

## Starters

### PÂTÉ DE CAMPAGNE

Homemade Terrine, Pork, Mustard, Chutney, Pickles

### MOULES-FRITES

Mussels Steamed with Garlic, White Wine, Thyme, Braised Tomatoes, Fries

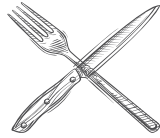
### ESCARGOT

Basil, Garlic, Lemon, Butter, Sea Salt

### CHÈVRE CRÊPE

Crispy Rolled Crêpe, Roasted Tomato Coulis, Arugula, Roasted Tomatoes

## PLATS DU JOUR



### - MONDAY -

#### CROQUE MONSIEUR & MADAME\*

Baked Ham Sandwich, Emmental Cheese, Béchamel Cream, Egg

### - TUESDAY -

#### COQ AU VIN

Slow Cooked Chicken in Red Wine Jus, Roasted Brussel Sprouts, Potato Purée

### - WEDNESDAY -

#### BOUILLABAISSE

Sautéed Lobster, Shrimp, Red Snapper, Mussels, Calamari, Scallops in a Saffron Broth, Roasted Fennel Toasted French Baguette

### - THURSDAY -

#### LAMB SHANK BOURGUIGNON

Slow Braised Lamb Shank in Red Wine Jus, Marble Potatoes, Leeks, Mushrooms Finished with Fresh Herbs

### - FRIDAY -

#### POULET AUX POIVRONS

Slow Braised Chicken, Potato, Sweet Bell Pepper Green Olive

### - SATURDAY -

#### PIPERADE EGGS\*

Slow Baked Eggs on a Sweet and Tangy Tomato Stew Toasted Sourdough Bread

### - SUNDAY -

#### SOLE MEUNIÈRE

Pan Seared Dover Sole, Lemon Butter Caper Sauce Boiled Buttered Potatoes

## Sandwiches

on your choice of a baguette or croissant

### HAM AND CHEESE BAGUETTE SANDWICH

Bibb Lettuce, French Vinaigrette, Heirloom Tomato, Cornichon

### TUNA SALAD BAGUETTE SANDWICH

Arugula, Roasted Garlic Aioli, Radish

### BRIE & TURKEY BAGUETTE SANDWICH

Mâche and Cranberry - Apple Dressing

### "LE FRANÇAIS" BURGER\*

Melted Cheese, Caramelized Onions, Pepper Bacon, Arugula

### DOUBLE CHEESE TRUFFLE BURGER\*

Potato Bun, Onion-Truffle Jam, Truffle Aioli, Parmesan French Fries

## Soups & Salads

### LOBSTER BISQUE

Tarragon, Puff Pastry

### SOUPE À L'OIGNON

Caramelized Onions, French Cheeses, Brioche

### BABY ARUGULA SALAD

Toasted Pine Nuts, Balsamic Vinaigrette

### FRISÉE LARDON SALAD\*

Crispy Bacon, Poached Egg, Pickled Shallots, Mustard Vinaigrette

## From the Baker's Oven

### CROISSANTS

Plain, Chocolate, Nutella, Almond

### BRIOCHE

Miniature Braids

### SAVORY LOAF FOCACCIA

Roasted Tomato Garlic or Rosemary Parmesan

### MADELEINES OF THE DAY

### DEMI BAGUETTE

### SOURDOUGH LOAF

### FOUGASSE OF THE DAY

## Entrées

### STEAK FRITES\*

Maître d'Hôtel Butter or Béarnaise Sauce

### TROUT GRENOBLOISE

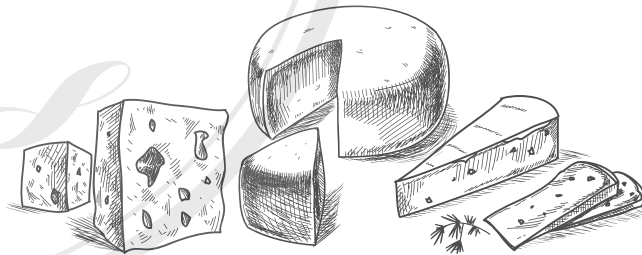
Pineapple, Capers, Parsley

### ROASTED BABY CHICKEN

Crème fraîche, Potato Purée, Natural Jus

### WILD MUSHROOM TART

Wild Mushroom Tart with Asparagus, Leeks, Roasted Garlic Aioli



## CHEESE & CHARCUTERIE

GOURMET CHEESE SELECTIONS

CHOOSE 2

CHEESE

BRIE

CANTAL

PORT SALUT

CHOOSE 2

CHARCUTERIE

JAMBON DE BAYONNE

SAUCISSON

PORK RILLETTE

### ASSIETTE DE FROMAGES

Chef's Selection of Cheese with a glass of Port Wine

## Beverages

Café Américain.....	\$5
Espresso.....	\$4
Cappuccino.....	\$5
Juice – Grapefruit / Orange.....	\$4
Acqua Panna.....	\$6
Evian.....	\$5.5

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions. A 20% gratuity will be automatically added to your check.

