



DINNER MENU

RAW BAR

Blue Point Oysters
1/2 dozen 16 1 dozen 31

Shrimp cocktail 16



- LES ENTRÉES -

SOUPE DE POISSON

Provencal style fish soup, crouton, saffron aioli 10

SALADE DE MESCLUN

Mixed baby field greens, herb vinaigrette 7

SALADE D'ENDIVES

Apples, walnuts, Roquefort 11

SALADE D'ASPERGES

Poached asparagus, roasted peppers, sea salt 7

LA SALADE FRISÉE AUX LARDONS

Frisée, Bacon, croûtons, poached egg 10

AVOCAT SAUCE CREVETTE

Baby shrimp, tomato, avocado salad 9

FRITURE DE LA MER MIXE

Calamari, shrimp, fennel, onion 12

TARTARE DE THON

Raw yellow fin tuna, buckwheat crepe 12

PÂTE DE CAMPAGNE

Country pate, marinated figs 8

ŒUF DUR MAYONNAISE

Hard-boiled egg, homemade mayo, sea salt 5

- LES PLATS -

STEAK FRITES

Shell steak, herb butter, French fries 19

LA TRUITE ENTIÈRE

Whole trout, evoo, haricot vert, charred lemon 20

SAUMON POCHÉ

Chilled fillet, cucumber salad, dill mayonnaise 17

BOUILLABAISSÉ

Provencal fish stew, mussels, shrimp, cod, saffron 22

MOULES MARINIÈRES

PEI mussels, white wine, shallots, thyme 14

STEAK TARTARE

Traditional garnish, French fries 16

ONGLET AU POIVRE VERT

Hanger steak, green peppercorn sauce 17

BURGER

Short rib-brisket blend, caramelized onion, Gruyere, fries 14

CASSOULET

Bean stew, pork sausage, garlic sausage, duck confit 20

CONFIT DE CANARD POMMES GRENAILLES

Duck leg, bay leaf, roasted baby potatoes 17

COQ AU VIN

Oven roasted chicken, red wine, braised vegetables 19

GIGOT D'AGNEAU

leg of lamb, roasted red potatoes, ratatouilles 16

MAGRET DE CANARD

Grilled duck breast, pink peppercorn sauce, potato gratin 21

FILET DE PORC

Pork tenderloin, grainy mustard, roasted baby potatoes 17

GNOCCHI AUX CHAMPIGNONS SAUVAGES

morels, chanterelles, butter, herbs 18



DESSERT MENU

FROMAGES



Papillon de Roquefort

Camembert

Epoisse

Fromage de chevre

Raclette

\$4 ea.

LES DESSERTS

TARTE TATIN

Caramelized apple tart a la mode

MOUSSE AU CHOCOLAT

*Flourless chocolate mousse,
toasted walnuts*

PROFITEROLE

*Puff pastry, vanilla ice cream,
dark chocolate sauce*

\$9 ea.

SORBET et CRÈME GLACEE

*Daily selections of sorbet
and ice cream*

CRÈME BRULEE

*Vanilla custard, caramelized
sugar*





HOUSE WINES

Sparkling \$7 White \$5 \$12 Red \$5 \$12

COCKTAILS

- \$10 ea. -

FRENCH 75

Champagne, Gin, Lemon Juice,
Cane Sugar

LE BOULEVARD

St Germain elder flower liquor,
Sparkling Water, Orange Bitters

LA VIEILLE MODE

Armagnac Old Fashioned

LE MARGHARITE

Tequilla, Lime Juice, Pineau des Charentes

LIMONADE

Vodka, Lemon, Cane Sugar, Mint

ST BARTHS

Vanilla Rum, Ginger Beer

BY THE GLASS

SPARKLING

Jacques Pelvas

Rose Brut NV.....8

WHITE

Pinot Blanc

Domaine Emely Beyer 2012.....10/25

Muscadet

Domaine la Chauviniere 2012.....7/18

Macon village

Terroir de Burgy 2012.....10/25

ROSE

Domaine de la Fontaine

Provence 2013.....8/20

RED

Bordeaux

Chateau Bordeneuve 2012.....8/20

Macon Rouge

Nicolas Rousset
Vin de soif 2012.....10/25

Cotes du Rhone

Domaine le Garrigon 2012.....7/18

Pinot Noir

Domaine Brunet 2012.....9/23

BY THE BOTTLE

WHITE

Loire

Sancerre La Foret des dames 2013.....45

Loire

Vouvray Champelou
Cuvée Fondraux 2012.....61

Alsace

Riesling,
Domaine Catherine Auther 2013.....42

Bordeaux

Graves,
Chateau Gravelle-Lacoste 2013.....52

Rhone

Vacqueyras,
Domaine du Colombier 2013.....48

Burgundy

Macon-Davae,
Domaine Des Valanges 2012.....49

RED

Loire

Chinon - Olga Raffault
les Picasses 2010.....64

Loire

Bourgueil,
Domaine la Chanteleuserie 2011.....48

Beaujolais

Moulin a Vent,
Domaine Les Fines Graves 2012.....55

Bordeaux

Cotes de Bordeaux,
Chateau Graves David 2010.....40

Bourgogne

Hautes Cotes de Nuit,
Rene Nudant 2009.....69

Rhone

Syrah,
Domaine de la Fontaine 2013.....57

DRAFT BEER

KRONENBOURG 7

STELLA 7

BROOKLYN LAGER 7

OMEGANG WITTE 7

BOTTLED BEER

AMSTEL LIGHT 7

DUVEL 11

GAFFEL KOLSCH 7

BLUE POINT TOASTED LAGER 7