

Dîner

(DINNER; MON–SAT, 5:30–10:30; SUN, 5–9)

Les Entrées

(First Courses)

SALADE LYONNAISE FAÇON 'AUX TROIS MARIÉS' Mesclun lettuces, bacon lardons, brown butter croutons, roasted potatoes, radishes, soft-cooked egg, chives	14
PARFAIT DE FOIES DE VOLAILLES À LA POIRES Layered chicken rillettes and chicken liver mousse, crushed hazelnuts, pear butter, Dijon mustard, toast points	13
SOUPE DE POTIRON Roasted butternut squash soup, bacon lardons, crème fraîche, chives	11
TARTARE DE BŒUF Hand-cut grass-fed beef, capers, lemon, egg yolk, Espelette pepper, parsley, chives, cornichons, Dijon mustard, frisée	15
SALADE DE HOMARD AUX POMMES ET CÉLERI Chilled lobster, celery root, potatoes, basil aioli, crème fraîche, chives	16
TERRINE DE FOIE GRAS Foie gras pâté, red-wine fig compote, walnut, brioche, bitter lettuces	18
ESCARGOTS À LA BOURGUIGNONNE Burgundy snails, garlic herb butter, croutons	14
ŒUF DU PÊCHEUR Fisherman's style poached egg, toast, mussels, tarragon cream	14
SALADE VERTE Bibb lettuce, mustard tarragon vinaigrette, chive	8
FLAMMEKUECHE Alsatian flatbread, crème fraîche, onions, bacon lardons, chives	11

Plats Principaux

(Main Courses)

AILE DE RAIE AU BEURRE BLANC AUX CÂPRES Pan-roasted skate wing, chanterelle mushrooms, fava beans, baby potatoes, caper lemon butter sauce, crushed pistachios	27
LE GASCONADE DE JARRET D'ÂGNEAU Red wine-braised lamb shank, roasted root vegetables, cornmeal porridge, prunes	28
MAGRET DE CANARD POÊLÉ Seared duck breast, celery root purée, roasted baby carrots, foie gras sauce, red wine reduction, black currants	28
STEAK À LA BORDELAISE Pan-seared NY strip steak, pommes purée, vegetable nage, sauce Bordelaise	31
TRUITE MEUNIÈRE Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds	26
LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made tagliatelle, rabbit jus	27
POULET À LA CATALANE White wine-braised chicken, lemon, roasted tomatoes, bacon, roasted pearl onions, rice pilaf	24
CASSOULET VÉGÉTARIAN AUX LÉGUMES Confit of whole mushroom, white beans, mushroom and tomato stew, fresh fava beans, bread crumbs	24

Accompagnements

GRATIN DE PÂTES FAÇON PEGGY Macaroni and cheese	8
HARICOTS VERTS French green beans, butter, shallots	7
POMMES PURÉE Mashed potatoes	7

Desserts

TERRINE DE MOUSSE AU CHOCOLAT Chocolate mousse "terriner", hazelnut pralines, chocolate crumble, sea salt, crème Chantilly	9
POT DE CRÈME Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	9
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	9
VERRINE AUX PÊCHES ET AUX MYRTILLES Mouselline cream, almond cake, peach compote, blueberry sauce, crème Chantilly, vanilla crumble	9
TARTE TATIN Upside-down caramelized apple tart, caramel ice cream, honey tuile	9
GLACES ET SORBETS Daily selection of house-made ice creams and sorbets	7
ASSIETTE DE FROMAGES Cheese plate served with salad, toast, and seasonal accompaniment	1 Selection 5 2 Selections 9 3 Selections 12

A 20% Gratuity will be added for parties of 5 or more.

Join us for our Chef's Tasting Menu: 5-courses \$55

Wine pairings available: 5-courses \$20