

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Les Spécialités Mimosas

BLOOD ORANGE LYCHEE
PASSION FRUIT POMEGRANATE
10.50

Brunch Favorites

SPARKLING FRESHLY
FRUIT JUICES SQUEEZED JUICES
4.50 5.50

FRENCH GLASS OF
HOT CHOCOLATE HARD NORMANDY
6.50 CIDER
9.00

BEIGNETS

Freshly made to order
doughnuts with spiced sugar
9.50

LES PRÉLUDES

MARINATED OLIVES.....5.50
GOUGÈRES
for the table.....9.50
YOGURT PARFAIT
Granola & Exotic Fruit.....10.50
CARAMELIZED PEAR CRÊPES
Fromage Blanc.....9.50
RISOTTO CROQUETTES.....5.50
RICOTTA-PESTO CROSTINI.....5.50
DUCK AND FOIE GRAS RILLETTES
for two.....15.50

Charcuterie

Copa.....11.50 Saucisson Sec.....10.50
Speck.....11.50 Sopressata.....10.50

Pio Tosini Prosciutto di Parma
(18-Month Reserva).....15.50
Jamón Ibérico Bellota.....25.50

Assiette de Charcuterie et Fromages

Assorted Cured Meats, Seasonal Cheeses,
Fruit and Condiments
For the Table.....35.00 / 50.00

HORS D'OEUVRES

PIZZETTE
Creamy Onion, Bacon, Ricotta & Chives.....12.50
SAUSAGE & EGG
À la Basquaise & Frico Tuille.....9.50
GRILLED OCTOPUS
Fingerling Potatoes & Smoked Paprika.....14.50
MUSSELS PROVENÇAL
Garlic & Parsley.....13.50
WILD BURGUNDY SNAILS EN CROÛTE
Leek Fondue, Maître d'hôtel Butter.....13.50
CARPACCIO OF YELLOWFIN TUNA
Shaved Fennel & Ratatouille Vinaigrette.....15.50
CHARCUTERIE BOARD (serves 1-2)
Country Pâté, Speck & Rillettes.....16.50
GNOCCHI PARISIENNE
Pork Belly & Root Vegetables.....12.50
STEAK TARTARE
Hand Cut Filet & Parmesan Toast.....15.50 / 24.50
FOIE GRAS TORCHON
Apple Confit, Salad & Cider.....19.50

SOUPES

SOUPE DU JOUR
from the Market.....P/A
FISH SOUP
Rouille & Croutons.....9.50
ONION SOUP ARTISANAL
Three Onions & Three Cheeses.....12.50

SALADES

ORGANIC MESCLUN
Red Wine Vinaigrette.....11.50
BEET SALAD
Endive, Walnuts & Goat Cheese.....15.50
SALADE FRISÉE
Blue Cheese, Bacon Lardons & Poached Egg.....15.50

Fondues

ARTISANAL BLEND • GOUDA & STOUT • MANCHEGO & CHORIZO • FONDUE DU JOUR
PETITE.....28.00 (for 1-3 Persons) GRANDE.....40.00 (for 4-6 Persons)

LES BAIGNEUSES

Fingerling Potatoes.....4.50 Air-Dried Beef.....10.50
Crudités.....4.50 Kielbasa.....5.50
Apples.....3.50 Chicken Tenders.....10.50
Cracked Egg.....3.50 Beef Tips.....12.50

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LES PLÂTS DU MATIN

ALMOND CROISSANT FRENCH TOAST <i>Apricot Compote & Ricotta</i>	14.50
SOFT SCRAMBLED EGGS <i>Applewood Smoked Bacon & Crisp Potato</i>	15.50
EGGS BENEDICT ARTISANAL <i>Lomo & Country Bread</i>	15.50
<i>Smoked Salmon</i>	21.00
EGGS EN COCOTTE <i>Spinach, Mushrooms & Gruyère</i>	16.50
FARM EGG OMELETTE <i>Cheddar & Bacon or Spinach & Feta</i>	16.50
STEAK AND EGGS <i>Petite Filet & Frites</i>	26.50

