

BRUNCH

SWEET

Cannoli Stuffed French Toast 🌿

Honey and Chocolate Chip Ricotta Filled, Toasted Pistachios,
Southern Indiana Maple Syrup, Whipped Cream | 15

The Grand Bébé 🌿

A Classic Dutch Baby Pancake accompanied
by a Mixed Berry Compote | 15

Sweet Crêpes 🌿

Warmed with Pan Roasted Pears,
Walnuts, Dried Fruits, Honey | 15

THE LIGHTER SIDE

Croissant 🌿

Traditionally Prepared Individual Croissant | 12

Onion Soup Gratinée

Traditionally Prepared with Gruyère Cheese and Crostini | 11

Truffle Deviled Eggs*

Classic Deviled Eggs with Truffle | 18

Caesar Salade*

Baby Romaine, Creamy Caesar Dressing,
Fresh Grated Parmesan, Poached Egg, Crostini Dust | 12

La Salade Verte 🌿

Crisp Haricot Verts, Asparagus, Yellow Tomatoes, Artichokes,
Niçoise Olives in a vegetable nest with Tarragon Dressing | 17

Seared Ahi Niçoise Salade* GF

Rare Seared Tuna, Baby Yukon Gold Potatoes, Crisp Asparagus,
Egg, Frisée Salade, Dijon Vinaigrette | 21

Moroccan Spiced Lentil Salade 🌿

Moroccan Spiced French Green Lentils, Dijon Vinaigrette, Shaved
Red Onion, Tomato, Feta Cheese, Crisp Focaccia | 13

DRINKS

Cappuccino

Illy Espresso with Steamed
Whole Milk and Foam | 6

Café Illy

Cup of Freshly
Brewed Illy Coffee | 4

Rose Latté

Rose Water Infused Illy Espresso
with Steamed Whole Milk | 6

Lavande Latté

Lavender and Honey
Infused Illy Espresso with
Steamed Whole Milk | 7

Chocolate-Chambord Latté

A Marriage of Dutch Cocoa and
Chambord with Illy Espresso and
Steamed Whole Milk | 7

Café Espresso

Shot of Illy Espresso | 5
Additional Shot | 2

Americano

Illy Espresso with Hot Water | 5

Latté

Illy Espresso with
Steamed Whole Milk | 7

ENTRÉES

L'Essentiel*

Toulouse Style Sausage or Fischer Farms Bacon,
Two Eggs to your liking, Lyonnaise Potatoes,
Sautéed Onions, Toast | 14

Croque Madame* | OR | Croque Monsieur*

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

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.

Quiche Lorraine*

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

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

Short Rib Benedict*

Wine Braised Short Ribs, Savory Waffle, Poached Eggs,
Hollandaise Sauce, Lyonnaise Potatoes, Sautéed Onions | 21

Raclette Burger*

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

Dill Beurre Blanc Salmon* GF

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

Tortilla de Patatas* 🌿

A Traditional Spanish Omelet, accompanied by a
Petite Frisée Salade | 19

Le Colonial*

Rice Noodles served with Savory Broth, Pork Confit,
Poached Egg, Thai Basil, Cilantro | 25

🌿 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