

Entrees

Poisson frais du Marché Fresh Market Fish (ask your server)	M/P
Fresh Cut French Fries Made with different varieties of potato depending on the season, resulting in different levels of crispiness and sweetness	11
Langue de Boeuf Moutarde à l'Ancienne -Gluten Free, Dairy Free- Slow cooked Beef Tongue with potato, carrot, onion and capers	30
Gnocchi Parisian au Gratin (<i>from Paris, not Italy</i>) With Truffles, Mornay (White Sauce) and Swiss cheese. The French Mac & Cheese!	29
Filet de Porc, Sauce aux Baies Rouges Seared Pork Tenderloin, sliced, served with Mixed Berries Sauce	31
Pavé de Saumon poêlé et Fricassée de Shiitake au Porto -Gluten Free, Dairy Free - Seared Salmon, stewed Shiitake with Port Wine Jus	35
Coquelet rôti au Jus -Gluten Free- Roasted Cornish Hen "Au Jus", cooked A La Minute for you	36
Onglet poêlé à la Luchonaise (<i>signature, not found in NYC or elsewhere!</i>) -Gluten Free- 7oz slowly seared, <u>Butter only</u> Hanger Steak, roasted Garlic, Parsley	41
Magret de Canard Moulard (<i>signature</i>) -Gluten Free- Seared Moulard Duck Breast with Michigan's Cranberry Glaze	41
Râble de Lapin Braisé Dijonnaise Braised Rabbit Saddle, Lightly Creamy White Wine / Dijon Sauce and Pearl Onion	41
Kassulet Toulousain de la Maison (<i>signature winter dish. Served year round upon request</i>) Cassoulet Toulouse style (my personal recipe: Cannellini Beans, Carrots, Tomato, Garlic, Duck Confit, Slab Bacon and Pork Sausage, all braised with Noble Duck fat, White Stock and Foie Gras Jus). <i>This very rich dish was served to warriors defending their village!</i> <i>Don't take it if you can't handle it :)</i>	43
Linguini aux Fruits de Mer Seafood linguini with White Wine Saffron Sauce, Beautifully dressed with Scallop, Mussel, White Meat Fish Filet, Calamari and Shrimp	47
Carré d'Agneau au Jus de Truffles (<i>signature</i>) -Gluten Free- Frenched Rack of Lamb with White Wine Rosemary and Truffle au Jus	53
Tournedos Rossini (<i>very popular signature</i>) -Gluten Free- *(See intro page) Seared Filet Mignon topped with Foie Gras (not seared Foie Gras, very important), Shallots, Port Red Wine Truffle Sauce. <i>Absolute luxury!</i> <i>Combine Foie Gras, Meat and Sauce all together for the most savory bites. Enjoy!</i>	51

We only use non Bleached Sea Salt in our premises.

*** 5% discount applies for all cash and check payments (with address) - ask your server! ***

Parties over 6 people will have 20% gratuity applied on the check