

# 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)

<b>SOUPE FROIDE DE TOMATE À LA PROVENÇALE</b> Chilled Provençal tomato soup, slow roasted tomato, herbs de Provence oil, goat cheese	10
<b>COCHONAILLE</b> Lyon-style charcuterie, with rillettes, terrine maison, Dijon mustard, frisée, cornichons	9
<b>ASSIETTE DE FROMAGES</b> Selection of French cheeses, bibb lettuce, toast, seasonal accompaniment	9
<b>ESCARGOTS À LA BOURGUIGNONNE</b> Burgundy snails, garlic herb butter, croutons	9

## Accompagnements

<b>GRATIN DE PÂTES FAÇON PEGGY</b> Macaroni and cheese	7
<b>HARICOTS VERTS</b> French green beans, shallots	7
<b>POMMES DE TERRE FAÇON PEGGY</b> Peggy's potatoes	4

## Plats Principaux

(Main Courses)

<b>ŒUFS DU PÊCHEUR</b> Fishermen's style poached eggs, toast, mussels, tarragon cream	13
<b>FAUX FILET DE BŒUF ET ŒUFS AU PLAT</b> Seared NY strip steak, Peggy's potatoes, sunny side up eggs, Béarnaise sauce	17
<b>TRUITE MEUNIÈRE</b> Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds	13
<b>ŒUFS COCOTTES À LA RATATOUILLE</b> Oven-baked eggs, Provençal vegetable stew, toast	14
<b>SALADE LYONNAISE</b> Mesclun lettuces, bacon lardons, potatoes, croutons, poached egg, mustard tarragon vinaigrette	15
<b>POULET À LA POÊLE</b> Pan-seared chicken breast, Peggy's potatoes, haricots verts, foie gras sauce	13
<b>OMELETTE AUX TOMATES ET AUX LARDONS</b> Roasted tomato omelette, bacon lardons, Comté cheese, Peggy's potatoes	14
<b>MAGRET DE CANARD</b> Seared duck breast, fennel confit, wilted arugula, honey-duck jus	16

## Desserts

<b>GÂTEAU MOUSSE AU CHOCOLATE</b> Chocolate mousse cake, chocolate crumbles, crème Chantilly	9
<b>VERRINE DE PÊCHES</b> Peach compote, fresh peaches, almond sponge cake, mousseline cream, almond crumble	9
<b>MILLE FEUILLE AUX FRAMBOISES</b> Caramelized puff pastry, vanilla pastry cream, raspberries	9