



hors d'oeuvres

SOUPE DU JOUR Soup Of The Day.....	13
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

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken with Tarragon, Carrots, Shallots, Pommes Frites.....	52
ESPADON GRILLÉ Grilled Swordfish, Grilled Zucchini, Cherry Tomato, Shallots, Lemon Oil, Niçoise Olive Tapenade.....	36
CHEVREUIL GRILLÉ Grilled Venison, Flageolet Bean, Lardons, Plum Compote, Rosemary Oil, Red Wine Reduction.....	39
CONFIT de CANARD Duck Leg Confit, Swiss Chard, Fingerling Potato, Red Wine Reduction	33
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf	27
FLÉTAN RÔTI Pan Roasted Halibut, Sautéed Local Tomatoes, Zucchini, Niçoise Olives, Saffron Beurre Blanc.....	36
MAGRET de CANARD Duck Breast, Purée & Roasted Califlower, Red Wine Reduction	37
SAUMON RÔTI Pan Roasted Salmon, Piperade, Pommes Gaufrettes, Tomato Coulis.....	34
POITRINE DE POULET Pan Seared Chicken Breast, Eggplant Caviar, Zucchini, Pistou.....	31
CÔTE DE PORC GRILLÉE Grilled Pork Chop, Swiss Chard, Honey Squash Purée, Red Wine Reduction	35
QUICHE LORRAINE Lardon, Gruyère, Mesclun Greens.....	17
CROQUE-MONSIEUR FAÇON PETIT LOUIS Brioche, Madrange Ham, Gruyère, Pommes Frites	18
OMELETTE Gruyère, Mushroom, Mesclun Greens.....	18
ASSIETTE VÉGÉTARIENNE Parisian Gnocchi, Butternut Squash, Thyme Brown Butter, 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

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: Martin Gonzalez

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

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

10.10.24