



LE CASSE CROÛTE

Pain et beurre <i>Half baguette, butter, confiture</i>	\$4.00	Œufs plats, jambon et fromage <i>Two eggs broiled with ham and gruyere †</i>	\$9.00
Viennoiserie maison <i>Pastries house-made daily; choice of croissant, brioche, pain au chocolate or almond coffee cake, <u>available while they last</u></i>	\$4.00	Omelette au choix <i>Two eggs, choice of mushroom, ham, herbs or Comté cheese; for each additional choice add \$1.00</i>	\$8.50
Pain au chocolat « à l'ancienne » <i>Bittersweet chocolate melted on baguette</i>	\$4.50	Croque-monsieur <i>Baked ham, gruyere and béchamel sandwich</i>	\$8.50
Yaourt, noix et miel <i>House-made yogurt with honey and walnuts</i>	\$6.25	Croque-madame <i>Croque-monsieur with a sunny side up egg on top †</i>	\$9.50
Sandwich en baguette <i>With choice of jambon cru, ham, gruyère, liver terrine, pork rillettes, cold smoked pork sausage or grilled sardine conserve on baguette</i>	\$8.50	Soupe aux ignames et au curry <i>Curried roasted yam soup, cilantro crème fraîche, pecans</i>	\$10.00
Amandes à l'espagnole <i>Almonds sautéed in olive oil, Spanish paprika, sea salt</i>	\$5.75	Soupe à l'oignon gratinée <i>Caramelized onion soup made with chicken stock, thyme, sherry, crouton and melted Comté cheese</i>	\$13.00
Olives marines au citron <i>Mixed olives marinated with dried lemon, garlic and olive oil</i>	\$5.75	Huîtres crues à la bretonne <i>Local oysters raw on the half shell, Breton sea salt butter house-made rye bread, lemon wedges †</i>	\$16.00 ½ dz
Pommes-frites <i>Fried potatoes, with mustard, ketchup or mayonnaise</i>	\$6.00	Escargots auvergnats <i>Burgundy snails baked with butter, bleu cheese, garlic, brandy and red wine and whole-wheat sourdough breadcrumbs</i>	\$13.00
Œufs mayonnaise <i>Two hard-cooked eggs with mayonnaise and cornichon</i>	\$5.75	Assiette de fromages <i>A selection or by the ounce, with country bread</i>	\$13.50/\$4.50

CHARCUTERIE

Gâteau aux foies de volailles <i>Smooth chicken liver terrine, dried cherry compote</i>	\$6.75
Rillettes de porc <i>Confit pork spread with two mustards and cornichons</i>	\$6.75
Assiette de jambon de Bayonne <i>Air cured ham from Salaisons de l'Adour in the Pays Basque</i>	\$14.50
Assiette de charcuterie <i>Jambon, saucissons, chicken liver terrine, pork rillettes, tongue</i>	\$14.50

LES SALADES

Salade verte <i>Bibb lettuce with hazelnut vinaigrette</i>	\$6.00
Endive, pamplemousse, chèvre <i>Herb goat cheese toast on curly endive, grapefruit and candied rind, red onions, pine nuts, honey-grapefruit vinaigrette</i>	\$10.00
Salade aux betteraves, boudin noir <i>Cold salad of shredded beets, red cabbage confit, tarragon, pickled mustard seed vinaigrette, with grilled blood sausage</i>	\$11.00

NOS PLATS

Raclette Savoyarde ou Végétarienne <i>Broiled mountain cheese with steamed yellow potatoes; your choice of cold cuts and pickles <u>or</u> apples, pears and walnuts</i>	\$21.25
Sauté de palourdes à l'ail doux, jambon de Bayonne <i>Penn Cove clams sautéed with garlic, leeks, parsley, red chili flake, sweet garlic fumet and panchetta</i>	\$19.00
Ragoût de morue et de cabillaud aux tomates et olives, miques de maïs <i>Cod and salt cod simmered with tomatoes, olives, fennel and saffron, served on crispy southwestern cornmeal cakes</i>	\$21.00
Axoa d'Espelette et ses pommes frites <i>Ground natural veal and grass fed beef simmered with sweet peppers, onions and Basque chili, with fried potatoes</i>	\$19.50
Confit de canard, ragout de haricots landais, sauté de scarole au citron <i>Muscovy duck leg confit served on white beans simmered with sage, onions and red wine, escarole sautéed with lemon zest</i>	\$20.00
Steak-frites, purée de topinambours, aillade aux noix <i>Grass-fed petit sirloin steak, creamy Jerusalem artichoke puree, walnut-garlic-parsley aillade, pommes frites†</i>	\$21.00
Demi-poulet froid mayonnaise <i>Roasted Washington free-range half chicken served cold with mayonnaise; salad of apple, roasted parsnip, Napa cabbage, confit duck gizzards and creamy apple cider vinaigrette</i>	\$18.00
Poulet rôti selon votre commande et pommes frites <i>Washington free-range chicken roasted to order, fried potatoes, Dijon mustard <u>Allow 1 hour</u> Just a chicken</i>	\$36.00 /2 pers. \$28.00

A service charge of 20% will be added to your bill, 100% of which goes to our service and kitchen staffs.
If you feel that your service doesn't warrant this charge, please ask to have it removed.

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.