



DÉLICES DU CHEF
FROM PARIS TO L.A.

MENU

One (1) amuse-bouche per person to start
(included with any menu purchase)

APERITIF

Comté Cheese 14

Served with Alain Milliat jam, arugula salad walnuts and toasted bread

Rillette de Canard 18

Duck Rillette served with cornichons, toasted bread & salted butter

Baguette Toastée 10

Half baguette sliced and toasted served with Bordier Salted butter and Alain Milliat jam

STARTERS

Escargots 23

6 escargots seasoned in parsley butter served with crouton

French Onion Soup 14

Classic onion soup topped with croutons and melted gruyère cheese

Beef Tartare 18

Traditional French beef tartare served with gribiche sauce and Comté tuile

Lyonnaise Salad 15

Frisée and mixed lettuce tossed in French dressing with lardons, garlic croutons and poached eggs.

Make it vegan: Substitute with chickpeas and avocado

Mushroom Tartine 16

Sautéed mushrooms in beurre noisette, finished with a silky mushroom cream, mushroom jus, and fresh herbs.

SIDES

Ratatouille 8

French Fries 7

Green Salad 6

MAIN COURSE

Le Steak au Poivre 32

7oz Hanger steak topped with our signature sauce au poivre, served with french fries salad

Make it truffle fries +\$5.00

Duck Burger 24

Ground duck patty seasoned with parmesan, olives, walnuts and sundried tomatoes on a housemade Espelette bun, St. Nectaire cheese and chipotle aioli

Canard Confit 34

Duck leg confit, sweet and sour date sauce, celeri root mouseline, honey roasted dates

Pork Belly 26

Brined and slowly roasted KUROBUTA pork belly, served with Bordelaise sauce, corn puree, asparagus and toasted hazelnut

Grilled Octopus 30

Confit & grilled Octopus, Savora mustard cream, "Piemontaise" potatoes salad

Roasted Black Cod en Croûte 32

Roasted black cod in a breaded crust, served with clams, ginger sauce, parsnips and sautéed butternut

KIDS MENU

Coquillettes Jambon 8

Classic french elbow pasta with diced ham and cheese

Steak Frites 10

Small hanger steak served with french fries

DESSERT

Le Crème Brûlée 11

Dark Chocolate Lava Cake 12

Served with hazelnut ice cream and dulce de leche

Tatin Tart 11

Served with vanilla ice cream

WE ARE

Open

everyday

7:00 am - 4:00 pm

Friday & Saturdays

5pm - 9pm



MENU

DRINKS Non-alcoholic

Espresso	3.50
Americano	4
Latte - Hot Iced	5
Cappuccino - Hot Iced	5
Affogato <small>A scoop of vanilla ice cream topped with a hot espresso shot</small>	9
Add an extra shot of espresso	+1.50
Add flavor of your choice Vanilla Caramel Mocha Lavender Hazelnut	+0.50
Substitute your milk Oat Milk Almond Milk	+0.50
Tea Mango Peach Jasmine Chamomile Earl Grey	4
Iced Tea	4
Hot or Cold Chocolate	5
Bottled Coca-Cola Diet Coca Cola	6
Allain Milliat Juice Apricot Mango Peach Pear Apple	8
Sparkling Limonade Traditional Blood Orange Pomegranate Pink Citrus	7
Ferrarelle Water 750ml Still Sparkling	9
Perrier	6

WINES Alcoholic

Glass | Bottle

RED

Cairanne Grande Reserve 2020	12 40
Château du Basty Beaujolais 2020	15 50
La Belle Citadelle Pinot Noir	17 60

WHITE

La Belle Citadelle Chardonnay	10 33
Chateau Beauregard Sauvignon Blanc 2023	12 40

ROSÉ

Jolies Filles Côtes de Provence Rosé 2023	14 42
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SPARKLING

Imperial Palace Blanc de Blanc	10 33
De Stefani Prosecco 2021 Brut Brut Rosé	14 42

Mimosa

10

BEER Alcoholic

La Parisienne Blonde Rousse	10
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