

Appetizers

La Sirène Salade du Marché -Gluten Free, Dairy Free- House Mixed Fresh Leaf Lettuce and Radicchio with diced Apple, Dijon/OliveOil/Red Wine Dressing	12
Salade de Betteraves -Gluten Free- Oven roasted fresh Beets, diced Apple, toasted Pine Nuts and Brie cheese	15
Pâté de Campagne maison -Dairy Free- Homemade Pâté de Campagne with Pickles, Salad and Dijon Mustard	15
Soupe à l'Oignon gratinée (signature) French Onion Soup au gratin	15
Salade de Foie de Volaille -Gluten Free, Dairy Free- (Rare Product - Upon Availability) Sautéed Chicken Liver with Onion, fresh Salad, deglazed Port Wine/Balsamic Reduction	17
Poires rôties au Bleu fondant -Gluten Free- Roasted fresh whole Pear with melted Blue cheese	19
Steak Tartare -Gluten Free, Dairy Free- Tell your server how spicy you like your Tartare (on a 1 to 5 scale)	18 / 30
Escargots à la Bourguignonne Roasted Escargots with Butter, Garlic, Shallot and Parsley	23
Ravioles de Royan au Comté (rare find) Sensual little French Ravioli stuffed with Comté cheese in Truffle Cream Sauce	19
Tartelette de Chèvre frais aux Echalotes, Truffles, Raisins confits et Voile de Vieux Gruyère (signature) Baked Goat Cheese Tart with Shallots, Truffles, Grape and a Veil of 180-day-old Swiss	25
Foie Gras au Torchon, recette Maison - Gluten Free, Dairy Free - *(See intro page) Cold served Foie Gras Torchon style (homemade recipe, subtle but flavorful)	37
Seared Foie Gras with Balsamic Duck Glaze ask your server	45
Moules / Mussels Marinières: steamed in White Wine and fresh Herbs (classic) -Gluten Free- Rochelaises: steamed with Curry, diced Apple and light Cream (signature) Dijonnaises: steamed with Dijon Mustard sauce (Americans favorite) Creoles: French Caribbean style (signature) Steamed in pink Sauce , Rum , touch of heavy Cream, with Herbs, mild Spices and Chorizo	18 / 30

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

Chef/owner Didier Pawlicki