



FOOD MENU

CHARCUTERIES

3 FOR \$22 / 5 FOR \$32

ORGANIC

SAUCISSON SEC Dry Sausage Plate with Pickles 8

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles 8

ROSETTE DE LYON Pork Sausage Plate with Pickles 8

PÂTÉ DE CAMPAGNE Housemade Pork Pate Served with Toast and Pickles 12

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver Mousse Served with Toast & Mustard 7

RILLETTE Housemade Shredded Pork Served with Pickles & Mustard 8

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles 9

TERRINE DE FOIE GRAS Duck Terrine (extra \$10 for combo) 19

FROMAGES

3 FOR \$18 / 5 FOR \$28

SINGLE ORDER Ask for our Daily Selection 6

COMBOS

3 FROMAGES & 3 CHARCUTERIES : \$38

5 FROMAGES & 5 CHARCUTERIES : \$59

MUSSELS (COMES WITH FRENCH FRIES)

CLASSIQUE Shallot, Garlic, Tomato Sauce, White Wine 20

A LA CREME Shallot, Garlic, Fennel, White Wine, Creme Fraiche, Chili flakes 21

MARINIERE Shallot, Garlic, Leak, White Wine 22

CLASSIQUES

OLIVES Marinated Mixed Olives, Herbes de Provinces 7

CRÈME DE BLEU Warm Blue Cheese Dip, Toast 9

ESCARGOTS Garlic and Parsley Butter Sauce 14

STEAK TARTARE AU COUTEAU Hand-Chopped Grass Fed Beef Tenderloin. Served with French Fries 20

TUNA TARTARE Hand-Chopped Tuna, Jalapeno, Cilantro, Tomato, Scallions, Sesame Seeds, Ginger, Mixed Greens 18

FRENCH ONION SOUP Beef Broth, Caramelized Onions, White Wine, Gratinated Cheese 15

MAC & CHEESE Macaroni, Bechamel, Bread Crumble 15

PATE EN CROUTE Served with Pickles & Grain Mustard 14

HANGER STEAK Served with 3 sauces and French Fries (Bernaise, Bourguignon, Red Wine Sauce) 19

TARTE AUX TOMATES Tomato , Egg pastry puff 14

LEEK VINAIGRETTE Soft Boiled Egg, Red Wine Vinegar 15

TARTINES

TOMATE Fresh Tomato, Pickled Onions, Basil Pesto 9

BRIE AU MIEL Melted Brie, Honey 11

BASQUE Country Ham, Goat Cheese, Pepper, Piment D'espelette 14

DUCK Duck Breast, Parsnip Sauce, Fig Jam 17

CHAMPIGNON Sauted Mushrooms, Goat Cheese 14

AVOCAT Avocado, Red Onions, Sesame Seeds, Chili Oil 14

SMOKED SAUMON Smoked Atlantic Salmon, Pickled Onions, Capers, Lemon Crème Fraiche, Basil Pesto 16

VEGE Seasonal Vegetables Sauteed 12

SALADES

LA NICOISE Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Haricots Verts, Black Olives, Red Onions, Cherry Tomatoes, Anchovies , Shallot Dressing, Balsamic Glaze 20

LA FERMIERE Mixed Greens, Grilled Chicken, Avocado, Tomato, Cucumber, Corn, Red Onions, Lemon Dressing 15

ENDIVE Arugula, Blue Cheese, Pecan, Shallot Dressing 14

LE BURGER

COMES WITH FRIES

Double Patty, pickles, Caramelized Onions, American Cheese, Brie Cheese, Blue Cheese, Lettuce, Luis Sauce 20

LE BURGER SAUMON Lettuce, Tomato, Onions, Tartare Sauce 21

LE VEGE BURGER Lettuce, Tomato, Onions, Luis Sauce 16

SANDWICHES

CROQUE PROVENCAL Tomato, Gruyere, Garlic Parmesan Bechamel, Mustard Spread, Basil Pistou, Mixed Greens 12

