

SALAD

Romaine

kohlrabi, brioche croûtons, Parmigiano-Reggiano, anchovy vinaigrette
16

Salade Composée

heirloom beets, fried green tomato, chèvre, pomegranate, hazelnuts,
crab apples, cider sourdough
16

Add Daily Fish to Your Salad 10

APPETIZER

Soupe du Jour

seasonal soup & garnishes
14

Topinambour

sunchoke custard, lardo, white asparagus, crispy quail egg, pickled strawberry,
vinaigre d'estragon
22

Foie Gras Parfait

cocoa crumble, sweet corn, quince marmalade, pickled chanterelles, apple,
Sauternes jus
24

Noix de Saint-Jacques

seared scallop, avocado, hearts of palm, lemongrass cucumber
23

Steak Tartare

hand-cut beef tenderloin, white anchovy, classic garnishes
21 APPETIZER 26 MAIN COURSE WITH POMMES FRITES

Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.

ENTRÉE

Omelette du Jour

farm-fresh eggs, pommes frites, local greens
19

Risotto

English peas, mint mascarpone, grilled garlic scape, patty pans, pickled shimeji, smoked lardo
16 HALF ORDER 24 FULL ORDER

Œuf aux Truffes

truffled scrambled eggs, chervil, toasted croissant
30

Morue

caper-crust cod, white wine potato écrasé, parsley, tomato, artichoke, green olive, lemon beurre noisette
29

Coquelet

mushroom-stuffed hen, panisse, green bean amandine, tomatillo corn relish, green peppercorn jus
28

Thon Niçoise

baby gem, black olives, quail egg, haricot vert, new potato, heirloom tomato
28

Moules Frites

saucisson sec, baguette, heirloom tomato, white wine cream sauce, pommes frites
26

Boeuf

beef tenderloin, pickled soubise, smoked bacon jam, potato fondant, grilled asparagus
37



ADD SHAVED TRUFFE NOIRE TO ANY DISH 26