

WINTER SUPPER :

**we fry in peanut oil!*

PLAT DE FROMAGE.....	13
PLAT DE CHARCUTERIE.....	15
LE GRAND PLATTER.....	26
HOUSE CURED OLIVES ROSEMARY, ORANGE.....	5
ESCARGOTS GARLIC HERB BUTTER, MALDON SALT.....	9
CHICKEN LIVER PÂTÉ MUSTARD, PICKLED VEGETABLES...	12
MOULES WHITE WINE, SHALLOT & HERB BROTH, BAGUETTE..	14
BEEF TARTARE HORSERADISH CRÈME, FRIED SHALLOTS....	15



SIDES 5.

HAND CUT POMMES FRITES	
*MAKE 'EM LOADED W. MORNAY ADD \$2	
BRAISED LENTILS DU PUY	
WILD MUSHROOMS, TRUFFLE	
SAUTÉED ESCAROLE, OLIVES	
ROUX SALAD	
BAGUETTE & FRENCH BUTTER	\$3

ONION SOUP GRATINÉE.....	7
NIÇOISE PRESERVED TUNA, NIÇOISE OLIVES, BOILED EGG, RADISH, FENNEL, POTATO.....	14
ESCAROLE CAESAR DRESSING, GARLIC CONFIT TOAST, SHAVED PIAVE.....	9
ROASTED BEETS LOCAL ARUGULA, FENNEL, ORANGE, PISTACHIO, WHIPPED CHÈVRE.....	10
CROQUE MONSIEUR FRENCH HAM, GRUYÈRE + DIJON SANDWICH WITH SAUCE MORNAY.....	12
CROQUE MADAME TOPPED WITH FRIED FARM EGG.....	14
ROUX BURGER PRIME PATTY, TOMATO JAM, HOUSE PICKLE, AÏOLI.....	15
-ADD FRIED EGG, BACON, ROQUEFORT OR GRUYÈRE....	2 PER
DUCK LEG CONFIT BRAISED LENTILS DU PUY, MIREPOIX, DIJON.....	22
STEAK FRITES 8 OZ FLAT IRON, CARAMELIZED SHALLOT, MAÎTRE D'HÔTEL BUTTER.....	26
PAN SEARED HALIBUT LEEKS, POTATOES, WINTER GREENS, SAFFRON VELOUTÉ.....	29
TAGINE LAMB BOULETTES, BRAISED TOMATOES, COUSCOUS, GOLDEN RAISINS, ALMONDS.....	21
GNOCCHI PARISIENNE WILD MUSHROOM RAGOÛT, TRUFFLE OIL, FINES HERBES.....	17

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BOUDIN BLANC	LOBSTER THERMIDOR	\$1 OYSTERS	SPOON LAMB	BOUILLABAISSE	BOEUF BOURGUIGNON	POULET RÔTI

EXECUTIVE CHEF: ASHLEY SWAN



SOUS CHEF: NICOLAS WOOLLACOTT