3 course 75
4 course 90

etre assoiffe d'eau
c'est triste mais faut
bien dire
que l'etre de vin
c'est encore vingt
fois pire

georges brassens

faites-vous plaisir

six oysters 22
twelve oysters 42

whole baked camembert 32
thyme . honey . maldon . toasted walnut bread

appetizers

soupe a l'oignon 18
croutons . gruyere

baked brie tartine 18
roasted grape . pistachio . arugula . apple gastrique

roasted kabocha squash soup 17
duck fat croutons . creme fraiche

salade lyonnaise 21
frisee . lardon . crouton . poached egg

marble potato salad 18
sauce gribiche . pickled red onion

vol au vent aux escargots 19
puff pastry . sauce a la creme

salmon trio 21
tartare . gravlax . roe . egg . creme fraiche

moules frites 24 / 42
shallot white wine . parsley butter . anchovy aioli

sides

potato gratin 12
french fries 9
mushrooms 9

tasting fish

scallop 19
fennel confit . grapefruit . citrus beurre blanc

entrees

ratatouille 38
aubergine . zucchini . tomato . bell pepper . polenta

pan-seared salmon 42
lentil . bacon . cauliflower . sauce a la moutarde

branzino meuniere 44
riz a l'ail . brown butter . lemon . caper . spinach

pork tenderloin 41
bacon . parsnip puree . brussels sprout . apple calvados sauce

cassoulet 46
cannelini bean ragout . duck confit . toulouse & garlic sausages

coq au vin 44
mashed patato . bacon . mushroom . pearl onion

filet mignon 54
pommes puree . shallot confit . swiss chard . demi-glace
supplement - 8

desserts

l'assiette de fromages 24
noix . miel . greens
supplement - 4

creme brulee 16
vanilla bean

ile flottante 15
meringue . caramel . grand marnier

blueberry clafoutis 16
vanilla bean ice cream

profiteroles 16
vanilla bean ice cream . chocolate sauce . almond

chocolat fondant 18
banana . rum raisin ice cream

executive chef: philippe gardelle . chef de cuisine: andrew gardelle
consuming raw or undercooked meats, poultry, seafood, or eggs may raise your risk of foodborne illness
a 6% surcharge will be applied to the bill to help offset the cost of ordinances