CROQUE MONSIEUR/MADAME Black Forest Ham, Gruyere, Garlic Parmesan Bechamel, Mustard Spread, Mixed Greens 15/17

POULET Marinated Chicken Breast, Lettuce, Tomato, Avocado, Parmesan Ailoli, Mixed Greens 16

MERGUEZ Caramelized Onions, Swiss Cheese, Lettuce, Harissa Mayo, French Fries 18

PETIT PLATS 3 FOR \$40 & 5 FOR \$57

(SMALL DISHES TO SHARE)

BOURGUIGNON MAISON Beef Braised Stew, Red Wine, Carrot, Potato, Pearl Onions, Mushroom 16

MEATBALL Marinated Beef Meatballs, Fresh Crushed Tomato Sauce 15

POULET A LA CREME Braised Chicken, Mushroom Cream Sauce 14

RATATOUILLE Tomato, Zucchini, Eggplant, Onions, Garlic 14

TROUT ASPARAGUS Arugula, Cherry Tomato, Parsley, Scallion, Citrus Dressing 16

SHRIMP BROCHETTE Pineapples, Red & Green Pepper, Onion 15

OCTOPUS Potato, Red Onion, Red Pepper, Capers, Parsley, Lemon Dressing 15

MERGUEZ TABOULEH Red & Green Pepper, Cucumber, Red Onion, Mint, Tomato, Parsley, Lemon Dressing 15

CALAMARI Cherry Tomato, Cucumber, Red & Green Pepper, Red Onion, Mint, Lemon Parsley Dressing 16

GRILLED SAUMON Mango Salsa, Red Onion Cilantro, Cheery Tomato, Lime 15

WARM ZUCCHINI Roasted Tomato, Garlic, Goat Cheese 14

DESSERT

CHOCOLATE CAKE Warm Chocolate Cake, Salted Caramel Whipped Cream 9

TARTE TATIN Classic French Apple Pie, Cinammon Crème 9

VANILLA POT DE CREME Whipped Cream 9

BRUNCH MENU

SATURDAY & SUNDAY FROM 12:00 PM TO 4PM



CHARCUTERIES

3 FOR \$22 / 5 FOR \$32

- SAUCISSON SEC** Dry Sausage Plate with Pickles 8
- SAUCISSON A L'AIL** Garlic Sausage Plate with Pickles 8
- ROSETTE DE LYON** Pork Sausage Plate with Pickles 8
- PÂTÉ DE CAMPAGNE** Housemade Pork Pate Served with Toast and Pickles 12
- MOUSSE DE FOIE DE VOLAILLE** Housemade Chicken Liver Mousse Served with Toast & Mustard 7
- RILLETTE** Housemade Shredded Pork Served with Pickles & Mustard 8
- CHIFFONADE DE JAMBON CRU** Country Style Ham, Pickles 9
- TERRINE DE FOIE GRAS** Duck Terrine (extra \$10 for combo) 19

FROMAGES

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SINGLE ORDER Ask for our Daily Selection 6

COMBOS

- 3 FROMAGES & 3 CHARCUTERIES : \$38
- 5 FROMAGES & 5 CHARCUTERIES : \$59

CLASSICS

- PLAIN CROISSANT** 4
- HAM & CHEESE CROISSANT** 7
- PAIN AU CHOCOLAT** 4
- GRANOLA PARFAIT** Granola, Greek Yogurt, Berries 12
- BRIOCHE FRENCH TOAST** Mixed Berries, Bananas, Nutella Creme 17
- BUTTERMILK PANCAKES** Maple Syrup, Bananas, Berries 15
- SMOKED SALMON PLATE** Cro'gel, Cream Cheese, Tomato, Onions, Capers, Fine Herbes 16
- AVOCADO TARTINE** Avocado, Chili Oil, Sesame Seeds, Poached Eggs 15

SALADES

- LA NICOISE** Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Haricots Verts, Black Olives, Red Onions, Cherry Tomatoes, Anchovies, Shallot Dressing, Balsamic Glaze 20
- LA FERMIERE** Mixed Greens, Grilled Chicken, Avocado, Tomatoes, Cucumbers, Corn, Red Onions, Lemon Dressing 15

