

DINNER

HORS-D'OEUVRE

Truffle Deviled Eggs*

Classic Deviled Eggs with Truffle | 18

Chorizo and Shrimp GF

Sautéed with Olive Oil, Chilies, Garlic.

Served with Potato Purée | 22

Cheese Board 🌿

A Selection of Three Cheeses, Dried Fruits, Crusty French Bread | 16

Herb and Chile Whipped Feta 🌿

Olive Oil, Mint, Pine Nuts, Pistachios, Chile Flakes,

Fresh Herbs, Crusty French Bread | 19

Charcuterie Board

Country Pâté, Pork Rillettes, Bayonne Ham.

Served with Coarse Grain Mustard and Cornichons | 19

Steak Tartare*

Beef Tenderloin, Caper Berries, Dijon, Egg Yolk, Crostini | 18

SOUPES & SALADES

Onion Soup Gratinée

Traditionally Prepared with Gruyère Cheese and Crostini | 11

La Salade Verte 🌿

Crisp Haricot Verts, Asparagus, Yellow Tomatoes,

Artichokes, Niçoise Olives in a vegetable nest

with Tarragon Dressing | 17

Caesar Salade*

Baby Romaine, Creamy Caesar Dressing, Fresh

Grated Parmesan, Poached Egg, Crostini Dust | 12

Moroccan Spiced Lentil Salade 🌿

Moroccan Spiced French Green Lentils, Dijon Vinaigrette, Shaved

Red Onion, Tomato, Feta Cheese, Crisp Focaccia | 13

Seared Ahi Niçoise Salade* GF

Rare Seared Tuna, Baby Yukon Gold Potatoes, Crisp Asparagus,

Egg, Frisée Salade, Dijon Vinaigrette | 21

Roasted Beet Salade 🌿

Herb Roasted Candy Cane Beets, Warm Fried Brie Cheese,

Frisée Lettuce, Sweet Vinegars, Extra Virgin Olive Oil | 20

SIDES

Asparagus | 8 🌿 GF

Potato Purée | 6 🌿 GF

Haricot Verts | 8

Pommes Frites | 6 🌿

Ratatouille | 6 🌿 GF

ENTRÉES

Short Rib Bourguignon

Slow Braised with Potato Purée, Hearty Red Wine Sauce | 33

Pan Roasted Duck Breast

Pan Roasted Indiana Duck Breast Finished with an

Orange-Date Sauce, Potato Purée, Haricot Verts | 36

Roasted Chicken with Noodles*

Brick-Oven Roasted Half Chicken with Fresh Herbs,

Natural Jus, Thick Noodles | 26

Dill Beurre Blanc Salmon* GF

Pan Seared with a Dill Beurre Blanc,

accompanied by our Ratatouille and Potato Purée | 31

L'Entrecôte de Paris*

(Steak Frites)

Bistro Steak, Sauce Entrecôte,

Crisp Frites | 45

Our version of a classic steak frites with our take on the decadent Café de Paris sauce.

Popularized by the restaurant in 1930s

Geneva that bears the same name.

Basque Seafood Stew GF

Shrimp, Mussels, Scallops, Clams, Market White Fish,

Chorizo-Tomato Broth, White Beans | 36

Le Colonial*

Rice Noodles served with Savory Broth, Pork Confit,

Poached Egg, Thai Basil, Cilantro | 25

Portobello Frites 🌿

Marinated and Grilled Portobello Mushrooms,

Sauce Entrecôte, Crisp Frites | 18

Moules Frites

PEI Mussels, White Wine-Garlic Butter,

Crusty French Bread, Crisp Frites | 22

Raclette Burger*

Caramelized Onions, Local Bacon, Raclette Cheese,

Crisp Frites, Pickles | 22

Chicken and Leek Puff Pastry*

Roasted Chicken, Mushroom and Leek Filled Puff

Pastry Baked Crisp. Served with Potato Purée,

Haricot Verts, Demi-Glace | 26

Bouillabaisse* GF

Pan Braised Black Cod with Fennel, Potatoes,

Tomatoes in a Flavor Saffron Broth | 22

Tomato and Olive Branzino* GF

Whole Thyme Grilled Branzino with Niçoise Olive and

Tomato Vinaigrette. Served with White Bean Purée

and Haricot Verts | 45

Coq au Vin*

Half Chicken Cooked in Red Wine with Roasted Vegetables | 37

🌿 Vegetarian | GF Gluten-Free | Bin 23 Favorites in Gold

* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SPARKLING

- French 75**
Aviation Gin, Freshly Squeezed Lemon Juice, Mionetto Prosecco | 13
- Pêche Bellini**
Giffard Pêche de Vigne, Mionetto Prosecco | 11
- Grand Mimosa**
Grand Marnier, Freshly Squeezed Orange Juice, Mionetto Prosecco | 13
- Mimosa**
Mionetto Prosecco, Freshly Squeezed Orange Juice | 14

