

soupes et salades

- 8. **SOUPE À L'OIGNON** onion soup gratinée with swiss cheese, baguette croutons
- 8. **MAISON** little gem lettuce, whole grain mustard vinaigrette, dill
- 10. **BETTERAVE** chioggia beets, blue cheese crème fraîche, hazelnuts, tarragon, banyuls
- 11. **CHÈVRE** baby lettuce, warm goat cheese, sourdough levain, apple, candied walnuts, cider vinegar
- 13. **FRISÉE AUX LARDONS** frisée salad, house cured pork belly, soft poached egg, sherry vinaigrette
- 16. **NIÇOISE** seared ahi tuna, baby lettuce, egg, haricot vert, olives, potato, capers, anchovy, lemon thyme

sandwiches

- 11. **CROQUE MONSIEUR** french white bread, béchamel, ham, swiss cheese, french fries
- 12. **CROQUE MADAME** french white bread, béchamel, ham, swiss cheese, 'oeuf miroir', french fries
- 11. **PAN POULET** roasted chicken breast, little gem, egg, mayonnaise, baby lettuce
- 12. **PAN BOEUF RÔTI** house-cured top sirloin, vidalia onions, horseradish crème fraîche, dijon aioli, french fries
- 14. **PAN SAUMON FUMÉ** smoked salmon, dill, pickled red onion, capers, lemon crème fraîche, baby lettuce

petits plats

- 10. **ESCARGOTS EN CROUTE** garlic, butter, parsley, almond, pernod, shallots, anchovy, puff pastry
- 12. **COQUILLES SAINT JACQUES** bay scallops, oyster mushroom, sauce mornay, parmesan
- 12. **RAVIOLE** egg pasta, cauliflower, romanesco, mushroom, ricotta, lemon beurre blanc
- 10. **TARTE À L'OIGNON** puff pastry, caramelized onions, black mission figs, mizuna, parmesan

charcuterie et fromage

- 18. **FROMAGE** assortment of artisan cheeses, honeycomb, seasonal fruit, walnut levain
- 17. **CHARCUTERIE** artisanal cured meats, house pickles, dijon mustard
- 16. **ASSIETTE DE 3 PÂTÉS**
selection of pâtés:
 - 6. **PÂTÉ DE CAMPAGNE** country style pork pâté flavored with black pepper and red wine
 - 6. **TRUFFLE MOUSSE** chicken liver, truffles and cèpes marinated in sherry
 - 6. **SAUTERNES MOUSSE** goose liver marinated in sauternes wine

plats

- A.Q. **PÂTES DU JOUR** pasta of the day
- 15. **SAUMON** seared salmon, israeli couscous, escarole, sorrel crème fraîche
- 17. **MOULES** mediterranean mussels, saffron, crème fraîche, white wine, rouille baguette
- 20. **TRUITE** seared white trout, romano and wax bean salad, capers, mizuna, banyuls vinaigrette
- 20. **THON** coriander and fennel crusted tombo tuna, heirloom tomato, corn ragu, cucumber sherry consommé
- 14. **POULET RÔTI** half roasted chicken, sautéed swiss chard, niçoise olives, rosemary, lemon
- 16. **PORC** cider brined pork chop, crab apple confit, mustard tarragon cognac jus
- 18. **STEAK** black angus flank steak, pommes frites, sauce persillade
- 12./15. **STEAK TARTARE** hand chopped raw flank steak, quail egg, mustard, cornichons, capers, shallots, parsley, croutons

petites assiettes

- 5. **POMMES FRITES** french fries, sauce piquante aux herbes
- 5. **GRATIN** yukon gold potato, cauliflower cream, curry
- 5. **HARICOTS VERTS** french green beans
- 5. **ÉPINARD** sautéed spinach

18% gratuity may be added to parties of
six people or more

4% added to all checks for san francisco
mandates, including healthcare