EGGS Add: Breakfast Potatoes \$6 | Bacon \$3 | Smoked Salmon \$7 | Pork Sausage \$7

- SUNNYSIDE EGGS** Served with Toast Comes with French Fries or Mixed Greens 10
- SCRAMBLED EGGS** Served with Toast Comes with French Fries or Mixed Greens 10
- PLAIN OMELETTE** Comes with French Fries or Mixed Greens 10
- CHEESE OMELETTE** Cheddar Cheese, Gruyere, Comes with French Fries or Mixed Greens 12
- SPINACH OMELETTE** Spinach, Gruyere Cheese, Comes with French Fries or Mixed Greens 14
- MUSHROOM OMELETTE** Sauteed Mushrooms, Gruyere Cheese, Comes with French Fries or Mixed Greens 14
- HAM & CHEESE OMELETTE** Black Forest Ham, Gruyere Cheese, Comes with French Fries or Mixed Greens 14
- EGG BENEDICT** Poached Eggs served on English Muffin, Canadian Bacon and Housemade Hollandaise Sauce 15
- SMOKED SALMON EGG BENEDICT** Two Poached Eggs served on English Muffin, Smoked Salmon, Housemade Hollandaise Sauce 17
- FLORENTINE EGG BENEDICT** Two Poached Eggs served on English Muffin, Spinach, Housemade Hollandaise Sauce 15

SANDWICHES

- CROQUE PROVENCAL** Tomatoes, Gruyere, Garlic Parmesan Bechamel, Pain de Mie, Basil Pesto, Mixed Greens 12
- CROQUE MONSIEUR** Black Forest Ham, Gruyere, Garlic Parmesan Bechamel, Pain de Mie, Mixed Greens 15
- CROQUE MADAME** Black Forest Ham, Gruyere, Garlic Parmesan Bechamel, Sunny Side Egg, Pain de Mie, Mixed Greens 17
- BLAT** Bacon, Lettuce, Avocado, Tomatoes, Mustard Mayo, Multigrain Bread, Mixed Greens 14
- POULET** Marinated Chicken Breast, Lettuce, Tomatoes, Avocado, Parmesan Ailoli, Country Bread, Mixed Greens 16
- BACON, EGG AND CHEESE** Scrambled Eggs, Bacon, Gruyere served on Brioche Bun 15
- GRILLED CHEESE SANDWICH** Melted Cheese, Country Bread 12

DESSERT

- CHOCOLATE CAKE** Warm Chocolate Cake, Salted Caramel Whipped Cream 9
- TARTE TATIN** Classic French Apple Pie, Cinammon Crème 9
- VANILLA POT DE CREME** Whipped Cream 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more



WINE MENU

DINNER

WINE FLIGHT & CHEESE PAIRING



3 GLASSES FOR \$18

5 GLASSES FOR \$29



3 GLASSES & 3 CHEESES FOR \$36

5 GLASSES & 5 CHEESES FOR \$57

Champagne

Vin Petillant Brut Rosé François Fouché	14/70
Pet Nat Rosé Envie de Bulles Domaine Delesvaux	15/75
Champagne Brut Artéis & Co 2002	20/100

Rosé

Côteaux Varois en Provence Domaine des Monticoles 19'	16/64
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Blancs

LOIRE

Muscadet Sèvre-et-Maine Jerome Huchet 19'	12.5/50
Sancerre La Gravelière Domaine Joseph Mellot 19'	18/72
Touraine Vignoble Gibault 19'	38
Touraine Chenonceaux Domaine des Mazelles 19'	50
Menetou-Salon Les Blanchais Domaine Pellé 17	60
Gros Plant du Pays Nantais Perle Bleu Château La Jousseiniere 19'	35
Anjou Domaine De La Petite Roche 18'	14/56
Anjou Feuille D'or Domaine Delesvaux 15'	60
Quincy Domaine de la Commanderie 19'	12.5/50
Montlouis sur Loire A La Source Domaine Moyer 18'	55
Saumur Clos De L'Échelier Domaine des Roches Neuves 14'	105
Savennieres Sables & Schistes Loïc Mahe 16'	58

