

PRIX FIXE LUNCH

- 3 Course, 29 -

• (available Monday - Friday) •

APPETIZERS

SOUPE DU JOUR

CHOPPED SALAD

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

FARMER'S MARKET BEET SALAD

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

TARTE FLAMBÉE DU CAFÉ

• fromage blanc, caramelized onions, lardon, roasted tomatoes, arugula, Montrachet goat cheese •

ORGANIC SALMON TARTARE ^

• soy sauce, fresh lemon juice, frisee •

CLASSIC STEAK TARTARE ^

• chopped New York strip, cracked black pepper, shallots, Dijon mustard •

GRILLED BOUDIN BLANC SAUSAGE

• sauerkraut, Dijon mustard •

ENTRÉES

GRILLED BASS "ANTIBOISE"

• fingerling potatoes, diced tomatoes, lemon,
Tuscan olive oil, coriander seeds, chives, aged balsamic, fleur de sel •

CRISPY SOLE SCHNITZEL

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

COQ AU VIN

• Chicken legs braised in a red wine, mashed potato,
pearl onions, mushrooms, lardon •

HERBED GOAT CHEESE GNOCCHI

• Brussels sprouts, toasted pine nuts, Mornay Sauce (v) •

BURGER D'ALSACE ^

• toasted brioche bun, aioli, caramelized onion, lettuce, tomato, French fries •
CHOICE OF: CHEDDAR, GRUYERE, ROQUEFORT, OR ALSATIAN MÜNSTER

STEAK FRITES ^

• pan seared black Angus hanger steak, red wine reduction, bone marrow, French fries •
(ADD 5)

DESSERTS

MOLTEN HAZELNUT CHOCOLATE GÂTEAU

• vanilla ice cream •

BLUEBERRY CRÈME BRULÉE

• Tahitian vanilla beans, almond cookie •

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 - Saint André - Roquefort •

• Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase the risk of food-borne illness. •