

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	
VELOUTÉ GLACÉ AUX PETITS POIS	
Chilled English pea and parsley soup, crème fraîche, radish, chives	9
COCHONAILLE	
Lyon-style charcuterie, with rillettes, 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 DE BŒUF ET ŒUFS AU PLAT	
Seared NY strip steak, Peggy's potatoes, sunny side eggs, brown butter Béarnaise	16
TRUITE MEUNIÈRE	
Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds	13
ŒUFS COCOTTE AUX OIGNONS	
Soft-cooked eggs in crème fraîche, caramelized onions, toast points	13
SALADE COMPOSÉE AU SAUMON	
Pan-seared salmon, soft and bitter greens, tomato, green beans, red peppers, potatoes, olives, anchovies, soft-cooked eggs	14
POULET À LA POÊLE	
Pan-seared chicken breast, Peggy's potatoes, haricots verts, leek chicken jus	13
OMELETTE AUX TOMATES	
Chive omelette, roasted tomatoes, basil beurre blanc, Peggy's potatoes	11
CONFIT DE CANARD	
Duck leg confit, English peas, baby potatoes, green peppercorn sauce	16

Desserts

Rich miniature chocolate cake, gooseberries, crème fraîche anglaise	8
POT DE CRÈME CARAMEL	
Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	8
MILLE FEUILLE AUX FRAMBOISES	
Caramelized puff pastry, vanilla pastry cream, raspberries	8