

Hors d'Oeuvre

PANISSE

chickpea fries, smoked paprika aioli 12.

SOUPE AU PISTOU

Niçoise vegetable soup, lumache, basil pesto 13.

HUMMUS

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

ROASTED KURI SQUASH

ricotta cream, pine nut agro dolce 16.

ESCARGOTS

garlic butter, sundried tomato, crumbs 18.

FROMAGE BLANC TART

caramelized onions, gruyere 16.

PARMESAN RISOTTO

chanterelles, walnut pesto 20.

TUNA TARTARE*

avocado mousseline, sesame seeds, soy - ponzu, harissa, chips 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.

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

MEDITERRANEAN

haricots vert, chickpeas, cucumbers, tomatoes, olives, peppers, red onions, sheep's milk feta, parsley, lemon vinaigrette 19.
add grilled chicken or shrimp +8. ea.

ARUGULA

goat cheese, olives, tomatoes, lemon vinaigrette 16.
add grilled chicken or shrimp +8. ea.

AUTUMN SALAD

roasted beets, apples, walnuts, roquefort cheese, frisée, castelfranco, sherry - walnut vinaigrette 18.
add grilled chicken or shrimp +8. ea.

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

SOLE MILANESE

lightly breaded & pan fried with arugula, parmesan, red onions, fennel, olives, tomatoes, orange 34.

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.

TORTELLI

sheep's milk ricotta & spinach ravioli, brown butter, sage & aged parmesan 26.

MOROCCAN SPICED SALMON*

grilled asparagus, quinoa salad, dill yogurt sauce 36.

STEAK FRITES*

grass fed bavette, peppercorn sauce 36.

TRUFFLE - CHEDDAR BURGER*

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

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 7.

POMMES FRITES or PURÉE 7.