

DINNER

APPETIZERS

TARTE FLAMBÉE DU CAFÉ 16

fromage blanc, caramelized onions, lardon, Montrachet, roasted tomatoes, arugula

SOUPE À L'OIGNON GRATINÉE 16

aged Gruyère, country bread

WARM LEEKS VINAIGRETTE 15

roasted hazelnuts

FARMER'S MARKET BEET SALAD 18

red & golden beets, creamy goat cheese, chives, aged balsamic

CHOPPED SALAD 18

tomato, cucumber, avocado, haricot vert, niçoise olives, basil, sherry-shallot vinaigrette

SALMON TARTARE & OSSETRA CAVIAR^ 25

crème fraîche, shallots, fleur de sel, Tuscan olive oil

TERRINE DE CANARD 18

homemade duck terrine, cornichons, pearl onions, Dijon, grilled country bread

NORWEGIAN SALMON CRUDO^ 25

mâche, dill, lemon juice, fleur de sel, pink peppercorn, Sicilian olive oil

L'OS À MOËLLE 21

bone marrow, fleur de sel, grilled country bread

STEAK TARTARE^ 24

chopped New York strip, cracked black pepper, shallots, dijon mustard
entrée portion with French fries 38

ARTISANAL COUNTRY BOARD^ 35

Prosciutto di Parma, Jambon de Paris, Rosette de Lyon, duck terrine, Valençay, Gruyère, Roquefort, herbed olives, grilled country bread
(perfect to share)

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 / all six for \$48
with mashed potatoes, sauerkraut, and mustards

HICKORY SMOKED PORK 12

CHEDDAR PORK 12

BAUERNWURST 12

(beef, pork)

BOUDIN BLANC 12

(veal, pork)

HUDSON VALLEY DUCK 14

MERGUEZ 12

(spicy lamb)

ENTRÉES

MOULES FRITES 28

"Poulette"

Chablis, leeks, cream, shallots, parsley, French fries

"Provençal"

pinot blanc, tomato, basil, garlic, shallots, French fries

TAGLIATELLE PROVENÇAL 27

artichoke, roasted tomato, Niçoise olives, roasted garlic, pesto, pine nuts, Parmigiano Reggiano

PAN SEARED SKATE FISH "GRENOBLOISE" 36

medley of rice, seasonal vegetables, diced tomatoes, parsley, lemon-butter-caper sauce

GRILLED SCOTTISH SALMON^ 38

French lentils, seasonal vegetables, fresh lemon vinaigrette

ROASTED FREE-RANGE CHICKEN 37

seasonal vegetables, Yukon Gold mashed potatoes, chicken jus

CHOUCROUTE GARNIE 34

smoked pork & boudin blanc sausages, pork loin, smoked pork belly, Riesling-braised sauerkraut, juniper berries, steamed potatoes, Dijon mustard

BAECKEOFFE 37

traditional Alsatian casserole of lamb, smoked pork belly, oxtail, potatoes, leeks, braised in pinot gris with onions and thyme

CLASSIC CASSOULET 38

white beans casserole, duck sausage, foie gras, duck leg confit, braised lamb shoulder, natural duck jus

HERITAGE BERKSHIRE PORK CHOP^ 39

roasted potatoes and apples, watercress, natural jus

CANARD À L'ORANGE 44

roasted Hudson Valley duck breast, orange segments, seasonal vegetables, fingerling potatoes, duck orange sauce

STEAK FRITES^ 48

pan-seared Certified Prime hanger steak, bone marrow, red wine-shallot sauce, French fries

STEAK AU POIVRE^ 56

Certified Prime NY strip, watercress, Cognac pepper sauce, French fries

BURGER D'ALSACE^ 28

brioche, aioli, caramelized onions, lettuce, tomato, French fries

Choice of

Cheddar, Gruyère, Roquefort, or Alsatian Munster

SIDES

sautéed spinach 10

haricot vert 10

mixed vegetables 10

sauerkraut 8

French fries 8

French lentils 8

mashed potatoes 8

fingerling potatoes 8

Brussels sprouts with lardons and shallots 12

EXECUTIVE CHEF: PHILIPPE ROUSSEL

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.