



hors d'oeuvres

SALADE D'ENDIVES Belgian Endive, Apples, Frisée, Blue Cheese, Walnuts, Dijon Mustard Vinaigrette	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, Pear 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
CHEVREUIL GRILLÉ Grilled Venison, Flageolet Bean, Lardons, Plum Compote, Haricots Vert, Red Wine Reduction	39
ESPADON GRILLÉ Grilled Swordfish, Grilled Zucchini, Heirloom Tomato Salad, Niçoise Olive Tapenade.....	36
CÔTE DE PORC GRILLÉE Grilled Pork Chop, Swiss Chard, Squash Purée, Onion Beignets, Red Wine Reduction	35
POITRINE DE POULET Pan Seared Chicken Breast, Eggplant Caviar, Zucchini, Pistou.....	31
SAUMON RÔTI Pan Roasted Salmon, Piperade, Pommes Gaufrettes, Tomato Coulis.....	34
MERLU RÔTI Pan Roasted Hake, Sautéed Local Tomatoes, Zucchini, Niçoise Olives, Saffron Beurre Blanc, Mint.....	36
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.

09.18.24