



french bistro

LES SOUPES

soups

soupe à l'oignon gratinée

french onion soup with caramelized onions, madeira wine, brioche crouton, gruyère de comté 13

création du jour

daily chef's feature 8

LES ENTRÉES

starters

tarte flambée

alsatian onion tarte, bacon, crème fraîche, gruyère cheese 14

galette du jour

daily flatbread 14

galette au pistou et fromage

flatbread, sun-dried tomatoes, basil pesto, cheese 13

pâté à la maison

country terrine wrapped in bacon, cornichon, salad 15

frites à la truffe

truffle fries 15

LES SALADES

salads

petite salade

an assortment of specialty lettuces, sherry vinaigrette 11

niçoise salade

field greens, tomato, egg, green beans, tuna, anchovies, shallot dressing 15

endives au roquefort

walnuts, balsamic dressing 12

lyonnaise salade

frisée lettuce, bacon, poached egg, dijon vinaigrette 13

asperges mimosa

chilled asparagus, egg, vinaigrette 11

coeur de la romaine

romaine lettuce, croûtons, parmesan, green goddess dressing 11

quiche lorraine et salade

savory tarte, applewood bacon, onion, swiss 12

LA CARACTÉRISTIQUE

feature

rotisserie du jour

chef's feature, mixed grilled vegetables, crisp potato tart

16

LES SANDWICHS

sandwiches

hamburger américain

char crusted, cheddar cheese, caramelized onions, brioche bun, fries 15

supreme de volaille

grilled chicken breast, brioche bun, brie, swiss cheese, apples, fries 13

le reuben

rye bread, corned beef, sauerkraut, swiss cheese, 1000 island dressing, chips 13

le club sandwich

wheat bread, smoked turkey breast, honey ham, bacon, lettuce, chips 14

croque monsieur

country bread, sauce béchamel, parisian ham, gruyère de comté 13 with fried egg 15

saumon fume et avocat

smoked salmon, avocado, onions, sourdough bread 15

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% service charge will be added to parties of 6 or more