ALSACE

Pinot Blanc Domaine Jean Ginglinger 17'	14/56
Alsace La Fontaine aux Enfants Dom.M.Kreydenweiss 17'	85
Pinot Auxerrois Domaine Catherine Auther 14'	12.5/50
Pinot Gris Les Jardins Domaine Ostertag 18'	80
Alsace Saveur Les Vins Pirouettes 19'	45
Moselle Les Gryphées Château de Vaux 17'	38
Riesling Vieilles Vignes Damien et Nicolas Sohler 17'	15/60

BORDEAUX

Bordeaux Château Tassin 18'	12.5/50
Bordeaux Demi-Sec Châteaux Les Maines 18'	14/56
Bordeaux Clos des Lunes Lune D'argent 16'	50

SUD OUEST

Jurançon Doux Tendresse Château de Jurque 09'	40
Atlantique CaracTerre Gonfrier Family 19'	12.5/50
Périgord Hirsute Les Équilibristes 19'	50

SAVOIE/JURA

Côtes du Jura Domaine de Savagny 13'	14/56
Vin de Savoie Chignin Charles Gonnet 19'	

BOURGOGNE

Beaujolais-Villages Blanc Les Monthieux D. V. Sornin 18'	40
Bourgogne "Les Salines" Domaine Guegen 18'	12.5/50
Bourgogne Domaine François Mikulski 18'	90
Chablis Domaine Robert Goulley 18'	15/60
Chablis 1er cru Vaulorent Jean-Marc Brocard 18'	115
Chablis Grand Cru Château Grenouilles La Chablisienne 15'	150
Mâcon Uchizy Meurgey-Croses 18'	40
Saint-Aubin 1er Cru Jean-Claude Bachelet 17'	125
Montagny 1er Cru Les Truffières Dom.Bruno Lorenzon 19'	90
Saint-Romain Cuvée de la Mésange Domaine Ponsot 15'	175
Santenay Domaine Bertrand Bachelet 17'	90
Chassagne-Montrachet 1er Cru Les Cailleret Dom.M.Morey 17'	275

RHONE

Condrieu Château de Saint Cosme 18'	145
Côtes du Rhône Domaine de la Solitude 20'	50
Côtes du Vivarais Domaine Gallety 18'	45
Viognier Vin de Pays Le Colombier 18'	12.5/50
Vin de France Rochette Domaine Ozil 19'	40

LANGUEDOC

Mas Amiel, Vertigo Côtes du Roussillon Blanc 18'	50
Pay D'Oc Vermentino Domaine les Yeuses 19'	12.5/50
Collioure La Bergerie des Abeilles Dom.de La Rectorie 18'	14/56

PROVENCE

Côtes de Provence Valerie Blanc Figuière 18'	50
Bandol Domaine Lafran-Veyrolles 16'	15/60

CORSE

Patrimonio Cru des Agriate Domaine Giacometti 18'	
Vin de Corse-Calvi E Prove Domaine Maestracci 19'	60

Rouge ALSACE

Alsace "Pinot Noir" Cave Hunawehr 18' 🍷

14/56

LOIRE

Anjou La Montée de l'Epine Domaine Delesvaux 14' 🌙	12.5/50
Saumur-Champigny La Folie Château Yvonne 19' 🌙	55
Coteaux du Loir Dom.de la Roche Bleue La Guinguette 18' (N) 🌙	70
Saint-Nicolas-de-Bourgueil "Hurluberlu" Dom.SebastienDavid 18' (N) 🌙	50
Chinon Tradition La Varenne 18' 🍷	55
Chinon Les Terrasses Domaine Béatrice & Pascal Lambert 18' 🌙	60
Cheverny Le Clos de Carteries Christian Venier 19' (N) 🍷	70
Sancerre Domaine Fouassier 17' 🌙	80
Saint-Pourçain Gaspard 19' 🍷	38
Côte Roannaise Domaine Domaine des Pothiers 19' 🌙	38

