

# LUNCH

## 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

## 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

### Raclette Burger\*

Caramelized Onions, Local Bacon, Raclette Cheese,  
Crisp Frites, Pickles | 22

### Coq au Vin

Chicken Breast cooked in Red Wine with  
Roasted Vegetables | 27

### Dill Beurre Blanc Salmon\* *GF*

Pan Seared with a Dill Beurre Blanc; accompanied by  
our Ratatouille and Potato Purée | 31

### Portobello Frites

Marinated and Grilled Portobello Mushrooms,  
Sauce Entrecôte, Crisp Frites | 18

### Chicken and Leek Puff Pastry

Roasted Chicken, Mushroom and Leek Filled Puff  
Pastry Baked Crisp. Served with Potato Purée,  
Haricot Verts, Demi-Glace | 26

### 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.

### Croque Madame\* | OR | Croque Monsieur\*

Local Ham and Gruyère Cheese with a Flavorful  
Béchamel Sauce, Fried Egg. Or have a Croque  
Monsieur by adding extra Ham and Bread.  
Both served with a Petite Frisée Salade | 20

### Quiche Lorraine

Crisp Fischer Farms Bacon, Caramelized Onions, Gruyère  
Cheese in a Flaky Pastry. Served with a Petite Salade | 21

### Moules Frites

PEI Mussels, White Wine-Garlic Butter,  
Crusty French Bread, Crisp Frites | 22

### Bin Omelette\* *GF*

Asparagus, Baby Kale, Tarragon and Whipped Feta  
Cheese served with a Petite Frisée Salade | 17  
Add House Smoked Salmon to your Omelette | 21

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

CELLAR SELECTION

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

SPRITZ

- Bitter Orange**  
Grand Marnier, Aperol, Mionetto 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
<b>Mionetto Prosecco (IT)</b>	5	12	45
<b>Langlois-Chateau Crémant (FR)</b>	6	16	60
<b>Gruet Sauvage Rosé (US)</b>	6	15	56
<b>Nicolas Feuillatte Brut Rosé (FR)</b>			110
<b>Veuve Clicquot Brut "Yellow Label" (FR)</b>			120

RED WINE

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

CELLAR SELECTION

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