

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)

VELOUTÉ GLACÉ AUX PETITS POIS
Chilled English pea soup, creme fraîche, shaved radish, mint 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

ŒUFS BROUILLÉS À LA TRUFFES
Soft-scrambled eggs, wild mushrooms, summer truffles, chives, radish, watercress, toast points 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, star anise jus 13

OMELET AUX ASPERGES
Green asparagus, soft sheep's milk cheese, chives, Peggy's potatoes 11

CONFIT DE CANARD AUX CERISES
Duck leg confit, wilted arugula, confit fennel, fresh cherries, cherry duck jus 16

Desserts

POT DE CRÈME AU CHOCOLAT
Dark chocolate custard, cat's tongues cookies, crème Chantilly 8

TARTE AU CARAMEL ET NOUGATINE SALTED CARAMEL
Salted caramel cream, hazelnut nougat, caramel sauce, hazelnut praline, crème Chantilly 8

MILLE FEUILLE AUX FRAMBOISES
Caramelized puff pastry, vanilla pastry cream, raspberries 8