



Seasonal
petite gâteaux
and
pâtisserie
available
to order

HORS D'OEUVRES

SOUPE DU JOUR *Cup 3.75 / Bowl 4.75*

SOUPE À L'OIGNON GRATINÉE
*Traditional French Onion Soup
with Saxon Farm Cheese 7.25*

MOULES FRITES AU PERNOD
*Pernod Steamed Mussels served
with Pommes Frites
Demie 7.95 / Régulière 12.95*

ASSIETTE DE CHARCUTERIES
*A Selection of Artisan Cured
Meats and Pâtés 13.95*



CROSTINI DE BRIE
*Warm Brie on a Baguette with Concord
Farms Honey, Cracked Black Pepper 9.95*

ASSIETTE DE FROMAGES
A selection of European crafted cheese:

Mobay *Semi-soft, grape ash, bold,
and complex*

Saint-André *Triple crème similar
to an intense brie*

Bucherolle *Semi-soft goat cheese
with a sharp flavor*

Manchego *Semi-firm Spanish
cheese with a buttery texture*

Castello Blue
Soft, tangy, creamy blue

Choice of 3 cheeses 12.95 or 5 cheeses 16.95

LES SANDWICHES

SERVED WITH POMMES FRITES *or* PETITE GREENS SALAD

CANARD BLT | *Crispy Duck Confit, Heritage Bacon, Arugula, Tomato and Taragon Aioli on a Toasted Baguette 12.95*

SANDWICH AU SAUMON | *Grilled Verlasso Salmon, Heritage Bacon, Tomatoes,
Arugula, Saffron Rouille on a Toasted Soft Roll 11.95*

CROQUE-MONSIEUR, CROQUE-MADAME | *Toasted French Ham and Cheese
with Dijon Mustard and Gruyere Mornay on Country White Bread 11.95 With Basted Egg 12.95*

PAN-BAGNAT | *Grilled Chicken, Watercress, Basil Tapenade, Tomatoes, Roasted Caper Aioli on a Soft Bun 10.95*

FILET DE BOEUF | *Beef Tenderloin with Cambozola Cheese, Caramelized Onion,
and a Black Pepper Aioli on a Baguette 12.95*

PÂTÉ DE CAMPAGNE | *Pork Pâté with Saxon Farm Cheese, Frisée, Dijon, Cornichons on a Baguette 10.95*

TOMATES, BRIE ET PESTO | *Tomato, Brie, and Pesto on a Toasted Baguette 10.95*

SANDWICH AU PORTOBELLO | *Sherry Roasted Portobello Mushroom, Boursin, Piquillo Peppers,
Arugula and Romesco on a Toasted Soft Roll 10.95*

LE BURGER BRASSERIE | *Niman Ranch Prime Beef, Creamy Blue Cheese, Caramelized Onions 12.95*

LE BISTRO BURGER | *Niman Ranch Prime Beef, Mushroom Duxelles, Fried Onions, Saxon Farms Gruyere 12.95
Add Wilson Farms Bacon 2.00*

Cafés & Boissons

HARNEY & SONS TEA

Hot:
English Breakfast, Earl Grey,
Tropical Green

Featured:
Pomegrante Oolong, Mint Verbena,
Verveine, Paris

CAFÉ

Espresso Macchiato
Con Panna Americano
Cappuccino Café Latte
Breve Mocha
Café au Lait Red Eye
Le Rêve Brewed Coffee
Hot Chocolate Iced Coffee

OTHER DRINKS

Perrier Coca Cola
Lemonade Products
Orange Juice Sparkling
Apple Cider Lemonade
(Seasonal) Apple Juice
Panna Water Organic
Italian Sodas Rishi Chai

LES SALADES

VERDURETTE

Mixed Greens with Shaved Fennel and Radish with Dijon Vinaigrette Demi 4.75 / Régulière 7.75

SALADE DE BETTERAVE

*Roasted Beets with Chèvre, Toasted Walnuts, Watercress, Balsamic Vinaigrette
Demi 5.95 / Régulière 8.95*

SALADE AU PROSCIUTTO

*Shaved Prosciutto with Fennel, Pear, Orange Segments, Manchego Cheese, Mission Figs,
Garlic Parsley Vinaigrette Demi 6.25 / Régulière 9.25*

SALADE DE CANARD

*Duck Confit, Spinach, Cherry Tomatoes, Chèvre, Candied Pecans,
Fennel, Balsamic Vinaigrette 15.95*

SALADE AU SAUMON FUMÉ

*House Cured Smoked Salmon with Mixed Greens, Soft Boiled Egg, Pickled Red Onions, Potatoes,
Cucumbers, Capers, Brioche Croutons, Creamy Herb Dressing Demi 6.95 / Régulière 9.25*

SALADE NIÇOISE

*Mixed Greens with Potatoes, Egg, Haricots Verts, Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 15.95*

Crêpes

LÉGUMES PRINTANIERS

*Wild Mushroom, Brussel Sprouts,
SarVecchio, topped with
a Basted Egg, Frisée and
Truffle Vinaigrette 11.50*

COQUILLES

SAINT JACQUES

*Dayboats Scallops, Braised
Leeks, Saxon Farm Cheese
with Citrus Brown Butter,
Served with a Petite
Greens Salad 12.00*

CONFIT DE CANARD

*Duck Confit, Chèvre
Caramelized Onion, Port
Wine Reduction, Served with
a Petite Salad 11.50*

PLATS PRINCIPAUX

STEAK-FRITES AU POIVRE

Hanger Steak with Haricots Verts, Frites and a Red Wine Black Peppercorn Jus 25.95

RAVIOLI DE LA PATATE DOUCE

*Potato Ravioli with Pickled Pear, Candied Hazelnuts,
Fresh Chevre, Fried Sage, Black Truffle, Brown Butter 19.95*

COQ AU VIN

*Pan Seared Kettle Range Sausage Stuffed Chicken Breast, Red Wine Braised Thigh,
Linguine, Bacon, Baby Root Veg, Pearl Onions, Burgundy Jus 24.95*

Note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. A 20% gratuity charge will be added for parties of 6 or more.

Menu design: Becker Design