

## **POUR COMMENCER**

**SOUPE DU JOUR** 6.50

### **SALADE MAISON**

assorted greens with a honey mustard vinaigrette 6.50

### **PÂTÉ DE CAMPAGNE**

Pork and chicken liver pâté  
with a mushroom salad and cornichons 8.95

### **BORÉCOLE AU FROMAGE DE BUFFLONNE**

kale, pistachios, charred baby leeks, fresh buffalo  
Ricotta cheese, olive oil vinaigrette 8.95

## **TYPIQUE BISTRO**

### **Socca Provençal**

Provençal chickpea galette, buffalo ricotta,  
carrot purée, seasonal vegetables 9.50

### **CONFIT DE CANARD**

duck leg cooked in its own juice, served with *frites* 12.50

### **SAUMON POCHÉ**

lightly poached Atlantic salmon served cold with *frites* 13.50

### **PÂTES AU POULET**

fresh pasta with chicken and Parmesan 11.95

### **STEAK FRITES**

grilled 4oz filet with herb butter and *frites* 12.50

### **RISOTTO AUX POIS VERTS**

grilled wild leeks, fresh peas, braised  
fennel, mint, sorrel, and Parmesan 12.50

**SIDE ORDER OF FRITES** 3.50

## **DESSERTS**

### **CRÈME BRÛLÉE**

served with fresh berries 5.50

### **MOUSSE AU CHOCOLAT**

made with French dark chocolate 5.50

### **ASSORTMENT DE FRUITS FRAIS,**

selection of seasonal fruit 6.00

### **TARTE AU CITRON**

lemon tart served with fresh berries 6.00

## **BOISSONS**

**SODA, COLA, SEVEN UP, GINGER ALE** 1.95

**LAIT, JUS DE FRUITS** 1.95

**COCKTAIL SHIRLEY TEMPLE** 2.75