SIGNATURE

- Normandy Jack Rose**
Busnel Fine Calvados, Grenadine, Fresh Lime Juice | 13
- Plane to Paris**
Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice | 14
- Citrus + Hibiscus**
Gentian Amaro, Edible Hibiscus Flower, Fresh Lemon Juice | 14
- Bloody Mary**
Tito's Vodka, Filthy Foods Bloody Mary Mix, Peppers | 13
- French Frankenstein**
Aviation Gin, Lillet Blanc, Cointreau, Freshly Squeezed Lemon Juice | 13
- Chocolate Rum Old Fashioned**
Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters | 13
- The Bistro Sour**
Knob Creek 9-year Bourbon, Lemon Juice, Red Wine | 14
- Fifth Republic**
Van Gogh Açai Blueberry Vodka, Pernod Ricard Absinthe, Rasp. Liqueur, Fever Tree Ginger Beer, Fresh Lemon Juice | 14
- Baisse de Fleur**
Ketel One Citroen, St-Germaine Elderflower, Fresh Lemon Juice, Simple Syrup | 14

MOCKTAILS

- Le Jardin Spritz**
Agave Nectar, Fever Tree Ginger Ale, Sweet Basil, Red Pepper, Fresh Lemon Juice | 6
- Le Matin**
Lyre's Coffee Originale, Lyre's Spiced Cane Spirit, Espresso, Salted Caramel Syrup | 13

WHITE WINE & ROSÉ

	2 oz.	6 oz.	Bottle
Biscaye Baie Sauvignon Blanc (FR)	5	12	44
Bernier Chardonnay (FR)	5	11	40
Maso Canali Pinot Grigio (IT)	5	11	40
Dr. Loosen Blue Slate Riesling (DEU)	6	14	52
Charles Krug Chardonnay (US)	7	16	60
Duckhorn Sauvignon Blanc (US)	6	14	52
Sabine Rosé (FR)	5	10	36
Today's Discovery White Wine	5	10	36

CELLAR SELECTION

Simonnet-Febvre Sauvignon Saint-Bris (FR)	36
Cave de Lugny Chardonnay "Les Charmes" (FR)	46
Louis Latour Pouilly-Fuissé (FR)	92
Simonnet-Febvre Chablis (FR)	60
Santa Margherita Pinot Grigio (IT)	50
Honig Sauvignon Blanc (US)	48
Duckhorn Sauvignon Blanc (US)	52
Rombauer Chardonnay (US)	84
Sonoma Cutrer Chardonnay "Russian River Ranches" (US)	56
Cakebread Cellars Chardonnay (US)	110
Jordan Chardonnay (US)	95
Hess Collection Chardonnay (US)	67
Miraval Rosé Méditerranée "Studio" (FR)	60
Hampton Water Rosé (FR)	55

SPRITZ

- Bitter Orange**
Grand Marnier, Aperol, Prosecco | 12
- Paloma**
Patron Silver, Agave, Grapefruit Juice | 13
- Hugo**
St-Germaine Elderflower, Prosecco, Mint, Fever Tree Soda | 12
- Gin + Elderflower**
Aviation Gin, St-Germaine Elderflower | 12
- Aperol Spritz**
Aperol, Mionetto Prosecco, Fever Tree Soda Water | 10

BUBBLES

	2 oz.	6 oz.	Bottle
Mionetto Prosecco (IT)	5	12	45
Langlois-Chateau Crémant (FR)	6	16	60
Gruet Sauvage Rosé (US)	6	15	56
Nicolas Feuillatte Brut Rosé (FR)			110
Veuve Clicquot Brut "Yellow Label" (FR)			120

RED WINE

	2 oz.	6 oz.	Bottle
Bichot Bourgogne Pinot Noir (FR)	7	17	64
Ch du Caillau Malbec (FR)	5	13	48
Ch La Freynelle Cabernet Sauvignon (FR)	5	14	52
Ch Saint-André Corbin St. Émilion (FR)	8	20	76
Vidal-Fleury Côtes du Rhône (FR)	5	12	44
Batasiolo Barbera d'Alba (IT)	5	12	44
Ruffino Chianti Classico Reserva (IT)	7	17	64
Decoy by Duckhorn Pinot Noir (US)	5	14	52
ROCO Pinot Noir (US)	7	17	64
DAOU Cabernet Sauvignon (US)	6	16	60
Quilt Cabernet Sauvignon (US)	8	20	76
Today's Discovery Red Wine	5	10	36

CELLAR SELECTION

Domaine Faiveley Gevrey-Chambertin (FR)	144
Louis Jadot Pommard (FR)	132
Domaine Faiveley Nuits-St.-Georges (FR)	135
Maison Roche de Bellene Pinot Noir "Vieilles Vignes" (FR)	78
Ch de Poncié, Fleurie "Le Pré Roi" (FR)	52
Jean-Luc Colombo Côtes du Rhône "Les Abeilles" (FR)	52
Ch Lassègue, St.-Émilion "Les Cadrans de Lassègue" (FR)	80
King Estate Pinot Noir (US)	58
Flowers Pinot Noir (US)	95
Goldeneye by Duckhorn Pinot Noir (US)	110
Belle Glos Pinot Noir "Clark & Telephone" (US)	60
Rodney Strong Merlot (US)	50
Justin Cabernet Sauvignon (US)	58
Honig Cabernet Sauvignon (US)	90
Silver Oak Cabernet Sauvignon (US)	177
Jordan Cabernet Sauvignon (US)	140
Caymus Vineyards Cabernet Sauvignon (US)	180
Stag's Leap Wine Cellars Red Blend "Hands of Time" (US)	58
The Prisoner (US)	126
Michael David Zinfandel "Earthquake" (US)	57