

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 DE POTIRON Roasted butternut squash soup, bacon lardons, crème fraîche, 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 up eggs, foie gras sauce	17
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 LYONNAISE FAÇON 'AUX TROIS MARIES' Mesclun lettuces, bacon lardons, brown butter croutons, roasted potatoes, radishes, soft-cooked egg, chives	14
POULET À LA POÊLE Pan-seared chicken breast, Peggy's potatoes, haricots verts, lemon herb chicken jus	13
OMELETTE AUX CHANTERELLES Chive omelette, chanterelle mushrooms, raclette cheese, Peggy's potatoes	13
TARTARE DE BŒUF Hand-cut grass-fed beef, capers, lemon, egg yolk, Espelette pepper, parsley, chives, cornichons, Dijon mustard, frisée	17

Desserts

TERRINE DE MOUSSE AU CHOCOLAT Chocolate mousse "terrine", hazelnut pralines, chocolate crumble, sea salt, crème Chantilly	8
VERRINE AUX PÊCHES ET AUX MYRTILLES Mouselline cream, almond cake, peach compote, blueberry sauce, crème Chantilly, vanilla crumble	8
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	8