

Dîner

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

Les Entrées

(First Courses)

SALADE D'ASPERGES VERTES ET BLANCHES Green and white asparagus, soft cooked egg, brown butter vinaigrette, Boucheron cheese	12
SOUPE GLACÉE AUX PETIT POIS Chilled pea soup, crème fraîche, radish	10
TARTARE DE BŒUF AU COUTEAU Hand-cut grass-fed beef, lemon, Dijon mustard, capers, cornichons, egg, bone marrow croutons, baby arugula	16
FARÇOUS Swiss chard fritters, rhubarb confiture, crème fraîche, endive	11
NOIX ST. JACQUES Pan-seared scallops, white asparagus purée, lemon sabayon, caviar	17
TERRINE DE FOIE GRAS Foie gras paté, rhubarb purée, elderflower honey, frisée, orange, hazelnuts	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 Alsatian flatbread, crème fraîche, onions, bacon lardons, chives	11

Plats Principaux

(Main Courses)

LOTTE À L'AMÉRICAINNE Monkfish medallions, parsnip and potato purée, wild mushrooms, braised leeks, lobster sauce	28
CONFIT DE CANARD PRINTANIÈRE Confit leg of duck, pea purée, mélange of spring vegetables, fingerling potatoes, star anise jus	28
GIGOT D'AGNEAU AUX FLAGEOLETS White wine-braised lamb shank, flageolet beans, mint pistou, lamb jus	31
LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made taglietelle, rabbit jus	27
TRUITE MEUNIÈRE Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds	26
BOEUF EN DAUBE PRINTANIER White wine-braised beef short rib, pearl onions, spring vegetables, fingerling potatoes	31
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

GRATIN DE PÂTES FAÇON PEGGY Macaroni and cheese	8
HARICOTS VERTS French green beans, butter, shallots	7
JARDINIÈRE DE LEGUMES Peas, haricots verts, flageolet beans, carrots, butter, shallots	8

Desserts

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