

LUNCH MENU

LES PETITS PLATS

Soupe à l'Oignon -15-

French Onion Soup with Gruyère Cheese

Gaspacho de Pastèque -14-

Tomatoes, Cucumbers, Scallions, Cilantro, Watermelon

Salade "Cacao" -12-

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

Salade de Burrata -17-

Burrata, Baby Arugula, Roasted Beets, Pumpkin Seeds, Balsamic Olive Oil

Salade Santé - 14 -

Baby Spinach, Fresh Strawberries, Pecans, Ricotta, Cranberries,
Vanilla Dressing

Escargots au Beurre d'Ail -15-

Sautéed Snail, Garlic-Parsley Butter

Assiette de Charcuterie du Chef -25-

Chef 's Selection for Charcuterie, Dijon Mustard, Onion Jam,
Pickled Vegetables, Cornichons, Crostini

Assiette de Fromages -23-

Assorted Selection of French Cheese, House Made Jam, Honey Comb, Nuts,
Cranberry Walnut Bread

LES SALADES ET SANDWICHES

Salade aux Crevettes -21-

Grilled Shrimps, Baby Spinach, Fresh
Strawberries, Pecans, Ricotta, Cranberries,
Vanilla Dressing

Salade César au Poulet -19-

Organic Chicken Breast, Romaine Hearts,
Parmesan, Crouton, Caesar Salad Dressing

Salade "Cacao" au Saumon -21-

Grilled Salmon, Mesclun Salad, Sweet Cherry
Tomato, Goat Cheese, Walnut Herb Dressing

Salade au Steak* -22-

Grilled New York Strip, Mesclun Salad,
Roquefort Cheese, Herb Dressing

Salade Niçoise* -22-

Rare Seared Tuna, Haricot Vert, Niçoise Olive,
Cherry Tomato, Fingerling Potato, Soft Boiled
Egg, Mesclun Salad, Herb Vinaigrette

Sandwich au Poulet -19-

Grilled Organic Chicken, Herb Aioli,
Havarti Cheese, Avocado Puree, Romaine
Heart, Tomato, French Fries

Hamburger -19-

Local Dry Aged Beef, American Cheese,
Tomato Aioli, Onion Jam, Brioche Bun,
French Fries

Sandwich au Steak* -21-

Grilled Strip Loin, Roquefort Cheese,
Arugula, Tomato, Herb Aioli, French Fries

Sandwich Niçoise* -21-

Grilled Tuna, Cucumber, Olive Tapenade,
Romaine Lettuce, Chipotle Aioli,
French Fries

LES PLATS PRINCIPAUX

Raviolis aux Champignons -29-

Mushroom Ravioli, Creamy Forest Mushrooms Sauce, Parmesan Cheese

Steak Frites* -32-

Grilled New York Strip Steak, Pommes Frites, Herb Butter

Saumon Grille -32-

Grilled Salmon, Fennel Puree, Polenta, Baby Thumbelina Carrots, Crispy Parsnip,
Pesto Cream Sauce

Trout Amandine -28-

Pan Seared River Trout, Haricot Verts, Toasted Almond, Brown Butter Lemon Sauce

SIDES

ROASTED SUNCHOKE - 9 / BRUSSEL SPROUTS - 9 / FRENCH FRIES - 9 / GRILLED ASPARAGUS - 9

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. 20% gratuity will be added to the groups of 6+

**consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.*