

# LUNCH MENU



James Porter  
CHEF

David Bowman  
SOUS CHEF

## HORS D'OEUVRE

**Soupe à l'onion**  
*caramelized onions, sherry,  
melted gruyere cheese*  
7

**Escargots en Croûte**  
*garlic, herbs, pernod, butter*  
8

**Moules Maison\***  
*mussels, vermouth, thyme*  
9

**Steak Tartare\***  
*grass fed beef, banyuls vinegar, fried  
egg yolk, crispy pommes*  
9

**Saumon Fume Rilette**  
*smoked salmon, toasted brioche,  
olives*  
8

\* Eating raw or undercooked meat, poultry, eggs  
or seafood may pose a health risk

## PLATS PRINCIPAUX

**Quiche Lorraine**  
*lardons, onion, leek, gruyere,  
tomato coulis*  
9

**Salade à la Niçoise\***  
*niçoise olives, haricots verts,  
toasted almonds, watercress  
salmon or chicken*  
12

**Salade de Canard**  
*duck confit, bartlett pears,  
blue cheese, watercress,  
sherry vinaigrette*  
13

**Salmon Braconne**  
*poached salmon, cucumber  
dill, chilled potato salad*  
15

**Croque Monsieur**  
*shaved ham, gruyere,  
sauce mornay, croissant*  
9

**Burger Maison\***  
*port salut, tomato confiture  
arugula, brioche bun*  
10

## COURS DE FROMAGE

**Assiette de Fromages**  
selection of imported cheeses with  
accoutrements  
  
*rougefort  
port salut  
double crème brie  
gruyere*  
13

## LES DESSERTS

**Crème Brûlée au Chocolat**  
*chocolate crème brulee*  
6

**Baies à la Crème**  
*crème fraîche and fresh berries*  
6

## BEVERAGES

**French Press**  
*locally roasted expressions coffee*  
5

**Tea**  
*two leaves and a bud*  
3

21% GRATUITY ADDED TO PARTIES OF 6 OR MORE

## HOURS

**BRUNCH**  
10am to 2pm  
Sat & Sun

**LUNCH**  
11am to 2pm  
Mon - Fri

**DINNER**  
5pm to 10pm  
Daily

**STAFF MEAL**  
10pm to Midnight  
Thu - Sat