

Lunch

Appetizers

Jambon Cru Tomato Bruschetta \$12.00

Sliced Baguettes, Jambon Cru, Fresh Tomatoes

Wild Escargot \$14.00

Absinthe Butter, French Herbs, Roasted Garlic in a puff pastry

Mondi's Baked Brie \$14.00

Brie Cheese, Sliced Baguette, Fig Spread, Warm Pecans

Oysters on the Half Shell

\$15/Half Dozen. | \$27/Per Dozen

Citrus Mingnonette, Horseradish, Lemon.

Local Burrata \$14.00

Mandarins, Bread, Mint leaves, Arugula, Olive Oil

Foie Gras \$16.00

Duck Liver, Demi Glazed Reduction, Puff Pastry

Classic Steak Tartare \$20.00

Quail Egg, House Made Potato Chips

Boards

Charcuterie \$22.00

Old Fashioned Mustard, Cornichon, Sliced Baguettes

Fromage-Cheese \$18.00

Berries, Honeycomb, Sliced Baguettes

Saumon Fumé-Smoked Salmon \$21.00

Smoked Salmon, Capers, Shallots, Dijon Mustard & Balsamic reduction, Quail Eggs, Sliced Baguette

Sandwiches

(Served with choice of House Made Chips or House Salad)

Warm Brie Baguette \$12.00

Baguette, Cornichon, Brie Cheese, Apples

Provençal \$13.00

Baguette, Mushroom, Roasted Vegetables, Pesto

-Add Chicken \$6

Croque Monsieur \$15.00

Sourdough toast, Ham, Gruyere Cheese, Mixed Green

Parisienne Burger \$15.00

Brioche, Two Patties, Brie, Arugula, Mushrooms, Aioli

Soups & Salads

Optional: Add Chicken \$10, Salmon \$12, Steak \$14

Caesar \$11.00

Romaine Lettuce, Parmesan Cheese, Croutons

Mediterranean \$11.00

Cherry tomatoes, Persian Cucumber, White Onions, Lemon

Parisienne \$13.00

Mixed Green, Mixed Berries, Green Apple, Walnuts, Feta Cheese, Vinaigrette

Wedge Salad \$12.00

Iceberg Lettuce, Blue Cheese dressing, Lardons

Frisée Salad \$14.00

Lardons, Hard Boiled Eggs, Croutons, Heirloom Tomatoes

Gratinée Soupe à L'Oignon \$12.00

Onions, Baguette, Gruyere

Lobster Bisque \$13.00

Lobster Knuckle, Crème Fraîche, Sherry Wine

Entrees

Seared Salmon \$25.00

Salmon, Almonds, Brown Butter, Mixed Veggies

Spicy Rigatoni \$25.00

Creamy Vodka Sauce, Fried Pancetta, Baked Burrata

Optional: Add Chicken \$10, Salmon \$12, Steak \$14

Coq Au Vin \$25.00

Chicken, Porcini Mushrooms, Red Onions, Red Wine

Steak Frites 6oz \$35.00, **8oz** \$42.00

Sliced Tenderloin, Frites, Petit Salad, Sauce Bearnaise

Moules Marinière et Frites \$21.00

Mariniere Style Mussels, Shallots, Garlic, Parsley, Pommes Frites

Vegetarian Bourguignon \$20.00

Mixed Baby Veggies, Mixed Baby Potatoes

Sides:

Pommes Purée \$8

Hand Cut Frites \$8

Cream Mushrooms \$8

Garlic Spinach \$8

Ratatouille \$8

Risotto Aux Asparagus Tips \$8

Warm Baguette with Butter and Jam \$4

