

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)

SOUPE AU POTIRON Roasted butternut squash soup, bacon lardons, hazelnuts, chives	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
FAUX FILET ET ŒUFS AU PLAT Seared NY strip 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 FRAÎCHE AU SAUMON Salmon rillettes, toast, crème fraîche, pickled mustard seeds, horseradish, shaved celery root, soft-cooked egg, watercress	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
OMELETTE AUX CHAMPIGNONS Roasted wild mushrooms, herb fondue, Peggy's potatoes	11
CASSOULET DE TOULOUSE Lamb and tomato stew, duck leg confit, bacon lardons, garlic sausage, tarbais beans, duck fat bread crumbs	16

Desserts

POT DE CRÈME Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	8
GÂTEAU OPÉRA Eleven layer cake, almond jaconde cake, espresso butter cream, chocolate ganache, crème Chantilly	8
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	8