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*Seasonal*  
*petite gâteaux*  
*and*  
*pâtisserie*  
*available*  
*to order*  
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**HORS D'OEUVRES**

**SOUPE DU JOUR** *Cup 3.50 / Bowl 4.50*

**SOUPE À L'OIGNON GRATINÉE**  
*Traditional French Onion Soup with Saxon Farm Cheese 6.95*

**MOULES FRITES AU PERNOD**  
*Pernod Steamed Mussels served with Pommes Frites Demie 7.95 / Régulière 12.95*

**ASSIETTE DE CHARCUTERIES**  
*A Selection of Artisan Cured Meats and Pâté 11.95*

**CROSTINI DE BRIE**  
*Warm Brie on a Baguette with Concord Farms Honey, Cracked Black Pepper 8.95*

**ASSIETTE DE FROMAGES**  
*A selection of European crafted cheese:*

*Les Frères Semi-soft cheese with a fruity, tangy, and nutty aftertaste*  
**Saint-André** *Triple crème similar to an intense brie*

**Bucherolle** *Semi-soft goat cheese with a sharp flavor*

**Manchego** *Semi-firm Spanish cheese with a buttery texture*

**Bleu d'Auvergne**  
*Blue cheese with a creamy rustic flavor*

**Fromage du Jour**  
*Ask about today's selection*

*Choice of 3 cheeses 12.95 or 5 cheeses 16.95*



**LES SANDWICHES**

SERVED WITH POMMES FRITES *or* PETITE GREENS SALAD

**CHAMPIGNON DE TRUFFE** | *Truffle Roasted Portobello, Boursin Cheese, Arugula, Tomatoes, on a Soft Bun 9.95*

**SAUMON À LA ROUILLE** | *Grilled Salmon, Cucumber, Watercress, Rouille, on a Soft Roll 9.95*

**CROQUE-MONSIEUR, CROQUE-MADAME** | *Toasted French Ham and Cheese with Gruyere Bechamel on Country White Bread 9.25 With Basted Egg 10.25*

**PAN-BAGNET** | *Grilled Chicken, Tomatoes, Watercress, Basil Tapenade, Roasted Garlic Aioli, on a Soft Roll 9.50*

**FILET DE BOEUF** | *Beef Tenderloin with Cambozola Cheese, Caramelized Onion, and a Black Pepper Aioli on a Baguette 9.95*

**PÂTÉ DE CAMPAGNE** | *Pork Pâté with Saxon Farm Cheese, Dijon, and Cornichons on a Baguette 8.95*

**TOMATES, BRIE ET PESTO** | *Tomato, Brie, and Pesto on a Toasted Baguette 8.95*

**LE BURGER BRASSERIE** | *Niman Ranch Prime Beef, Creamy Blue Cheese, Caramelized Onions 10.95*

**LE BISTRO BURGER** | *Niman Ranch Prime Beef, Mushroom Duxelles, Crispy Fried Onions, Saxon Farms Gruyere 10.95*

*Cafés & Boissons*

**HARNEY & SONS TEA**

Hot:  
 Organic Peppermint,  
 English Breakfast, Orange Pekoe,  
 Earl Grey, Decaf Ceylon,  
 Tropical Green

Featured:  
 Chamomile, Pomegranate Oolong,  
 Organic Bangkok, Mint Verbena

**C A F É**

Espresso  
 Con Panna  
 Cappuccino  
 Breve  
 Café au Lait  
 Brewed Coffee  
 Le Réve  
 Hot Chocolate

Macchiato  
 Americano  
 Café Latte  
 Mocha  
 Red Eye  
 Iced coffee

**OTHER DRINKS**

Perrier  
 Orangina  
 Lemonade  
 Orange Juice  
 Apple Cider (Seasonal)  
 Panna Water

Coca Cola Products  
 Italian Sodas  
 Sparkling Lemonade  
 Apple Juice  
 Organic Rishi Chai

**LES SALADES**

DEMIE *or* RÉGULIÈRE

**VERDURETTE**

*Mixed Greens with Shaved Radish and Dijon Vinaigrette Demie 3.95 / Régulière 6.00*

**SALADE DE BETTRAVE**

*Roasted Beets with Warm Chevre, Toasted Walnuts, Watercress, Balsamic Vinaigrette  
Demie 5.25 / Régulière 7.95*

**SALADE AU PROSCIUTTO**

*Shaved Prosciutto with Fennel, Pear, Orange Segments, Manchego Cheese, Mission Figs,  
Garlic Parsley Vinaigrette Demie 5.95 / Régulière 9.25*

**SALADE CRUDITÉS**

*Butter Lettuce with Asparagus, Cucumber, Radish, Baby Carrots, Fingerling Potatoes,  
Cherry Tomatoes, Basil Tapenade Crostini, Creamy Herb Dressing Régulière 10.50*

**SALADE AU SAUMON FUMÉ**

*House Smoked Salmon with Spinach, Egg, Cucumber, French Fingerling,  
Pickled Red Onions, Fried Capers, Dijon Vinaigrette Demie 5.95 / Régulière 8.95*

**SALADE NIÇOISE**

*Mixed Greens with Potatoes, Egg, Haricots Verts, Olives, Tomatoes, Dijon Vinaigrette  
Choice of Salmon, Prawns or Chicken 15.95*

*Crêpes*

**LÉGUMES PRINTANIERIS**

*Wild Mushrooms,  
Asparagus, Parmesan topped  
with a Basted Egg, Frisée,  
and Truffle Vinaigrette 10.50*

**COQUILLES**

**SAINT JACQUES**

*Dayboat Scallops, Braised  
Leeks, Saxon Farm Cheese  
with Citrus Brown Butter,  
Served with a Petite  
Greens Salad 11.50*

**CONFIT DE CANARD**

*Duck Confit, Chèvre,  
Caramelized Onion, Port  
Wine Reduction, Served with  
a Petite Salad 10.50*

**PLATS PRINCIPAUX**

**STEAK-FRITES AU POIVRE**

*Grilled Hanger Steak with Haricots Verts, Frites, and a Black Pepper Sauce 21.95*

**PÂTES AUX LÉGUMES SAISONNIERS**

*Homemade Pea and Gruyère Ravioli, Young Carrots and Peas, Asparagus,  
Fresh Pea Greens and Tarragon Pesto 18.95*

**POULET AUX QUARANTE GOUSSES**

*Garlic Braised Chicken, Potato Puree, Haricots Verts, and a Roasted Garlic Jus 21.95*

Note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. A 20% gratuity charge will be added for parties of 6 or more.