

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
CRISPY ARTICHOKEs garlic aioli	16.00
PÂTÉ DE CAMPAGNE	18.00
STEAK TARTARE*	20.00/39.00
ONION SOUP gratinée	18.00
RICOTTA RAVIOLI	17.00
ESCARGOTS garlic-parsley butter	19.00
GRATIN AU MACARONI parisian ham	17.00

SALADES ET SANDWICHES

SALADE VERTE haricots verts, radishes	18.00
SALADE NIÇOISE confit tuna, dijon vinaigrette.	31.00
LOBSTER COBB parisian ham, fourme d'ambert	37.00
CHICKEN PAILLARD almonds, picholine olives	29.00
CROQUE MONSIEUR	22.00
CROQUE MADAME.	23.00
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.	33.00
MOULES FRITES white wine, garlic.	29.00
HANGER STEAK FRITES* maître d'hôtel butter	39.00
GRILLED BRANZINO* gigante beans, tapenade	38.00
LOBSTER FRITES garlic-herb butter	74.00

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

ÎLE FLOTTANTE
pear, meringue
14.00

DARK CHOCOLATE
MOUSSE
13.00

BABA AU RHUM
12.00

STICKY TOFFEE
PUDDING
vanilla ice cream
14.00

ARTISANAL
SORBET
& ICE CREAM
8.00

BREAKFAST	MONDAY - FRIDAY	8:00 AM - 11:00 AM
LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	MONDAY - THURSDAY	5:00 PM - 11:00 PM
	FRIDAY - SATURDAY	5:00 PM - 12:00 AM
	SUNDAY	5:00 PM - 10:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM