

FRUITS DE MER

OYSTERS*

MIGNONETTE

SIX for 19./ TWELVE for 33.

CHILLED POACHED PRAWNS* 16.

6 EACH, VADOUVAN AIOLI

PETIT PLATS & NOT SO PETIT PLATS

BAGUETTE 4.

EUROPEAN CULTURED BUTTER

OLIVES 6.

MARINATED WITH GARLIC, THYME & ORANGE ZEST

POMMES FRITES* 7.

AIOLI

TABLIER de SAPEUR* 6.

FRIED TRIPE, CAPER & RED ONION MAYONNAISE

OREILLES de CRISSES 7.

CRISPY PORK RIND, ESPELETTE PEPPER, WARM MAPLE SYRUP

CERVELLE de CANUT 8.

GOAT CHEESE, FROMAGE BLANC, SHALLOT, GARLIC

CHICKEN LIVER MOUSSE 9.

DIJON MUSTARD, PORT POACHED PRUNES

BUTTER LETTUCE 12.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE

TOMATO SALAD 13.

SPIGARELLO, SUMMER SQUASH

PICKLED HARICOT VERT, ZESTY VINAIGRETTE

FROMAGE du JOUR 14.

BRILLAT-SAVARIN, PEAR, FIG BUTTER, CHIA SEED, PUFFED WILD RICE

SEARED FOIE GRAS 29.

VERJUS CANNED PLUOT, SZECHUAN PEPPER, BUTTERMILK BISCUIT

SMOKED STEAK TARTARE* 17.

MARINATED CHANTERELLE[^], CORN, JIMMY NARDELLO

CORN BISQUE 18.

HALIBUT, PRAWNS, CALAMARI, PEPPERS, FENNEL, CORIANDER OIL

PLATS PRINCIPAUX

HALIBUT PROVENÇAL 39.

TOMATO, CAPER, CALAMARI, POTATO, TARRAGON SAUCE VERT

TARTE NIÇOISE 27.

AUBERGINE, JIMMY NARDELLO, TOMATO, SUMMER SQUASH

FROMAGE BLANC, TAPENADE

LAMB RACK MAROCAINE 41.

MERGUEZ SAUSAGE, HARICOT VERT

CUCUMBER, GREEN HARISSA, POLENTA

ST. JACK DOUBLE BURGER & FRITES* 17.

BACON, CHEDDAR, ONION, PICKLE, ST. JACK SAUCE, BRIOCHE

EGGPLANT DÖNER KEBAB & FRITES* 17.

CABBAGE, CUCUMBER, HERBS, SAUCE PIMENT, YOGURT

TRIPES À LA MODE DE CAEN 23.

CLASSIC TRIPE & CALVADOS STEW

STEAK FRITES*

SHALLOT & RED WINE DEMI-GLACE, POMMES FRITES, BÉARNAISE

BISTRO FILET 10 oz. 40. **OR** BONE-IN RIBEYE 46 oz. 98.

* These items may contain components that are served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.