

LUNCH

SERVED 11:30 - 3:30

Hors d'Oeuvre

CHICKPEA FRIES

smoked paprika aioli 10.

NIÇOISE VEGETABLE SOUP

fresh shell pasta, basil pesto 12.

HUMMUS

dried fava bean hummus with tahini, harissa, olive oil, crudités & flat bread 15.

FORAGED MUSHROOM TART

ricotta custard, petite salade 18.

BURRATA

roasted delicata squash, farro, field arugula, brown butter vinaigrette, pepitas, hazelnut gremolata, aged balsamic 20.

ESCARGOTS

garlic butter, sundried tomato, crumbs 16.

TUNA TARTARE

avocado mousseline, sesame seeds, watercress, soy - ponzu, harissa 22.

Sandwiches

all sandwiches served with fries

PAN BAGNAT

imported preserved tuna, tomatoes, fennel, hard cooked eggs, olive & anchovy aioli 22.

CROQUE MADAME

griddled ham & gruyère, mornay sauce & a sunny side up egg 24.

MUSHROOM PANINO

roasted portobello, smoked mozzarella, pickled onions, saba, arugula 22.

GRILLED CHICKEN

roasted tomatoes, marinated peppers, arugula, red onions, basil mayo 24.

TURKEY BAGUETTE

cheddar, avocado, tomato, pickles, dijon mustard, aioli 22.

Oufs

FRITTATA

zucchini, leeks, basil pesto, sheep's milk feta cheese, petite salade 22.

AGED COMTE OMELETTE

braised leeks, fines herbs, petite salade 20.

SHAKSHUKA

three eggs baked in spicy tomato sauce with cilantro, avocado & feta, flat bread 22.

Salade

AUTUMN SALAD

roasted golden beets & pears, walnuts, roquefort cheese, frisée, trevisano, sherry - walnut vinaigrette 18.

MEDITERRANEAN

haricots vert, chickpeas, cucumbers, tomatoes, olives, peppers, red onions, sheep's milk feta, parsley, lemon vinaigrette 24.
choice of grilled chicken or grilled shrimp

CHICKEN PAILLARD

grilled marinated chicken breast, frisée, green olives, cherry tomatoes, shallots, parmesan, lemon vinaigrette 26.

TUSCAN CHICKEN

marinated chicken thighs cooked under a brick, warm spinach salad with bacon, garlic, shallots, haricots vert, crispy potatoes 24.

NIÇOISE

grilled tuna loin, red wine vinaigrette 28.
(anchovies on request)

SALAD LUCERNE

lump crab, pickled apples, celery, grapes, walnuts, parsley, chives, creamy vinaigrette 28.

Plats Principaux

CHICKPEA CRÊPES

ratatouille, braised swiss chard, whipped goat cheese, petite salad 26.

MUSSELS

shallots, leeks, garlic, white wine, parsley, thyme, butter, double cream 28.

MOROCCAN SPICED SALMON

grilled asparagus, quinoa salad, dill yogurt sauce 34.

RAVIOLI

honeynut squash & ricotta ripieno, truffle butter, grana, fried sage 26.

STEAK FRITES

hanger steak, peppercorn sauce, pommes frites .. 34.

TRUFFLE - CHEDDAR BURGER

truffle aioli, bibb, grilled red onion, fries 28.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 8.

POMMES FRITES or PURÉE 7.