

DINNER

Daily 5 - 10 PM, Friday & Saturday till 11 PM

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 tahini, harissa, olive oil, crudités & flat bread 15.

ESCARGOTS

garlic butter, sundried tomato, crumbs 18.

ROASTED RED KURI SQUASH

roasted figs & tomatoes, micro basil, extra virgin olive oil, saba 16.

ARTICHOKE TEMPURA

romesco, citrus - yogurt, lemon oil 18.

FROMAGE BLANC TART

caramelized onions, gruyere 16.

PARMESAN RISOTTO

chanterelles, walnut pesto 20.

OCTOPUS A LA GRECQUE

marinated gigante beans, celery, capers, olives, tomatoes, sauce persillade 25.

TUNA TARTARE

avocado mousse, sesame seeds, soy - ponzu, harissa, chips 23.

Salade

VERTE

crisp baby green leaf lettuce, fines herbs, radish, sherry wine vinaigrette 14.

AUTUMN SALAD

roasted beets, apples, walnuts, roquefort cheese, frisée, castelfranco, sherry - walnut vinaigrette 18.

ARUGULA

goat cheese, olives, tomatoes, lemon vinaigrette 16.

NICOISE

grilled ahi tuna, tomatoes, haricots verts, mesclun, olives, hard cooked eggs, potatoes, peppers, cucumbers, radish, red wine vinaigrette 28.
(ANCHOVIES ON REQUEST)

CHICKEN PAILLARD

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

Pâtes Artisanale

all our pasta is made fresh in house

MAFALDINE

sun gold tomato sauce, pecorino sardo, micro basil 18. / 26.

MEZZI RIGATONI

shrimp, cannellini beans, anchovies, tomato, white wine, olives, garlic, shallots, chilies..... 20. / 28.

RAVIOLI

ligurian cheese ravioli with beef short rib daube, burgundy wine butter, parmesan 22. / 30.

Entree

POULET RÔTI

half chicken roasted with garlic, lemon & herbs with braised swiss chard, crispy fingerling potatoes, chicken - cognac jus 32.

MOULARD DUCK LEG

tomatoes, olives, onions, pearl couscous, cauliflower with capers, pinenuts, raisins 34.

Socca CRÊPES

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

STEAK AU POIVRE

grass fed bavette, pommes purée, creamy peppercorn sauce 34.

MOULES MARINIÈRES

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

SOLE MILANESE

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

MOROCCAN SPICED SALMON

grilled asparagus, quinoa salad, dill yogurt sauce 36.

BRANZINO

roasted with olives, confit tomatoes, artichokes, lemon, garlic & thyme, boulangère potatoes 39.

STEAK FRITES

grilled all natural NY strip, béarnaise sauce 48.

TRUFFLE - CHEDDAR BURGER

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

AGED COMTE OMELETTE

buttered leeks, fines herbs, petite salad 24.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 8.

POMMES FRITES or PURÉE 7.