

# LUNCH

## APPETIZERS

### SOUPE À L'OIGNON GRATINÉE 14

- aged Gruyere, croutons •

### ORGANIC SALMON TARTARE^ 15

- soy sauce, fresh lemon juice, frisée •

### ASPARAGUS & PROSCIUTTO 16

- aged Parmesan, balsamic reduction •

### TARTE FLAMBÉE DU CAFÉ 13

- fromage blanc, caramelized onions, lardon, Montrachet goat cheese, arugula •

### BALLOTINE DE CANARD 15

- duck and foie gras pâté, cornichons, Dijon mustard, grilled country bread •

### FARMER'S MARKET BEET SALAD 14

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

### CLASSIC STEAK TARTARE^ 17

- chopped New York strip, cracked black pepper, shallots, Dijon mustard •
- ENTRÉE PORTION WITH FRIES 26

## SALADS

### FRISÉE AUX LARDONS^ 17

- frisée, bacon, two organic poached eggs, garlic croutons, sherry vinaigrette •

### GRILLED MEDITERRANEAN OCTOPUS 24

- roasted tomato, shaved fennel, tapenade, fleur de sel •

### GRILLED AHI TUNA SALAD^ 25

- bed of frisée, avocado, roasted tomatoes, asparagus, fresh ginger & soy vinaigrette •

### CHOPPED SALAD 17

- tomato, avocado, cucumber, kale, sherry-shallot vinaigrette •

### SALADE FERMIÈRE 22

- roasted chicken, mixed greens, sautéed mushrooms, roasted tomatoes, potato chips, chicken jus •

### GRILLED HANGER STEAK SALAD^ 23

- arugula, Reggiano, truffle oil •

## ... LE PETIT BRUNCH ...

### OMELETTE MAISON 16

- herbed goat cheese, spinach, roasted tomatoes, French fries, mixed greens •

### MARYLAND JUMBO-LUMP CRAB OMELET 19

- avocado, grilled fresh sweet corn, cream cheese, chives, French fries •

### SMOKED SALMON DUO^ 19

- smoked Norwegian salmon, salmon rilette, lemon-dill cream, lemon, capers, red onion, grilled country bread •

### LEEK & COMTE QUICHE 18

- field greens, sherry-shallot vinaigrette •

### EGGS BENEDICT^ 17

- two poached eggs, toasted English muffin, hollandaise, mixed greens, French fries •

WITH BISTRO HAM, SMOKED SALMON, OR SPINACH

### SHAKSHUKA^ 16

- Mediterranean casserole of eggs in a tangy tomato sauce with peppers, onions, smoked paprika, cumin, cilantro, aged white cheddar, grilled country bread •

WITH TWO MERGUEZ SAUSAGES 20

### BRIOCHE FRENCH TOAST 15

- fresh strawberries, raspberry coulis •

## SANDWICHES

served with mixed greens and French fries

### GRILLED CHICKEN CLUB 17

- avocado, Applewood smoked bacon, Vermont cheddar, romaine, tomato, herbed mayonnaise, on country bread •

### CROQUE MADAME 17

- griddled bistro ham, melted Gruyère, béchamel, organic sunny side egg^ on country bread •

### CRISPY SOLE SCHNITZEL 18

- lettuce, tomato, saffron-harissa rouille, on country bread •



### MOULES "POULETTE" 19

- Prince Edward Island mussels, white wine, cream, shallots, leeks, parsley, French fries •

### GRILLED SCOTTISH SALMON^ 25

- French lentils, fresh lemon vinaigrette •

### FARMHOUSE CHICKEN 25

- Yukon gold mashed potatoes, grilled heirloom carrots, chicken jus •

### GRILLED BASS "ANTIBOISE" 25

- fingerling potatoes, grilled corn, avocado, Tuscan olive oil, aged balsamic, fleur de sel •

### BURGER D'ALSACE^ 18

- brioche bun, caramelized onions, aioli •

CHOICE OF GRUYÈRE, ALSATIAN MÜNSTER, ROQUEFORT, OR CHEDDAR

### MEDITERRANEAN SANDWICH 16

- roasted eggplant, tomatoes, red bell pepper, pesto, herbed goat cheese, on raisin-walnut bread •



## ENTRÉES

### HERBED GOAT CHEESE GNOCCHI 22

- Brussels sprouts, toasted pine nuts, Mornay Sauce, white truffle oil (v) •

### STEAK FRITES^ 26

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

### PETITE CHOUCRUTE 24

- assorted sausages, smoked pork breast, Riesling-braised sauerkraut, juniper berries, steamed potatoes •