

MID DAY

HORS D'OEUVRES

6 OYSTERS* mignonette	24.00
TUNA CRUDO* sauce ravigote	24.00
SHRIMP COCKTAIL	22.00
SARDINES EN CONSERVE lemon, bordier butter.	19.00
ARTICHOKES green olive tapenade.	14.00
STEAK TARTARE*	19.00/26.00
PATÉ DE CAMPAGNE	18.00
ONION SOUP gratinée	18.00
RICOTTA RAVIOLI	15.00
ESCARGOTS garlic-parsley butter.	18.00
GRATIN AU MACARONI parisian ham	14.00

SALADES ET SANDWICHES

SALADE VERTE haricots verts, radishes	18.00
SALADE NIÇOISE confit tuna, dijon vinaigrette.	26.00
LOBSTER SALAD endive, avocado, lemon aïoli	26.00
CHICKEN PAILLARD almonds, picholine olives	26.00
CROQUE MONSIEUR	19.00
CROQUE MADAME.	20.00
CHEESEBURGER À L'AMÉRICAIN*	27.00
STEAK SANDWICH* onions, gruyère, aïoli.	32.00

ENTRÉES

GRUYÈRE OMELETTE fines herbes	18.00
TROUT AMANDINE haricots verts, brown butter.	30.00
MOULES FRITES white wine, garlic.	26.00
HANGER* maître d'hôtel butter.	36.00
GRILLED BRANZINO* gigante beans, tapenade	36.00
LOBSTER FRITES garlic-herb butter	62.00

GARNITURES

HARICOTS VERTS.	10.00
SAUTÉED SPINACH	10.00
POMMES FRITES	10.00

PASTIS FROMAGES

SELECTION OF
CHEESES 3 OR 5

\$6 EACH

DESSERTS

PROFITEROLES
vanilla ice cream,
bittersweet chocolate
13.00

CRÈME BRÛLÉE
12.00

DARK CHOCOLATE
MOUSSE
12.00

PARIS-BREST AU
CHOCOLAT
coffee crèmeux
12.00

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