

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.

WARM ASPARAGUS VINAIGRETTE
red wine vinaigrette, chopped hard cooked eggs 16.

TORTELLI
ricotta, lemon & chive filled pasta,
fava beans, ramp butter, parmesan 18.

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, 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.

Oufs

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

SPINACH SALAD
pickled strawberries, aged manchego,
tomatoes, toasted almonds 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.

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

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

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

Plats Principaux

CHICKEN SCHNITZEL
braised red cabbage, horseradish - potato puree,
grain mustard sauce 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.

MOROCCAN SPICED SALMON*
grilled asparagus, quinoa salad,
dill yogurt sauce 34.

RIGATONI
pork cheek ragù, pecorino 28.

STEAK FRITES*
hanger steak, peppercorn sauce, pommes frites .. 36.

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