

Déjeuner

(LUNCH/BRUNCH, SAT. AND SUN., 11:00–2:00)

Try our Three-Course Lunch Prix-Fixe: Any Entrée, Plat and Dessert, \$25

Les Entrées

(First Courses)

POTAGE PARMENTIER Leek and root vegetable soup, mirepoix, bacon lardons, parsley oil	9
COCHONAILLE Lyon-style charcuterie, with saucisson, terrine maison, Dijon mustard, frisée, cornichons	9
ASSIETTE DE FROMAGES Selection of French cheeses, bibb lettuce, toast, seasonal accompaniment	9
ESCARGOTS À LA BOURGUIGNONNE Burgundy snails, garlic herb butter, croutons	9

Accompagnements

GRATIN DE PÂTES FAÇON PEGGY Macaroni and cheese	7
HARICOTS VERTS French green beans, shallots	7
POMMES DE TERRE FAÇON PEGGY Peggy's potatoes	4

Plats Principaux

(Main Courses)

ŒUFS DU PÊCHEUR Fishermen's style poached eggs, toast, mussels, tarragon cream	13
ENTRECÔTE ET ŒUFS AU PLAT Seared ribeye steak, Peggy's Potatoes, sunny side eggs, foie gras butter	16
TRUITE MEUNIÈRE Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds	13
TARTINE DE CHÈVRE CHAUD ET CHAMPIGNONS Warm goat cheese toast, wild mushrooms, watercress, soft-cooked egg, Espelette crème fraîche	13
SALADE LYONNAISE Mesclun lettuces, bacon lardons, fingerling potatoes, croutons, poached egg, mustard tarragon vinaigrette	15
POULET À LA POÊLE Pan-seared chicken breast, Peggy's potatoes, haricots verts, rosemary glacé	13
OMELET AU JAMBON ET AU FROMAGE French-style ham, Comté cheese, chives, Peggy's potatoes	11
CONFIT DE CANARD AUX RAGOÛT DE FÈVES ET FOUGÈRES JEUNES Confit duck leg, fava beans, fiddlehead ferns, spinach, fingerling potatoes, star anise duck jus	16

Desserts

POT DE CRÈME Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	8
GÂTEAU MOUSSE AU CHOCOLAT Layered chocolate mousse cake, chocolate crumbles, crème Chantilly	8
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	8