Pain avec Beurre | sourdough + cultured butter S7

Olives Niçoise | orange + rosemary S8

Jambon & Fromage Croquettes | sauce andalouse S14

Pâté de Foie | chicken liver pâté, grainy mustard, cornichon, baguette S17

Salade Sucrine | boston & frisée lettuce, almonds, shaved fennel, radish, fines herbes dressing S16

Courgette | zucchini medley, peas, crème fraîche, trout caviar S18

Classic Parisienne Steak Tartare | baguette S19 app / S26 main

Morue Atlantique | hand and line caught atlantic cod, haricots verts, onion soubise, crispy chives S32

Magret de Canard | duck breast, du puy lentils, cashews S34

Le Coq au Vin de Julia Child | traditional chicken stew in red wine, mushroom, lardon, carrot, onion, potato S32

Steak Frites | 6 oz bavette + duck fat fries, aioli S35

Side Broccolini with Almonds S10
Side Bread S3

Crème Caramel S12

Crémeux au Chocolat | pistachio S14

**Fromage**
S10 oz | (2 oz min)

Madelaine | pasteurized sheep's milk cheese, soft young bloomy rind, creamy | Quebec

Crottin du St Germain | pasteurized goat milk, soft, crumbly, delicate | France

Le Chabichou d’Antan AOP | unpasteurized goat milk, soft, salty, savoury, tangy | France

Grande Crème | pasteurized cow milk, double cream hand churned brie, buttery, slightly tart | France

Canotier de l’Isle | unpasteurized cow milk, firm, creamy, nutty | France

Hercule De Charleviox 1608 | pasteurized cow milk, firm, nutty, smooth | Quebec

Mimolette | pasteurized cow milk, hard & firm, fruity, nutty, notes of caramel | France

Comté | unpasteurized cow milk, firm, creamy butter texture | France

Bleu d’Élisabeth | unpasteurized cow milk, semi-soft, buttery, notes of hazelnut | Quebec

St. Agur | pasteurized cow milk, creamy blue, buttery, sharp, spicy | France

Tuesday-Saturday 6-10pm
Reservations on OpenTable 647-347-8640