

Menu déjeuner

Spicy shrimp ceviche
Beets, fresh goat's cheese & walnuts
Seasonal soup of the day

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Authentic Niçoise salad
Scottish salmon, corn & peppers
Confit duck leg, sautéed potatoes, garlic & parsley

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Crème caramel
Plum 'clafoutis', almond ice cream
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer

- Tarte flambée 14
Alsatian thin crust, onions & bacon
- Onion soup gratinée 16

Vegetable 'garden' 23
turmeric & herbs
- Delicate chestnut velouté 23
butternut & mushroom crèmes
- Maine lobster 32
apple & remoulade, homardine sauce
- East Coast oysters on half shell HALF DOZEN 23
shallot/black pepper vinegar
- Charcuterie & pâtés selection 25
cornichons & Dijon mustard
- Duck foie gras terrine 28
pear & quince chutney, toasted brioche
- Pâté en croûte 19
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 14 / DOZEN 24
garlic & parsley butter

Produit du mois



Quenelles de brochet 'Nantua' 32

Plats

- King salmon 34
seasonal vegetables, Béarnaise
- Seared Maine sea scallops 38
crispy gnocchi & matelote sauce
- Roasted cod 36
mango/passion fruit rougaille sauce
- Steamed striped bass 42
seaweed, black olive & lemon condiment
- Cookpot of fall vegetables & mushrooms 30

- Sweet spiced Rohan duck 38
apple & ginger condiment
- Poulet rôti FOR ONE 30 / FOR TWO 55
pommes frites
- Crispy veal sweetbreads 48
seared vegetables, cooking jus
- Foie de veau 38
potato Lyonnaise & slow simmered onions

Garnitures

- Our Mac & cheese 14
- Mixed green salad 8
- Pommes frites 9
- Green beans/salicornia/ginger 10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de bœuf

- Hand-chopped beef tartare 32
mesclun salad
- Filet mignon aux poivres 46
peppercorn sauce
- Skirt steak 'à la Bordelaise' 36
NY strip steak 44
Béarnaise

Fromages

Selection of 3 French cheeses 19
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert
Wine Pairing 18
Sancerre ■ Côtes du Jura 'Savagnin' ■ Coteaux du Layon

Desserts

- Our Baba 12
Armagnac & whipped cream
- Green apple & dill vacherin 14
- Vanilla millefeuille 12
- Cookpot of figs 12
black currant sorbet 
- Crème caramel 8
- Chocolate soufflé 14
pistachio ice cream
- Tarte Tatin TO SHARE 24
- Benoit profiteroles TO SHARE 22
- Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio
caramel, black currant, pear & vanilla
lemon & mint, apple & dill, grapefruit

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