

Dîner

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

Les Entrées

(First Courses)

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| SALADE GOURMANDE DU SUD-OUEST Bitter and soft lettuces, duck confit, foie gras, walnuts, pear, fig agro-doux, croutons, walnut vinaigrette | 16 |
| VELOUTÉ DE CHÂTAINES Chestnut soup, brown butter croutons, chives, roasted mushrooms | 12 |
| TARTARE DE BŒUF AU COUTEAU Hand-cut grass-fed beef, lemon, Dijon mustard, capers, cornichons, egg, bone marrow croutons, baby arugula | 16 |
| RIS DE VEAU À LA VIGNERON Crispy sweetbreads, brown butter parsnip purée, verjus pickled grapes, verjus glacé | 16 |
| NOIX ST. JACQUES Pan-seared scallops, white asparagus purée, lemon sabayon, caviar | 17 |
| TERRINE DE FOIE GRAS Foie gras pâté, cherry compote, cacao nibs, brioche toast, 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, chives | 8 |
| FLAMMEKUECHE Alsation flatbread, crème fraîche, onions, bacon lardons, chives | 11 |

Plats Principaux

(Main Courses)

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| LOTTE À L'AMÉRICAINNE Monkfish medallions, parsnip and potato puree, wild mushrooms, braised leeks, lobster sauce | 28 |
| RÔTI DE PORC AUX PRUNEAUX Prune-stuffed pork loin, pommes dauphines, Brussels sprouts, sherry vinegar jus | 25 |
| CASSOULET DE TOULOUSE Lamb and tomato stew, duck leg confit, bacon lardons, garlic sausage, tarbais beans, duck fat bread crumbs | 33 |
| BŒUF BOURGUIGNON Red-wine braised beef shortrib, pearl onions, mushrooms, bacon lardons, fingerling potatoes | 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 CRÈME White wine-braised chicken, morel mushrooms, crimini mushrooms, pearl onions, rice pilaf, mushroom crème, Jurassienne wine | 25 |
| GNOCCHIS BRETONS Potato- and brown-butter gnocchi, roasted cauliflower, caramelized onion soubise, pine nuts, baby cress | 23 |

Accompagnements

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| GRATIN DE PÂTES FAÇON PEGGY Macaroni and cheese | 8 |
| HARICOTS VERTS French green beans, butter, shallots | 7 |
| CHOUX BRUXELLES RÔTIS ET LARDONS Pan-seared Brussels sprouts, bacon lardons, caramelized onion creams | 8 |

Desserts

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| GÂTEAU MOUSSE AU CHOCOLATE Chocolate mousse cake, chocolate crumbles, vanilla ice cream | 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 |
| TARTE AU CITRON Lemon tart, cassis ice cream | 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