

HORS D’OEUVRES | *TO SHARE*

GOUGÉRES AU GRUYÈRE | *7*
gruyère cheese puffs

RAVIOLI D’ESCARGOTS | *14*
escargot, garlic-herb cream

PANISSE | *9*
chickpea fries, anchovy bagna cauda

FOIE GRAS TORCHON | *24*
fig marmalade, sourdough

PATÉ EN CROÛTE | *16*
mâche, all grain mustard

STEAK TARTARE | *16*
smoked cream, radish, crispy farro

LES VERRINES | *TO SHARE*

CANARD CONFIT & LENTILLES | *9*
duck confit, green lentils

CHÈVRE, BARIGOULE DE LEGUMES | *7*
goat cheese, pickled vegetables

LE LAPIN | *7*
rabbit rillettes, olive, rosemary

APPETIZERS

L’OEUF POCHÉ | *16*
poached egg, vin jaune, wild mushroom

FLUKE CRUDO | *18*
green olive, pinenut cream, preserved lemon

SALADE WALDORF | *12*
apple, yogurt, grape

SALADE VERTE | *10*
butter lettuce, tarragon, shallot vinaigrette

SOUPE DE TOPINABOUR | *14*
sunchoke soup, truffle cream, brioche

POIREAUX | *12*
leeks, goat cheese, hazelnuts, truffle vinaigrette

LES FROMAGES

BRIE FERMIER | *France, soft, cow*
DELICE DE POITOU | *France, semi-soft, goat*
HOLZHOFFER | *Switzerland, hard, cow*
SECRET DE COMPOSTELLE | *France, wash rind, sheep*
FOURME D’ AMBERT | *France, blue cheese, cow*

THREE | *18* FIVE | *28*
seasonal marmalades, nuts & country bread

LES ENTRÉES

POULET PATTE ROUGE RÔTI | *29*
roasted chicken, chanterelle, rutabaga, natural jus

CANARD A L’ORANGE | *34*
duck, parsnips, endive, orange duck marmalade

STRIPLOIN AU POIVRE | *42*
beef cheek, potato puree, watercress

PORCELET | *32*
suckling pig, blood sausage, celeriac, pear

SAINT JACQUES | *32*
scallops, savoy cabbage, iberico ham

CABILLAUD & BRANDADE | *32*
cod, tomato confit, lemon, caper

BOURRIDE | *30*
bass, saffron potato, littleneck clams, rouille

GNOCCHI DE POMME DE TERRE
artichoke, brown butter, meyer lemon
APPETIZER | *16* MAIN | *28*

LES GARNITURES

PETITE SALADE VERTE | *7*
butter lettuce, tarragon, shallot vinaigrette

MUSHROOMS | *11*
shallots, fine herbs

EPINARD | *9*
spinach, garlic chile

POMME PUREE | *9*
yukon gold potatoes, butter

POMME FRITES | *8*

PLATS DU JOUR

MONDAY
QUENELLE LYONNAISE SAUCE AMÉRICAINE | *28*
pike soufflé dumpling, lobster sauce

TUESDAY
RIS DE VEAU SAUCE DIABLE | *31*
veal sweetbreads, sherry vinegar peppercorn jus

WEDNESDAY
POT AU FEU DE BISON | *36*
bison filet, beef broth, bone marrow, autumn vegetables

THURSDAY
CASSOULET | *34*
duck confit & white bean, Toulouse sausage, pork belly

FRIDAY
DOVER SOLE MEUNIÈRE | *65*
dover sole, butter

SATURDAY
CÔTES DE BOEUF (FOR 2) | *88*
bone in ribeye, pomme frites, béarnaise
**allow 30 minutes*

BRUNO DAVAILLON | *CHEF* CARLOS MATTÀ | *CHEF DE CUISINE*
Before placing your order, please inform your server if a person in your party has a food allergy