

HORS D'OEUVRES

BREAD & FAT 7

french baguette, house-cultured butter

Frites 6

beef fat fries, garlic aioli, ketchup

CHICKEN LIVER PARFAIT 14

elderflower gelée, pickles, mustards, crostini

SMOKED STEELHEAD 16

trout roe, escabeche, verdita, chartreuse, saltine cracker

ESCARGOTS 18

french snails, maître d'hôtel butter, puff pastry, charred lemon

STEAK TARTARE* 18

dry-aged beef, farm egg variation, wholegrain mustard

MOULES MARINIÈRES 19

PEI mussels, maître d'hôtel butter, garlic, shallot, fine herb, white wine

OYSTERS ROCKEFELLER 28

absinthe, cream, persillade, half dozen

CHARCUTERIE ET FROMAGE

~ Served with quince paste, marinated olives, pickles, mustard, & crostini ~

CHARCUTERIE 26

mix of four fermented, ground salumi & whole muscle dry-cured meats | 4 oz

FROMAGE SELECTION MP/oz

Artisan cheese MP/oz

FRUITS DE MER

SEAFOOD TOWER*

~ half 85 | full 145 ~

lobster, mussels, shrimp, oysters, tartare du jour

OYSTERS*

~ half dozen ~ 24

east & west coast, seasonal mignonette

CAVIAR SERVICE*

siberian classic 95

platinum osetra 125

SHRIMP COCKTAIL 19

oishii shrimp, michelada cocktail, dijonnaise

SOUPE ET SALADE

CLASSIC FRENCH ONION SOUP 15

veal stock, gruyere, emmental, crostini

LOBSTER BISQUE 19

maine lobster, cognac, puff pastry

RIVIERA 14

verjus vinaigrette, haricots verts, oil-cured olive, fingerling potato, soft-boiled egg

FRISÉE AUX LARDONS 16

bacon, champagne vinaigrette, 1-hour egg, gaufrette potato

~ add 3-piece fried oyster [+10] ~

GRILLED CUCUMBER 15

grilled persian cucumber, farro, honey yogurt, ravigote, english peas, mint

DUCK HAM & KALE 16

house-cured duck ham, baby kale, pickled green strawberry, orange-ginger vinaigrette, sunflower seed

BIBB 13

ossau-iraty, chive, creamy dijon vinaigrette



PLATS

BISTRO BURGER* 17

brioche, steak, butter, dijonnaise, red onion relish, gruyere, vargo bros pickle

CROQUE MADAME 19

baguette, mornay, smoked ham, sunny side up egg

PARISIAN GNOCCHI 34

morel mushroom, fava beans, peas, garlic & leek confit, white wine, preserved lemon

CORNISH HEN 36

confit leg & thigh, roasted airline, black garlic natural jus, seasonal vegetables

SKATE WING À LA GRENOBLOISE* 34

brown butter, fried capers, lemon supreme, croutons, chicory

BOUILLABAISSE* 45

lobster head broth, scallop, shrimp, mussels, saffron fish, crostini au rouille

STEAK FRITES*

~ served with beef fat fries & maître d'hôtel butter ~

8oz prime flatiron 42

16oz prime, dry-aged ribeye 68

*Due to the nature of seafood, all items are subject to availability. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing an order, please inform your server if anyone in your party has a food allergy.