BORDEAUX

Côtes de Blaye Château Les Grands Marechaux 16'	35
Bordeaux Château de Hartes 16'	12.5/50
Puisseguin Saint Emilion Château Bel Air 15'	55
Saint-Émilion Grand Cru Château la Couronne 17'	48
Saint-Emilion 1er Grand Cru Classe Clos Fourtet 95'	500
Saint-Emilion 1er Grand Cru Classé Clos Fourtet 95'	525
Saint-Emilion 1er Grand Cru Classé Château Figeac 09'	575
Saint-Emilion 1er Grand Cru Classé Château Angelus 04'	600
Saint-Emilion 1er Grand Cru Classé Château Cheval Blanc 01'	1600
Saint-George Saint-Emilion Château Macquin 16'	65
Côtes de Francs Château Moulin de La Roquette 14'	15/60
Pomerol Le Seuil de Mazeyres 16'	75
Pomerol Château de Sales 15'	90
Pomerol Château La Pointe 15'	120
Canon Fronsac Château Mazeris 15'	50
Margaux La Petite Tour de Bessan 18'	20/80
Margaux Blason d'Issan 16'	90
Margaux 3ème Grand Cru Classe Chateau Giscours 15'	215
Margaux Château Cantenac Brown 07'	240
Margaux 3ème Grand Cru Classé Château Palmer 10'	900
Saint-Julien Sarget De Gruaud Larose 15'	90
Saint Julien Eleonore Du Chateau Teynac 16'	75
Saint-Julien Clos du Marquis 14'	150
Saint-Julien 4ème Grand Cru Classé Château Talbot 15'	210
Saint-Julien 2ème Grand Cru Classé Château Gruaud-Larose 98'	350
Saint-Julien Grand Cru Classé Château Ducru-Beaucaillou 10'	625
Saint-Estèphe Les Hauts de Pez 15'	18/72
Saint-Estèphe Les Pèlerins de Lafon-Rochet 16'	85
Saint-Estèphe La Dame de Montrose 18'	115
Saint-Estèphe Grand Cru Classé Château Calon-Ségur 17'	285
Saint-Estèphe Grand Cru Classé Château Calon-Ségur 03'	425
Saint-Estèphe 2ème GCC Château Cos d'Estournel 00'	625
Pauillac Prélude à Grand-Puy Ducasse 15'	75
Pauillac 5ème Grand Cru Classé Château Pedesclaux 15'	150
Pauillac 5ème Cru Classé Château d'Armailhac 16'	150
Pauillac 5ème Cru Classé Château d'Armailhac 15'	195
Pauillac 5ème Grand Cru Classé Château Pontet-Canet 16'	375
Pauillac Grand Cru Classe Chateau Lynch-Bages 10'	600
Pauillac Carruade de Lafite 09'	800
Pauillac 1er Grand Cru Classé Château Mouton Rothschild 95'	1700
Pauillac 1er Grand Cru Classé Chateau Latour 05'	2125
Haut-Médoc Château Pomies-Agassac 08'	75
Haut-Médoc Cru Bourgeois Château Peyrabon 16'	60
Moulis En Medoc Chateau Pomeys 16'	50
Pessac-Léognan 1er Grand Cru Classé Château Haut-Brion 09'	2400

JURA / SAVOIE

Bugey Mataret Thierry Tissot 13'

SUD OUEST

Cahors Les Terrasses Château Haute-Borie 16'	15/60
Madiran Domaine Le Serp 17' 🍷	45
Madiran La Table du Malin Plaimont 18' (S)	14/56

CORSE

Vin de Corse Domaine Vico 17' 🍷	14/56
Porto Vecchio «Oriu» Domaine de Torracchia 05' 🍷	70
Vin de Corse Clos Venturi 14' 🍷	75

