

Dinner

Starters

Radish/butter/salt ...6

Roasted bone marrow/roasted shallot /parsley/capers/anchovy ...12

Pumpkin veloute/pumpkin seeds+oil/sage...9

Foie gras terrine/quince jam/brioche ...18

Oysters/mignonette/lemon...1/2 doz.....doz

Stuffed pig trotter/ lentils du puy/celery root/truffle jus...17

Market greens, vegetables and herbs/lemon vinaigrette ...10

Frog legs/ hen of the woods /sunchoke/watercress/garlic...15

Plateau de fruits de mer...small...45 ...Large...75

Entrées

Blanquette de veau/ jardinière/fragrant rice...25

Duck a l'orange/turnip and greens/pommes mousseline...27

Roasted Chicken/Swiss chard/ pommes dauphine/fines herb jus ...24

Garganelli/ wild mushroom ragout/hazelnuts /spinach...18

Grilled Flat iron/sauce choron/frites/sauce bordelaise... 26

Bacon veiled Salmon/Savoy cabbage/delicata squash/black trumpets...23

Bouchot Mussels/Aleppo/leeks/ /crème fraiche ...20

Maine Lobster Thermidor/ tarragon/mustard seed/meyer lemon... 29

Turbot/ fennel/leeks/citrus...30

Tournedos Rossini/ foie gras/madeira/black truffle...35

Lunch

Starters

Radish/butter/salt ...6

Roasted bone marrow/roasted shallot/parsley/capers/anchovy..12

Pumpkin veloute/pumpkin seeds+ oil/ sage...9

Foie gras terrine/quince jam/brioche...18

Market greens, vegetables and herbs/lemon vinaigrette ...10

Oysters/mignonette/lemon....1/2 doz...12.....doz...18

Entrées

Roasted chicken /arugula/citrus/artichoke...19

Grilled Flat iron/sauce choron/frites/sauce bordelaise... 26

Bouchot Mussels/Aleppo/leeks/sun chokes/crème fraiche ...20

Bacon veiled Salmon/savoy cabbage/delicata squash /Black trumpets ...23

Blanquette de veau/ jardinière/fragrant rice...25

Garganelli/wild mushroom ragout/hazelnuts /spinach...18

Roasted Hake/Jamon iberico /cranberry bean ragout/arugula... 22

Berkshire Pork belly sandwich/poached egg/arugula/pickled onion/smoked paprika/parmesan...16

Specials

Monday: Tete de veau

Tuesday: Bar en croute de sel pour deux

Wednesday: Cassoulet

Thursday: Jarret d'agneau

Friday: Bouillabaisse or Truite au Bleu

Saturday: Coq au vin

Sunday: Pot au feu

2 course \$18 prix fixe or 3 course \$24.00

Choice of appetizer and entrée

Add dessert \$6

(Market greens, vegetables and herbs/lemon vinaigrette)

or

(Pumpkin veloute/pumpkin seed+oil)

(Roasted Atlantic Hake/Jamon iberico /cranberry bean ragout/arugula)

or

(Garganelli/wild mushroom ragout/hazelnuts)

or

(Berkshire pork belly sandwich/poached egg/arugula/pickled onion/smoked paprika/parmesan)

(Profiteroles/caramel ice cream/Hazelnuts/Chocolate sauce)

or

(Ice cream or sorbet)

Brunch

Starters

Kale salad/fried egg/delicate squash/pickled chili/bacon...12
Vol au vent/wild snails/ciplolini onions/black trumpets/basil...15
Rillons/Brussels sprouts/celery root/apple...14
Oysters/mignonette/lemon...1/2 doz...10..doz...18
Pumpkin veloute/pumpkin seed oil/roasted pumpkin seeds...9
Market greens, vegetables and herbs/lemon vinaigrette...10
Yogurt /seasonal fruit/granola...7
Plateau de fruits de mer...Small...45...Large...75

Entrée

Baked eggs/wild mushrooms/gruyere/fines herb...13
Baked eggs/roquefort/chives/tomato...14
Croque monsieur or madame ...13
Brioche French toast/ apple butter /Chantilly cream/smoked bacon...16
Eggs/bacon/crispy potatoes/pain de mie...12
Berkshire pork belly sandwich/poached egg/arugula/pickled onion/smoked paprika/parmesan...15
Smoked tuna sandwich/ celery root remoulade/lemon aioli/espelette/bibb lettuce...16
Flat iron steak/fried egg/crispy potatoes/ sauce bordelaise...26
Eggs benedict/bacon or smoked salmon/brown butter béarnaise...14/17

Sides

9

Gratin of ...

Jardinière

Pommes frites

Pommes Dauphine

Pommes mousseline

Fragrant rice

Desserts

Chocolate mousse/Almond /Concord grape...9

Tart tatin/Mutsu apple/apple cider glaze/Buttermilk ice cream...9

Profiteroles/caramel ice cream/Hazelnuts/Chocolate sauce...8

Soufflé du jour...11

Selection of ice creams...9

Selection of sorbets...9

Fromage du jour... choice of 3...mp