

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, Béarnaise 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, bacon lardons, toast points	13
SALADE GOURMANDE DU SUD-OUEST Bitter and soft lettuces, duck confit, foie gras, walnuts, pear, fig agro-doux, croutons, walnut vinaigrette	16
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
MAGRET DE CANARD Pan-seared duck breast, roasted Brussels sprouts, Peggy's potatoes, foie gras sauce	16

Desserts

GÂTEAU MOUSSE AU CHOCOLATE Chocolate mousse cake, chocolate crumbles, crème Chantilly	9
TARTE AU CITRON Lemon tart, cassis sauce, crème Chantilly	9
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	9