spicy Carrots a l'Orange 16
<i>Harissa Glaze</i>



DESSERTS DU JOUR

Mousse au Chocolat 14
Chez Janou Style

Salted Caramel Gateau 20
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