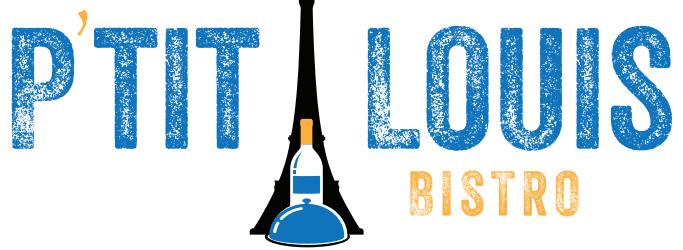


menu toute la journée



Petit Dejeuner

Crepe Egg and Cheddar (two whole crepes filled and Topped with Mornay Sauce) **6.99**

Croque Madame (grilled ham & swiss on french bread sauce bechamel, topped with and egg) **13.99**

Two egg Breakfast with bacon or Ham Hashbrown **7.99**

Eggs Benedict with english muffin, ham, topped with Hollandaise sauce **11**

Omelets

NM Omelet with Green Chile Cheddar and Pork Belly **12**

Mushroom and Swiss Omelet **8.99**

Smoked Salmon Omelet with Kale, Peppers and Cream Cheese **14**

Plain omelet with Cheese **6.99**

Waffles

Waffle with Berries and whipped cream **11**

Waffle with pecans **11**

Crepes

Crepe P'tit Confit **16.99**

Crepe Sous Vide Pork Belly w/ lettuce, Tomato and Saffron Aioli **10.99**

Crepe Cold Smoked Salmon w/ Lemon Aioli Kale Apple Slaw **12.99**

Hors d'oeuvres

Escargots Escargots in herb garlic butter **13**

Gateau de Crabe Crab cake, French tartar sauce, greens **15**

Soupe à L'oignon Gratinée Our signature French onion soup **9**

Salade de Betteraves et Chèvre Beet and goat cheese salad **10**

Salade Nicoise **18**

Volaille

Chicken Cordon Bleu Crisp Roll served over House Salad **16.99**

Magret de Canard Oven roasted duck breast, au gratin potato, green beans, bing cherry sauce **29**

Blanc de Poulet Seared chicken breast with true mac & cheese **25**

P'tit Louis Confit Choice of Duck or Chicken served with mashed potato, asparagus, bing cherry sauce **29**

Boeuf et Agneau

Bistro Burger with Fries **14**

Côtelette D'agneau Roasted rack of lamb, mashed potatoes, asparagus **30**

Filet Mignon Filet mignon of beef, au gratin potato, asparagus **31**

Steak Maître D'hôtel Hand cut NY strip steak, French fries **27**

*Indulge Your Steak with:
Sautéed Mushrooms, Garlic Herb Butter, Roquefort Sauce **2 ea**

Boeuf et Agneau

18

Le Cornet de Frites Fries in a parisien cone **+6**

Mussels Marinières Steamed in white wine and shallots

Marinières au Rosé Steamed in Rosé wine with shallots

Au Roquefort Steamed in blue cheese sauce Piquantes

Spicy mussels prepared in cayenne

Au Safran Steamed in saron cream sauce

À la Provençal Steamed in fennel sauce, tomato & parsley

Moules Double Saveur ½ Spicy and ½ Roquefort **18**

Fruits de Mer

Filet de Saumon Filet of salmon, saron risotto, red bell pepper sauce, almonds, asparagus **29**

Bouillabaisse Cod fish, mussels, shrimp, clams, new potatoes, saron broth **29**

Fresh Catch **Market Price**

Végétarien

Quiche Kale and Goat Cheese w/ Roasted Red Peppers **7.99**

Ratatouille Française A succulent medley of seasonal vegetables over pasta **20**

Les Accompagnements

Asparagus **4**

Green Beans **4**

Truffle Mac and Cheese **6**

Mashed Potatoes **5**

Ratatouille Succulent medley of squash, eggplant, zucchini & tomato **6**

Oysters on the Half Shell

East Coast Blue Point Oysters every Thursday and Friday
ea.- **3** ½ dozen - **15** 1 dozen - **30**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness