



POUR COMMENCER ...

PETITE FRENCH ONION SOUP
TRADITIONAL ONION GRATINÉE \$8

SALADE LYONNAISE
POACHED EGG, CRISPY POTATOES AND LARDONS OVER FRISÉE SALAD \$9

PÂTE EN CROUTE
PORK TERRINE IN CRUST, CORNICHONS \$8

ESCARGOTS
SNAIL & CHICKEN OYSTERS FRICASSÉE, GREEN CAULIFLOWER, PARSLEY CHICKEN JUS \$10

FOIE GRAS
CHILLED POACHED FOIE GRAS IN RED WINE, SZECHUAN PEPPERCORN, QUINCE \$14

GRAVLAX
SPANISH MACKEREL GRAVLAX FLAVORED WITH RED BEETS, FENNEL SALAD, MAYER LEMON \$8

RAVIOLE DE ROYAN
HOMEMADE CHEESE RAVIOLI, BUTTER SAUCE \$7

BIZARRE: (APPETIZER SIZE)

BOUDIN NOIR : PORK BLOOD SAUSAGE, HONEY CRISP
APPLE COMPOTE, SHERRY VINEGAR SAUCE \$9

LAMB POT-AU-FEU : BRAISED LAMB TONGUE,
SWEETBREADS AND SHANK \$11

LES PLATS

STEAK FRITES
WAGYU BEEF CULOTTE, DARPHIN POTATOES, SAUCE MARCHAND DE VIN \$30

POULET
“LABEL ROUGE” CHICKEN BREAST, HAZELNUT OIL MASHED POTATOES, HARICOTS VERTS \$25

SAINT-JACQUES
SEARED SCALLOP, CAULIFLOWER PURÉE & PURPLE MUSTARD, BRUSSELS SPROUTS,
ZANTE CURANT, VERJUS SAUCE \$27

BRANZINO
ROASTED BRANZINO FILLET, SALSIFY DUO, SAUCE BEAUMANIÈRE \$26

RAVIOLI
RED KURI SQUASH RAVIOLI, ROOT VEGETABLES \$17

A PARTAGER
TABLESIDE FISH OR MEAT OF THE DAY TO SHARE \$M/P

QUENELLE
PIKE QUENELLE, RED RICE, LOBSTER TOMATO SAUCE \$26

AILE DE RAIE
SKATE WING “GRENOBLOISE”, ROSEMARY PANISSE, BABY SPINACH \$24

BOURGUIGNON
BRAISED SHORT RIBS “BOURGUIGNON À L’ANCIENNE”, HOMEMADE PAPPARDELLE PASTA \$24

CASSOULET
DUCK CONFIT AND DUCK SAUSAGE OVER BAKED TARBAIS BEANS \$27