

LES ENTRÉES

starters

tarte flambée

alsatian onion tarte, bacon
crème fraîche, gruyère
cheese 14

escargots à la bourguignonne (gf)

in herb garlic butter 12

steak tartare (gf)

chopped beef tenderloin,
capers, cornichons,
anchovies, shallots,
baguette 15

chèvre chaud au four (gf)

baked goat cheese,
tomato confit, country
bread 14

poulpe grillé (gf)

octopus, herb pistou,
arugula, potato pearls,
smoked paprika 13

moules marinière (gf)

mussels, parsley, garlic,
cream, white wine broth
13 for small, 23 for large

terrine de foie gras mi cuit

terrine of foie gras, toasted
brioche, sour cherry
compote, fleur de sel 17

pâté de campagne maison (gf)

country terrine wrapped
in bacon, cornichon, dijon
mustard 15

LES SALADES

salads

lyonnaise

frisée lettuce, bacon, poached
egg, dijon vinaigrette 13

niçoise (gf)

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

endives au roquefort (gf)

walnuts, balsamic dressing 12

petite (gf)

an assortment of specialty
lettuces, sherry vinaigrette 11

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

CHARCUTERIE & FROMAGES

charcuterie & cheese

saucisson sec
saucisson d'alsace
saucisson à l'ail

jambon cru
speck

dancing goat creamery chèvre
point Reyes blue
gruyère de comté
brie saint rocco

1 item: 6
3 items: 18
5 items: 29

LES ACCOMPAGNEMENTS

sides

asperges (gf)
asparagus with
hollandaise sauce 7

frites à la truffe
truffle fries 15

épinards sautés (gf)
sautéed spinach 7

haricots verts (gf)
french green beans 7

purée de pommes de terre (gf)
mashed potatoes 7

LES PLATS PRINCIPAUX

main plates

saumon d'écosse aux lentilles (gf)

scottish salmon, beluga lentils,
applewood smoked bacon,
herb mustard butter 32

truite meunière

rainbow trout sautéed in butter,
lemon, parsley 27

poulet rôti façon grand - mère (gf)

half rotisserie chicken,
grandmother's style,
natural jus 26

pasta provençale

house made noodles,
tomato confit, eggplant,
zucchini, herbs 24

filet mignon au poivre (gf)

mignon of beef, cognac-peppercorn sauce,
mousseline potatoes, garlic spinach 39

cassoulet toulousain

a stew of duck, lamb, pork, toulouse sausage,
white beans, baked in a cassole 32

porc à la normande (gf)

heritage pork chop,
roasted apples, calvados,
cider and cream 29

steak frites café de paris

charred new york strip, green beans,
truffle fries, fine herb butter 45

coq au vin rouge

chicken braised in burgundy wine,
pearl onions, mushrooms, lardons 29

boeuf bourgogne

red wine braised short rib, pearl onions,
mushroom, pomme mousseline 34