# COCKTAILS

<b>LEMONADE PROVENÇAL</b> .....	<b>12</b>
<i>Fresh Lemon Juice, Lavender, Sage, Thyme, Rosemary, Plymouth Gin</i>	
<b>L'APERITIF</b> .....	<b>15</b>
<i>Rose, Bonal, Aperol, Champagne</i>	
<b>SAIL 75</b> .....	<b>15</b>
<i>Beefeater Gin, White Tea, Champagne</i>	
<b>CHAMPS-ÉLYSÉES</b> .....	<b>17</b>
<i>Cognac, Green Chartreuse, Fresh Lemon, Angostura</i>	
<b>CLASSIC MARTINI</b> .....	<b>17</b>
<i>Grey Goose or Bombay Sapphire, Dry Vermouth</i>	
<b>FRENCH MARTINI</b> .....	<b>15</b>
<i>Grey Goose, Raspberry, Pineapple, Lemon Twist</i>	

## BIN

Glass   Bottle

### SPARKLING WINES

<i>Veuve Clicquot, Yellow Label, Champagne</i>	25	100
<i>M. Haslinger &amp; Fils, Champagne</i>	17	70

### WHITE WINES

123	<i>Chardonnay, Louis Jadot, Chablis</i>	20	85
297	<i>Chardonnay, Louis Jadot, Steel, Bourgogne</i>	17	60
123	<i>Pinot Gris, Gustave Lorentz, Evidence, Alsace</i>	17	60
232	<i>Sauvignon Blanc, Michel Redde, Les Tuilières, Sancerre</i>		60
216	<i>Chenin Blanc, Saget, Marie de Beauregard, Vouvray</i>		60
420	<i>Viognier, Gérard Bertrand, Réserve Spéciale, Sud de France</i>		50
604	<i>Grenache Blend, Château La Nerthe, Châteauneuf-du-pape</i>		90
622	<i>Chardonnay Blend, Gérard Bertrand, Cigalus, Pays d'Oc</i>		100
257	<i>Chardonnay, Louis Jadot, Puligny-Montrachet</i>		125
248	<i>Chardonnay, Louis Jadot, Meursault</i>		103
623	<i>Chardonnay, Gérard Bertrand, Prima Nature, Pays d'Oc</i>		60

### ROSÉ WINES

476	<i>Chateau d'Esclans, Whispering Angel, Côte de Provence</i>	19	60
2467	<i>Le Bel Oliver, Pays d'Hérault</i>	10	40

### RED WINES

115	<i>Gamay, Château des Jacques, Morgon, Beaujolais</i>	17	70
1247	<i>Grenache, Jean-Luc Colombo, Côtes du Rhône</i>	15	60
1124	<i>Syrah, Gérard Bertrand, Heritage An 873, Minervois</i>	15	60
508	<i>Cabernet Blend, Mouton Cadet, Bordeaux</i>	16	60
123	<i>Pinot Noir, Domaine Mongeard-Mugneret, Grand Échezeaux</i>		623
123	<i>Pinot Noir, Bouchard Père &amp; Fils, Chambertin-Clos de Bèze</i>		491
1061	<i>Pinot Noir, Louis Jadot, Gevrey-Chambertin</i>		103
1123	<i>Grenache Blend, M. Chapoutier, Le Bernardine, Châteauneuf-du-Pape</i>		112
6520	<i>Merlot, Petrus, Pomerol, Bordeaux</i>		7500
905	<i>Merlot Blend, Château Lassègue, Saint-Émilion, Bordeaux</i>		90
624	<i>Syrah Blend, Gérard Bertrand, Clos d'Ora, Minverois-La Livinière</i>		440
625	<i>Cabernet Blend, Gérard Bertrand, Cigalus, Pays d'Oc</i>		100
627	<i>Cabernet Blend, Gérard Bertrand, Prima Nature, Pays d'Oc</i>		60

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