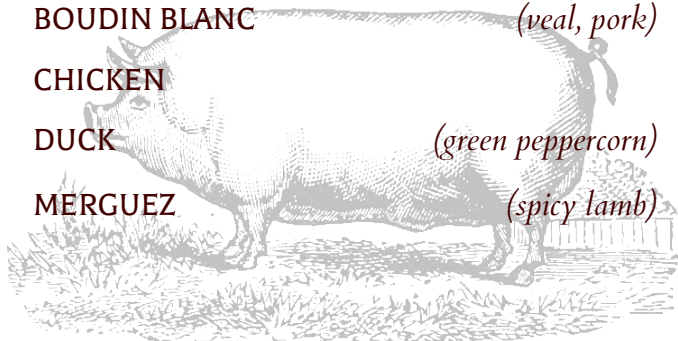


## APPETIZERS

TARTE FLAMBÉE AU MÜNSTER	14
• bacon, caramelized onions, Münster cheese, fromage blanc	
ORGANIC TARTARE DUO^	17
• Scottish salmon with sesame seeds, wakame salad & Ahi Tuna with avocado, ginger, tobiko	
GRILLED MEDITERRANEAN OCTOPUS	17
• roasted tomatoes, fennel, olive niçoise, fleur de sel	
GRILLED JUMBO SHRIMP	18
• lemon, garlic, butter, tomato, parsley	
CHOPPED SALAD	15
• tomato, avocado, cucumber, kale, sherry-shallot vinaigrette	
FARMER'S MARKET BEET SALAD	15
• red & golden beets, creamy Montrachet goat cheese, chives, aged balsamic	
ASPARAGUS & PROSCIUTTO	16
• aged Parmesan, balsamic reduction	
SOUPE À L'OIGNON GRATINÉE	15
• aged Gruyère, crouton	
LA MOELLE	15
• bone marrow, fleur de sel, country bread	
CLASSIC STEAK TARTARE^	18
• chopped New York strip, cracked black pepper, shallots, Dijon mustard	
ENTRÉE PORTION WITH FRIES 27	
ARTISANAL COUNTRY BOARD	23
• Prosciutto, Parisian ham, duck ballotine, Rosette de Lyon, chèvre, Gruyère, Roquefort, herbed olives, walnuts, grilled country bread	

### GRILLED HOMEMADE SAUSAGE

ONE SAUSAGE	13
• sauerkraut, Dijon mustard	
TWO OR THREE SAUSAGES	20/25
• mashed potatoes, sauerkraut, spaetzle, assorted mustards	
HICKORY SMOKED PORK	
BAUERNWURST	(smoked pork, beef)
BOUDIN BLANC	(veal, pork)
CHICKEN	
DUCK	(green peppercorn)
MERGUEZ	(spicy lamb)



## ENTRÉES

MOULES FRITES "POULETTE"	20
• Prince Edward Island mussels, Pinot Blanc, leeks, cream, shallots, parsley	
GRILLED BASS "ANTIBOISE"	27
• fingerling potatoes, grilled corn, avocado, Tuscan olive oil, aged balsamic, fleur de sel	
GRILLED SCOTTISH SALMON^	27
• French lentils, fresh lemon vinaigrette	
GRILLED AHI TUNA PROVENÇAL^	31
• artichoke, fingerling potatoes, roasted tomatoes, tapenade, basil	
PAN SEARED DIVER SEA SCALLOPS	32
• Spring pea puree, lardon, Riesling-shallot sauce	
HERBED GOAT CHEESE GNOCCHI	24
• Brussels sprouts, toasted pine nuts, Mornay Sauce, white truffle oil (v)	
DUCK DUO À L'ORANGE^	32
• roasted Hudson Valley duck breast, duck confit, fingerling potatoes, orange segments, natural duck jus	
FARMHOUSE CHICKEN	26
• pan roasted free-range chicken, Yukon gold mashed potatoes, grilled heirloom carrots, chicken jus	
CHOUCROUTE GARNIE	28
• assorted sausages, smoked pork breast, Riesling-braised sauerkraut, steamed potatoes, Dijon mustard	
BAECKEOFFE	27
• traditional Alsatian casserole of lamb, oxtail, bacon, potatoes, braised in Pinot Gris with onion and thyme	
STEAK FRITES ^	29
• certified black Angus hanger steak, bone marrow, French fries, red wine sauce	
PRIME N.Y. STRIP STEAK^	38
• sautéed spinach, French fries	
CHOICE OF RED WINE OR PEPPER SAUCE	
BURGER D'ALSACE^	20
• brioche bun, aioli, caramelized onions, lettuce, tomato, French fries	
CHOICE OF ALSATIAN MÜNSTER, CHEDDAR, ROQUEFORT, OR GRUYÈRE	

## »— PLATS DU JOUR —«

MONDAY - LAMB COUSCOUS	27
TUESDAY - TROUT ALMONDINE	28
WEDNESDAY - DUCK CHOUCROUTE^	28
THURSDAY - SEAFOOD PAELLA	29
FRIDAY - BOUILLABAISSÉ	31
SATURDAY - SOFT SHELL CRAB	32
SUNDAY - COQ AU VIN	27

— EXECUTIVE CHEF: PHILIPPE ROUSSEL —