

LUNCH

Monday - Friday, 11:30AM-3:30PM

APPETIZERS

- SOUPE DU JOUR**
seasonal produce, fresh herbs
- SOUPE À L' OIGNON GRATINÉE** 15
aged Gruyère, country bread
- CHOPPED SALAD** 17
tomato, cucumber, avocado, haricot vert,
niçoise olives, basil, sherry-shallot vinaigrette
- CLASSIC STEAK TARTARE[^]** 23
chopped New York strip, cracked black pepper,
shallots, dijon mustard
ENTRÉE PORTION WITH FRIES 34
- ARTISANAL COUNTRY BOARD** 34
prosciutto, Jambon de Paris,
Rosette de Lyon, duck terrine, Valençay,
Gruyère, Roquefort, herb olives, country bread

SELECTION OF CHEESES FROM FRANCE

one for \$14 / three for \$36 / all five for \$45
accompanied by lingonberries, walnuts, grapes,
and toasted country bread

- DÉLICE DE BOURGOGNE[^]: RICH, NUTTY, A TRIPLE CREAM
MADE FROM COW'S MILK
AGED GRUYÈRE[^]: FIRM, EARTHY, AND NUTTY,
MADE FROM COW'S MILK
VALENÇAY[^]: SOFT AND TANGY, MADE FROM GOAT'S MILK
ROQUEFORT[^]: SOFT, CRUMBLY, AND SHARP,
MADE FROM SHEEP'S MILK
ALSATIAN MUNSTER[^]: SEMI-SOFT WITH A SHARP FLAVOR,
MADE FROM COW'S MILK

ARTISAN SAUSAGES

two for \$20 / three for \$27 / four for \$35 / six for \$48
with steamed potatoes, sauerkraut, and mustards

- HICKORY SMOKED PORK** 12
- CHEDDAR PORK** 12
- BAUERNWURST** 12
(BEEF, PORK)
- BOUDIN BLANC** 12
(VEAL, PORK)
- MERGUEZ** 12
(SPICY LAMB)
- HUDSON VALLEY DUCK** 14

PETIT BRUNCH

- OMELETTE MAISON** 22
herb goat cheese, spinach, roasted tomatoes,
French fries, leafy greens
- MEDITERRANEAN SANDWICH** 25
grilled eggplant, roasted tomatoes, red bell pepper,
pesto, goat cheese, raisin-walnut bread,
French Fries, leafy greens
- CROQUE MADAME[^]** 26
Parisian ham, aged Gruyère,
organic sunny side up egg, leafy greens, French fries
- SMOKED SALMON BOARD** 27
two 6 minute organic eggs, lemony dill cream,
red onions, capers, grilled country bread
- GRILLED CHICKEN CLUB** 25
Applewood smoked bacon, Vermont Cheddar,
romaine, tomato, aioli, country bread,
French fries, leafy greens
ADD AN ORGANIC EGG \$2
- BURGER D' ALSACE[^]** 26
brioche, aioli, caramelized onions, lettuce,
tomato, French fries
CHOICE OF CHEDDAR, GRUYÈRE, ROQUEFORT,
OR ALSATIAN MUNSTER

SALADS

- FRISÉE AUX LARDONS[^]** 20
double smoked bacon, two poached eggs, garlic croutons, sherry-shallot vinaigrette
- SALADE FERMIÈRE** 26
grilled chicken breast, avocado, tomatoes, arugula,
Parmigiano Reggiano, sherry-shallot vinaigrette

ENTRÉES

- MOULES FRITES "POULETTE"** 27
Prince Edward Island mussels, Pinot Blanc, leeks, cream, shallots, parsley, French fries
- TAGLIATELLE PROVENÇAL** 25
artichoke, roasted tomato, Niçoise olives, roasted garlic,
pesto, pine nuts, Parmigiano Reggiano
- PAN-ROASTED CHICKEN MILANESE** 26
baby arugula, Parmesan Reggiano, Dijon mustard sauce
- PETITE CHOUCROUTE GARNIE** 26
smoked pork & boudin blanc sausages, smoked pork belly,
Riesling-braised sauerkraut, juniper berries, steamed potatoes, Dijon mustard
- GRILLED SCOTTISH SALMON** 34
French lentils, seasonal vegetables, fresh lemon vinaigrette
- FARMHOUSE CHICKEN** 34
pan roasted free-range chicken, seasonal vegetables, roasted potatoes, chicken jus
- STEAK FRITES[^]** 44
Certified Prime hanger steak, red wine-shallot sauce, watercress, French fries

VEGETABLES & SIDES

HARICOT VERT 10 SAUTÉED SPINACH 10 MIXED VEGETABLES 10 BACON BRUSSELS SPROUTS 12
SAUERKRAUT 8 BASKET OF FRENCH FRIES 8

PRIX-FIXE LUNCH

- 30 -

APPETIZERS

SOUPE DU JOUR
seasonal produce, fresh herbs

SALADE DU BISTRO
baby arugula, Parmigiano Reggiano, herb vinaigrette, truffle oil

ENTRÉES

MONDAY

PETITE DUCK CHOUCROUTE
duck confit and homemade duck sausage, Riesling-braised sauerkraut,
steamed Yukon potatoes, and duck jus

TUESDAY

PAN SEARED SKATE FISH GRENOBLOISE
medley of rice, seasonal vegetables, lemon-butter-caper sauce

WEDNESDAY

BASS ANTIBOISE
seasonal vegetables, fingerling potatoes, avocado,
tomato, lemon juice, Tuscan olive oil, coriander

THURSDAY

PAN-ROASTED CHICKEN MILANESE
baby arugula salad, Parmesan Reggiano, Dijon mustard sauce

FRIDAY

PETITE MOULES FRITES PROVENÇAL
pinot blanc, tomato, basil, garlic, shallots, french fries

DESSERT

HOMEMADE ICE CREAM & SORBET

choice of vanilla ice cream or mango sorbet. served with a freshly baked cookie

— EXECUTIVE CHEF: PHILIPPE ROUSSEL —

BREAD IS AVAILABLE UPON REQUEST.

PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY RESTRICTIONS.

[^]THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.