



hors d'oeuvres

VICHYSOISE Chilled Potato & Leek Soup, Chive Oil.....	13
SALADE DE CONCOMBRES Cucumber Salad, Red Onion, Capers, Dill Crème Fraiche	15
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	14
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	13
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
BEIGNETS de CREVETTES Shrimp, Zucchini, Saffron Aioli.....	15
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	14
MOULES à la PROVENÇALE Mussels, Tomato, White Wine, Basil, Garlic.....	16
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette	16
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Shallots, Crème Fraîche, Grilled Baguette	14
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	18
FOIE GRAS à la mode LANDAISE Foie Gras Terrine, Cherry Compote, Grilled Baguette.....	24
ADD TO ANY SALAD Chicken Breast..... 15 Salmon..... 16 Shrimp..... 17	

principaux

PAIN PERDU Brioche French Toast, Seasonal Fruit.....	16
ŒUFS sur le PLAT Fried Eggs, Bacon, Roasted Potatoes	16
ŒUFS POCHÉS Poached Eggs, Madrange Ham, Brioche, Hollandaise Sauce.....	15
ŒUFS BROUILLÉS Scrambled Eggs, Gruyère, Ham.....	15
OMELETTE Gruyère, Mushroom, Mesclun Greens.....	18
CROQUE-MONSIEUR FAÇON PETIT LOUIS Brioche, Madrange Ham, Gruyère, Pommes Frites	18
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	17
CONFIT de CANARD Duck Leg Confit, Swiss Chard, Fingerling Potato, Red Wine Reduction	33
GIGOT D'AGNEAU Grilled Lamb Steak, Potato Gratin, Red Wine Compound Butter.....	39
CREVETTES NIÇOISE Shrimp, Haricots Verts, Potatoes, Tomatoes, Grilled Romaine, Egg, Lemon Caper Basil Vinaigrette.....	36
MERLU RÔTI Pan Roasted Hake, Sautéed Local Tomatoes, Zucchini, Niçoise Olives, Saffron Beurre Blanc, Mint.....	36
PORC GRILLÉ Grilled Pork Tenderloin, Swiss Chard, Zucchini, Pearl Onion, Red Wine Reduction	33
POITRINE DE POULET Pan Seared Chicken Breast, Zucchini, Pearl Onion, Carrots, Leek Madeira Cream Sauce	31
SAUMON GRILLÉ Grilled Salmon, Cucumber & Radish Salad, Garlic Dill Crème Fraiche	34
ASSIETTE VÉGÉTARIENNE Parisian Gnocchi, Beets, Zucchini, Cherry Tomatoes, Parmesan, Beurre Blanc.....	26
STEAK FRITES Choice of Cut, Beurre Maître d'Hôtel, Pommes Frites Grilled Teres Major.....36 or Grilled New York Strip.....47	

suppléments

Riz Pilaf...6 / Epinards...8 / Champignons... 12 / Pomme Purée...8
Pommes Frites...8 / Haricots Verts...8

THE CIVILIZED LUNCH

Tuesday - Friday

11:30 am - 2:00 pm

\$35 per person Prix Fixe Menu available

RESTAURATEURS: Tony Foreman and Cindy Wolf

CHEF DE CUISINE: Martin Gonzalez

A Gratuity of 20% is suggested to parties larger than 6

For Substitutions & Custom Preparations please add \$1 per dish.

08.03.24