

MID DAY

HORS D'OEUVRES

6 OYSTERS* mignonette	21.00
TUNA TARTARE* crème fraîche rémoulade	24.00
SHRIMP COCKTAIL	22.00
SARDINES bordier butter	19.00
ARTICHOKES green olive tapenade	14.00
STEAK TARTARE*	17.00/24.00
PATÉ DE CAMPAGNE	18.00
ONION SOUP gratinée	17.00
RICOTTA RAVIOLI	14.00
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 aioli	26.00
CHICKEN PAILLARD almonds, picholine olives	26.00
CROQUE MONSIEUR	18.00
CROQUE MADAME.	19.00
CHEESEBURGER À L'AMÉRICAINNE*	23.00
STEAK SANDWICH* onions, gruyère, aioli.	32.00

ENTRÉES

GRUYÈRE OMELETTE fines herbes	17.00
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
FILET* sauce au poivre	49.00
LOBSTER FRITES garlic-herb butter	59.00

GARNITURES

HARICOTS VERTS.	9.00
SAUTÉED SPINACH	9.00
POMMES PURÉE.	9.00
POMMES FRITES	10.00

PASTIS FROMAGES

SELECTION OF
CHEESES 3 OR 5

\$6 EACH

DESSERTS

PROFITEROLES
vanilla ice cream,
bittersweet chocolate
13.00

STICKY TOFFEE
PUDDING
vanilla ice cream
13.00

WARM APPLE CAKE
marcona almond ice cream
13.00

VANILLA BEAN
CRÈME BRÛLÉE
warm madeleine
12.00

CHOCOLATE
POT DE CRÈME
12.00

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	MONDAY - SUNDAY	5:00 PM - 9:00 PM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM