

MID DAY

HORS D'OEUVRES

6 OYSTERS* mignonette	24.00
TUNA CRUDO* sauce ravigote	25.00
SHRIMP COCKTAIL	24.00
SARDINES EN CONSERVE lemon, Bordier butter	20.00
ARTICHOKEs green olive tapenade.	14.00
PÂTÉ DE CAMPAGNE	18.00
STEAK TARTARE*	20.00/26.00
ONION SOUP gratinée	18.00
RICOTTA RAVIOLI	16.00
ESCARGOTS garlic-parsley butter.	19.00
GRATIN AU MACARONI parisian ham	15.00

SALADES ET SANDWICHES

SALADE VERTE haricots verts, radishes	18.00
SALADE NIÇOISE confit tuna, dijon vinaigrette.	27.00
LOBSTER COBB parisian ham, fourme d'ambert	37.00
CHICKEN PAILLARD almonds, picholine olives	27.00
CROQUE MONSIEUR	20.00
CROQUE MADAME.	21.00
CHEESEBURGER À L'AMÉRICAIN*	27.00
STEAK SANDWICH* onions, gruyère, aioli.	33.00

ENTRÉES

GRUYÈRE OMELETTE fines herbes	19.00
TROUT AMANDINE haricots verts, brown butter.	32.00
MOULES FRITES white wine, garlic.	27.00
HANGER* maître d'hôtel butter.	38.00
GRILLED BRANZINO* gigante beans, tapenade	37.00
LOBSTER FRITES garlic-herb butter	72.00

GARNITURES

HARICOTS VERTS.	11.00
SAUTÉED SPINACH	12.00
POMMES FRITES	12.00

PASTIS FROMAGES

SELECTION OF
CHEESES 3 OR 5

\$7 EACH

DESSERTS

PROFITEROLES
vanilla ice cream,
bittersweet chocolate
14.00

CRÈME BRÛLÉE
13.00

DARK CHOCOLATE
MOUSSE
13.00

BABA AU RHUM
12.00

STICKY TOFFEE
PUDDING
vanilla ice cream
14.00

ARTISANAL
SORBET
& ICE CREAM
8.00

LUNCH	MONDAY - FRIDAY	11:00 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY THURSDAY - SATURDAY	5:00 PM - 10:00 PM 5:00 PM - 11:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM