



Charcuterie board, 18-month Serrano ham, .....14.75  
 saucisson, house made pâté, mustard and condiment

Domestic and imported cheeses, .....13.75  
 Roquefort(sheep), Bijou(goat), Tomme de Savoie(cow)

P.E.I. mussels, white wine, shallots, .....11.50  
 apple and curry sauce

Steak tartare, filet mignon, .....13.75 / 21.75  
 hand chopped and made to order

Classic escargots, in shells, .....½dz 13.00  
 persillade butter

House made duck leg confit, .....12.75  
 Sarladaise potatoes, mesclun

Celeriac “rémoulade”, Serrano ham, .....12.00  
 Dijon mustard dressing

Warm asparagus salad, spring greens, .....12.75  
 truffle vinaigrette, Parmesan crisp

Butter lettuce, haricots verts, .....9.50  
 shallots, fines herbs, mustard vinaigrette

Soupe du marché, .....7.50

Prime hanger steak “a la plancha”, .....28.50  
 - roasted shallot sauce and gratin Dauphinois  
*or*  
 - frites and bearnaise

Chicken “Alsacienne”, mushrooms, pastas, .....25.00  
 pearl onions, bacon, creamy white wine sauce

New England cod, black olive crust, .....26.00  
 potato boulangère, black olive pesto

Mediterranean sea bass “a la plancha”, .....26.00  
 celery root, baby carrot, saffron sauce

Braised lamb shank, roasted vegetables, .....28.00  
 cannellini bean casserole, natural lamb jus

Spring vegetables tajine, couscous, .....23.00  
 chick peas, light harissa jus

Tartine Savoyarde, 8oz natural beef burger, .....23.00  
 tomme de Savoie, mushrooms, baby arugula

Croque Monsieur, .....15.50  
 Premium Parisian ham and Comte cheese gratiné

Croque Madame, topped with a pan fried egg add 1.25

Split charge: 2.00

**SIDES**

Gratin Dauphinois 6.75  
 Frites 5.75 Side aioli .50  
 Sautéed mushrooms or French green beans 6.75

**Chef de Cuisine – Christophe Santos**

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduce the risk of foodborne illness*