BEAUJOLAIS

Beaujolais-Villages Domaine Loic & Noel Bulliat 18' 🍷	12.5/50
Fleurie Julien Sunier 19' 🍷	70
Morgon Domaine des Ronze 17' 🍷	14/56
Brouilly Le Millésime Laurence et Remi Dufaitre 18' 🍷	65
Beaujolais Les Pierres Dorées Domaine Romy 18' 🍷	80
Régnié Lache Moi La Grrrrrapppe Château de la Terrière 19' 🍷	40

BOURGOGNE

Gevrey-Chambertin 1er Cru Cazetiers Dom. Michel Magnien 18' 🌙	240
Bourgogne Chateau de Chamilly 16' 🍷	12.5/50
Bourgogne La Croix Blanche Dom.Armelle et Bernard Rion 17'	75
Vin de France Raisins Gaulois Marcel Lapiere 19'	45
Morey-Saint-Denis Les Crais Gillon Domaine Odoul-Coquard 16'	115
Hautes Côtes de Beaune La Combotte Domaine Charles 17' 🍷	16/64
Maranges En Buliet Domaine des Rouges-Queues 18' (N)	80
Maranges 1er Cru Clos De La Fussiere Xavier Monnot 18'	95
Fixin Régis Bouvier 18' 🍷	105
Vosne-Romanée 1er Cru La Croix Rameau Dom.J.Cacheux 17'	525
Nuits-Saint-Georges 1er Cru Rues de Chaux Dom.G.Chicotot 14'	195
Nuits-Saint-Georges Philippe Pacalet 17' 🍷	300
Monthélie 1er Cru Les Champs-Fulliot Dom.Dubuet-Monthélie 15'	120
Beaune 1er Cru Clos des Mouches Joseph Drouhin, 18'	300
Beaune 1er Cru Les Teurons Clos de la Chapelle 17' 🍷	115
Volnay 1er Cru En Carelle Clos de la Chapelle 18' 🍷	180
Pommard 1er Cru Les Grands Epenots Pierre Meurgey 15'	275

RHONE

Côte-Rôtie Domaine Jocelyne & Yves Lafoy 16'	95
Saint-Joseph Tildé Domaine Pierre Jean Villa 17' 🍷	175
Hermitage Domaine Marc Sorrel 15' 🍷	225
Crozes-Hermitage Les Entrecœurs Domaine Mucyn 16' 🍷	55
Brézème Les Vignes de Raspan Domaine Lombard 15' 🍷	15/60
Côtes du Rhône Signargues Domaine Les Genestas 18' (N) 🍷	45
Gigondas Les Pierres Blanches Cathy et Christian Bonfils 18'	65
Gigondas Romane Monchotte P.Amadiou 18' 🍷	85
Visan Domaine Le Garrigon 15' 🍷	45
Beaumes de Venise Domaine Caroline Bonnefoy 16' 🍷	55
Vacqueyras Domaine le Colombier 18' 🍷	12.5/50
Châteauneuf du Pape Domaine Juliette Avril 16' 🍷	20/80
Châteauneuf du Pape Domaine du Vieux Télégraphe 17'	275
Vin de France Le Cri de l'Araignée 16'	55

LANGUEDOC

Côteaux du Languedoc Villa Symposia 16' 🍷	12.5/50
Terrasses du Larzac Le Salut de la Terre 16' 🍷	12.5/50
Faugères Esprit Nature Mas Olivier 16' 🍷 (S)	14/56
Faugeres Champs Pentus Domaine Frederic Brouca 18' 🍷	60
Corbieres Château Cascadais 15' 🍷	15/60
Pays D'Oc Domaine Les Yeuses 15' 🍷	45
Côtes du Roussillon Occultum Bila-Haut M. Chapoutier 16' 🍷	55

PROVENCE

Côtes de Provence Domaine du Jas d'Esclans 16' 🍷	12.5/50
Vin de France A Ma Guise Domaine des Terres Promises 20' (N) 🍷	45
Vin de Pays des Alpilles Abbaye Sainte-Marie de Pierredon 15' 🍷	60

🌙 BIODYNAMIC

(N) NATURAL

🍷 ORGANIC

🍷 SUSTAINABLE

(S) NO SULFITE ADDED