

3-COURSE PRIX-FIXE LUNCH

28

(available Monday - Friday)

APPETIZERS

SOUPE DU JOUR

FARMER'S MARKET BEET SALAD

golden and red beets, creamy Montrachet goat cheese, chives, aged balsamic

TARTE FLAMBÉE

fromage blanc, caramelized onions, lardon, Alsatian Münster cheese

DUCK TERRINE

pearl onions, cornichons, grilled country bread

SALMON RILLETTE

crème fraîche, shallots, lemon juice, chives, baguette crostinis

ENTRÉES

PAN SEARED SKATE FISH "GRENOBLOISE"

Brussels sprouts, lemon-capers-butter sauce

COQ AU VIN

free range chicken legs braised in red wine, mashed potatoes, pearl onions, lardons, mushrooms

LAMB BURGER[^]

brioche bun, herbed goat cheese, roasted tomatoes, arugula, aioli, harissa, French fries

STEAK FRITES[^]

pan seared black Angus hanger steak, bone marrow, red wine reduction, French fries

SEMOLINA & GRUYERE QUENELLES GRATINÉE

hearty tomato sauce, chives

DESSERTS

WARM FLOURLESS CHOCOLATE GÂTEAU

fresh berries, pistachio ice cream

TAHITIAN VANILLA CRÈME BRÛLÉE

orange madeleine

SELECTION OF HOMEMADE ICE CREAM AND SORBET

peanut butter, vanilla, pistachio, caramel, raspberry, mango, passion fruit

~ (please choose two) ~

ASSIETTE DE FROMAGES

raisin-walnut crostinis, walnuts, grapes

~ MORBIER-CAMEMBERT-ROQUEFORT ~

Executive Chef: Philippe Roussel

[^]These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.