

(GF) GLUTEN-FREE (V) VEGETARIAN (V+) VEGAN

## MENU

### L'ENTREE APPETIZER

#### SOUPE D'ASPERGES V

Asparagus, Poached Egg, Dijon  
Cream, Crouton | 9

#### RATATOUILLE V

Yellow Squash, Zucchini, Eggplant,  
Tomato, Puff Pastry | 8

#### SALADE NICOISE

Greens, Olives, Tuna, Haricot Vert,  
Egg, Fingerling Potatoes | 9

#### CHAMPIGNON AU VIN

Stuffed Mushroom, Braised Chicken,  
Red Wine Reduction, Gruyere | 8

#### SAUMON FUME EN CROUTE

Smoked Salmon, Dill Crème Fraiche,  
Balsamic, Toasted Baguette | 10

## SIDES

#### CHOUX DE BRUXELLES

Roasted Brussel Sprouts, Lardons

#### HARICOTS VERTS

Tomato Concassé, Shallot

#### ÉPINARDS

Sautéed Spinach, Roasted Garlic

#### POMMES FRITES

Saffron Aioli

All | 6

### LE PLAT PRINCIPAL ENTREE

#### L'AGNEAU GF

Lamb Steak, Crispy Brussel Sprouts, Maple  
Bacon Aioli, Lamb Jus | 23

#### CANARD POÊLÉ GF

Duck Breast, Fava Bean-Celeriac Succotash,  
Fennel, Mushroom, Preserved Lemon | 24

#### POULPE PUTTANESCA

Braised Octopus, House Made Pasta,  
Tomatoes, Capers, Olives | 21

#### SAUMON POÊLÉ GF

Pan Seared Salmon, French Lentils, Chard,  
Beurre Blanc | 22

## BISTRO CLASSICS

#### MOULES FRITES GF

Mussels, Saffron,  
Dijon, Shallots | 11

#### SOUPE À L'OIGNON

French Onion Soup,  
Sherry, Comté | 8

#### CHARCUTERIE MAISON

Traditional Accompaniments | 11

#### BEEF BOURGUIGNON

Red Wine Braised Beef, Onion,  
Lardons, Mushrooms | 20

#### STEAK FRITES GF

Bavette, Maître  
d'Hotel Butter | 26

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.*