

Hors d'Oeuvre

PANISSE

chickpea fries, smoked paprika aioli 12.

NIÇOISE VEGETABLE SOUP

fresh shell pasta, basil pesto 13.

HUMMUS

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

ESCARGOTS

garlic butter, sundried tomato, crumbs 18.

FROMAGE BLANC TART

sweet corn, bacon, leeks & gruyere 20.

LUMACHE

green peas, corn, spring onions, tomatoes, parmesan, cream, micro basil 18.

TUNA TARTARE*

avocado mousseline, sesame seeds, watercress, soy - ponzu, harissa 23.

Sandwiches

all sandwiches served with fries

PAN BAGNAT

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

CROQUE MADAME*

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

PINSA

roasted eggplant & zucchini, mozzarella, arugula, pickled onion, pesto, tomato passata, balsamic 22.

TURKEY BAGUETTE

cheddar, avocado, tomato, sweet & spicy pickles, dijon mustard, aioli 22.

GRILLED CHICKEN

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

Oeufs

FRITTATA

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

AGED COMTE OMELETTE

braised leeks, fines herbs, petite salade 20.

CLASSIC EGGS BENEDICT*

canadian bacon or smoked salmon, petite salade 24.

SHAKSHUKA*

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

Salade

SUMMER SALAD

summer kiss melon, roquefort, tomatoes, toasted almonds, frisée, greens 18.

MEDITERRANEAN

haricots vert, chickpeas, cucumbers, tomatoes, olives, peppers, red onions, sheep's milk feta, parsley, lemon vinaigrette 26.
choice of grilled chicken or grilled shrimp

NIÇOISE*

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

CHICKEN PAILLARD

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

CRAB SALAD

frisée, corn, avocado, celery, scallions, haricots vert, tomatoes, green goddess dressing 29.

SOLE MILANESE

lightly breaded & pan fried with arugula, parmesan, red onions, fennel, olives, tomatoes, orange segments 32.

Plats Principaux

ROAST CHICKEN BREAST

braised swiss chard, crispy fingerling potatoes, chicken - cognac jus 28.

SOCCA CRÊPES (GF)

chickpea flour crepes, ratatouille, swiss chard, whipped goat cheese, petite salad 26.

MOULES MARINIÈRES

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

RAVIOLI

ligurian cheese ravioli with beef short rib daube, burgundy wine butter, parmesan 30.

MOROCCAN SPICED SALMON*

grilled asparagus, quinoa salad, dill yogurt sauce 37.

STEAK FRITES*

hanger steak, peppercorn sauce, pommes frites .. 38.

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.

A 20% Gratuity Will Be Added To The Check
on All Tables of 6 or More

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs increases the risk of foodborne illness