Egg Frites

Sunny Side Up.....12.50

Pork Belly Hash

Poached Eggs, Sweet Potato & Smoked Chili Hollandaise.....18.50

SALADES COMPOSÉES

LOBSTER SALAD <i>Avocado, Grapefruit & Creamy Herb Dressing</i>	24.50
TUNA NIÇOISE <i>Haricots Verts, Fingerling Potatoes & Basil Aioli</i>	21.50
GRILLED CHICKEN PAILLARD <i>Arugula Salad, Warm Fingerlings & Chorizo</i>	16.50
DÉJEUNER AU FROMAGE <i>Three Seasonal Cheeses, Fresh Fruit, Nuts & Mesclun</i>	19.50

Les Sandwiches

Served with Housemade Chips & Pickled Vegetables

ENGLISH CHEDDAR <i>Smoked Bacon & Apple</i>	15.50
18-MONTH COMTÉ RESERVE <i>White Truffe Honey</i>	14.50
GRILLED CHEESE DU JOUR	15.50
GRILLED CHEESE, SOUPE DU JOUR & SALAD <i>Fromage du Jour</i>	18.50
CROQUE MONSIEUR & MADAME <i>Ham & Gruyère</i>	15.50
<i>Ham, Gruyère & Fried Egg</i>	16.50
ARTISANAL BLEND BURGER <i>Pickled Green Tomato & Special Sauce</i>	15.50
<i>with Gruyère, Cheddar, Comté or Blue cheese</i>	16.50

PLATS PRINCIPAUX

SAUTÉED SKATE WING <i>Blood Orange Grenobloise & Cauliflower</i>	19.50
FISH & FRITES <i>Coleslaw & Classic Tartar Sauce</i>	19.50
WILD MUSHROOM RISOTTO <i>Roasted Butternut Squash & Truffe Butter</i>	19.50
VEGETABLE QUICHE <i>Wild Mushroom, Spinach, Taleggio & Salad</i>	14.50
MACARONI & CHEESE <i>Organic Mesclun with Red Wine Vinaigrette</i>	18.50
ORGANIC SALMON <i>Lentils du Puy, Cabbage & Mustard Sauce</i>	26.50
MUSSELS FRITES <i>Garlic & Parsley</i>	22.50
STEAK FRITES	26.50
<i>with Petit Filet Mignon</i>	34.50

Fruits de Mer

OYSTERS & CLAMS ON THE HALF SHELL <i>from the Market</i>	P/A
SEAFOOD CEVICHE <i>Citrus Soy Dressing</i>	13.50
SHRIMP COCKTAIL	15.50

Plateaux

Oysters, Shrimp, Ceviche, Clams & Dayboat Selections

PETIT (for 2 - 3 Persons).....	48.50
GRAND (for 4 - 6 Persons).....	68.50
ROYALE (for 6 - 8 Persons).....	98.50

Brunch Prix Fixe \$24.07

PRIX FIXE WINE FLIGHT AVAILABLE
FOR AN ADDITIONAL \$13.50 PER PERSON

INZOLIA BAGLIO DEL SOLE *Sicily 07*
BLAUFRAKISCH PETER SCHANDL *Austria 06*
MUSCAT CLAIRETTE DE DIE JAILLANCE *Rhône NV*

HORS D'OEUVRES

Choice of:

BASKET OF GOUGÈRES
SOUPE DU JOUR
CAMELIZED PEAR CRÊPE
SAUSAGE & EGG
ORGANIC MESCLUN

PLATS PRINCIPAUX

Choice of:

SOFT SCRAMBLED EGGS
ALMOND CROISSANT FRENCH TOAST
SAUTÉED SKATE WING
GRILLED CHICKEN PAILLARD
GRILLED ENGLISH CHEDDAR, APPLE & BACON

DESSERTS

Choice of:

ARTISANAL CHEESECAKE
CRÈME BRÛLÉE 'LE CIRQUE'
HOUSEMADE ICE CREAMS & SORBETS