



STARTERS

OLIVES • fennel seeds, orange zest 4

FRENCH RADISHES • butter and sea salt 4

SOCCA • roquette, extra virgin olive oil, sea salt 7

BRANDADE CROQUETTES • parsley purée 8

ONION SOUP GRATINÉE • baguette, gruyère 9

RATATOUILLE TART • fresh basil 9

ESCARGOTS AU PERNOD • garlic, hazelnuts 10

GOAT CHEESE BRIK PASTRY • saffron-tomato coulis 11

MOULES MARINIÈRES • shallots, white wine, parsley 12

STEAK TARTARE • purple mustard, quail egg, gauffrettes potatoes 12

Ask about our **CHALKBOARD** *specials.*

BOARDS

CHEESE BOARD • chef's selection 16

MEAT BOARD • cured meats, house-made charcuterie 19

SALADS

SALADE VERTE • house green salad, dijon vinaigrette 9

MARINATED BEETS • shaved fennel, orange 9

ENDIVE - ROQUEFORT • apple, red onion, roquefort crumble 11

MAINS

TGK BURGER • bacon, gruyère, frites 13

CHICKEN LEG FARCI • veal, tarragon 15

MORTEAU SAUSAGE • cabbage, apples, bacon, whole grain mustard 15

STEAK FRITES • red wine, shallots 16

DUCK CONFIT • fingerlings, cranberry compote 16

SALMON NIÇOISE • haricot vert, olive, potato, tomato, hard-cooked egg 18

SIDES

TRUFFLE PARMESAN FRITES	9	POTATO GRATIN	5
GARLIC HARICOTS VERTS	6	LENTILS VINAIGRETTE	6