



## hors d'oeuvres

SOUPE DU JOUR Soup of the Day.....	10
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	14
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	12
BEIGNETS de CREVETTES Butternut Squash, Shrimp, Saffron Aioli.....	14
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....	14
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	14
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13
SALADE de CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Dill Crème Fraîche.....	12
SALADE de BETTERAVES Beets, Apples, Radishes, Hazlenuts, Chèvre, Cider Vinagrette.....	13

## principaux

PAIN PERDU Brioche French Toast, Seasonal Fruit.....	10
ŒUFS sur le PLAT Fried Eggs, Bacon, Roasted Potatoes.....	10
ŒUFS POCHÉS Poached Eggs, Madrange Ham, Brioche, Hollandaise Sauce.....	14
ŒUFS BROUILLÉS Scrambled Eggs, Gruyère, Ham.....	12
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mushroom, Gruyère, Mesclun Greens.....	15
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	15
POITRINE de POULET Chicken Breast, Pomme Purée, Haricots Verts, Chanterelles, Chicken Reduction.....	27
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	24
SAINT-JACQUES RÔTIES Scallops, Butternut Squash Puree, Cauliflower, Hazlenuts, Brown Butter.....	30
CONFIT de CANARD Duck Confit, Pommes Lyonnaise, Reduction Sauce.....	27
SAUMON GRILLÉ Scottish Salmon, Cucumber Salad, Red Onion, Radishes, Capers, Dill Crème Fraîche.....	27

## suppléments

Riz Pilaf...6 / Epinards...8 / Champignons...8  
 Pommes Frites...6 / Haricots Verts...8 / Pomme Purée...6

## OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays  
 for Brunch 10:30 am to 2:00 pm  
 see the Maître d'Hôtel to reserve your table

RESTAURATEURS: Tony Foreman and Cindy Wolf  
 CHEF de CUISINE: Christopher Scanga

A Gratuity of 19% is suggested to parties larger than 7.  
 For Substitutions & Custom Preparations please add \$1 per dish.

We fry in 100% peanut oil.

8.22.2020