

## SALADES

### KALE

quinoa, sumac pickled onions, tomatoes, orange blossom vinaigrette 13.

### MEDITERRANEAN

chopped tomatoes, cucumbers, peppers, onions, olives, croutons, feta cheese, lemon vinaigrette 12.

### FRISEE

poached egg, braised bacon, shallots, grenache vinegar, croutons 14.

## SOUPES

ONION SOUPE GRATINÉE  
country bread, gruyere 13.

PETITE BOUILLABAISSSE  
monkfish, shrimp, mussels, leeks, potatoes, tomatoes, gruyere, croutons & rouille 15.

## HORS D'OEUVRES

PANISSE  
rosemary aioli 6.

SHRIMP BEIGNETS  
red pepper rouille 8.

FAVA BEAN HUMMUS  
tapenade, favas & house made taboon bread 13.

### RISOTTO

fontina val d'aosta creme fraiche, guanciale & chili oil 14.

### BURGUNDY SNAILS

pastis - garlic butter, herb bread crumbs 13.

### CRISPY CALAMARI

roasted tomato sauce, fried chilis & lemon 14.

### GRILLED OCTOPUS

harissa vinaigrette, olive yogurt, chickpeas 16.

### SALMON TARTARE\*

green tahini, shaved fennel, jalepeno, meyer lemon puree 15.

### JUMBO LUMP CRABCAKE

shrimp puree, spicy remoulade & cress 16.

## VEGETABLES

GRILLED ASPARAGUS  
eggs, capers & olive oil 11.

BAKED JERUSALEM ARTICHOKE  
truffle crème fraiche & chives 12.

STUFFED EGGPLANT  
green tahini, garlic breadcrumbs & pomegranate 10.

### SWISS CHARD

garlic, parmesan & pine nuts 9.

## PASTA

TORTELLINI  
spinach & artichoke, beurre monté, grated mimolette cheese 14. / 21.

### CAVATELLI

basil pistou, reggiano parmesan, cream 20.

### ORECCHIETTE

lamb shank ragout, gremolata, pecorino 22.

## PRIX FIXE

THREE COURSE DINNER 42.

### APPETIZER

KALE SALAD  
quinoa, sumac pickled onions, tomatoes, orange blossom vinaigrette

GRILLED ASPARAGUS  
eggs, capers & olive oil

TORTELLINI  
spinach & artichoke, chicken consommé, grated mimolette cheese

SOUP DU JOUR OR ONION SOUP

### ENTREE

CHICKEN TAGINE  
cauliflower, zucchini, baby carrots, squash, fennel & tomato, semolina couscous

MOULES FRITES MARINIÈRE  
steamed in white wine & tomatoes with fresh herbs & french fries

VEGETABLE COUSCOUS  
roasted vegetables, dates & almonds in spicy tomato sauce, semolina couscous

### DESSERT

choice of dessert from the menu

## ENTREES

ALL NATURAL CHICKEN TAGINE  
cauliflower, zucchini, baby carrots, squash, fennel & tomato, semolina couscous 25.

DUCK BREAST\*  
braised endive, wheat berries, golden raisins, citrus sauce 26.

PRIME BEEF SHORT RIB  
potato - celery hash, seared mushrooms, beurre rouge 30.

VEGETABLE COUS COUS  
roasted vegetables, dates & almonds in spicy tomato sauce 22.

POMEGRANATE GLAZED SALMON\*  
stewed chickpeas, tomatoes, cilantro, hazelnut oil 27.

GRILLED BRANZINO  
fennel puree, golden beets, blood oranges & nicoise olives 28.

MOULES FRITES MARINIÈRE 22.

BOUILLABAISSSE  
atlantic coast fish & shellfish in tomato - saffron broth with potatoes, leeks, garlic, tomatoes, rouille 32.

## LA GRILLADE

HANGER STEAK\*  
angus beef, buttered spinach, crispy shallots, peppercorn sauce 29.

STEAK FRITES\*  
All Natural Prime N.Y. Strip, bearnaise, pommes frites 37.

MARSEILLE BURGER\*  
dry aged custom ground beef, raclette, burgundy onions, rosemary aioli 25.

CHICKEN PAILLARD  
treviso, arugula & endive salad with raw mushrooms & asparagus, creme fraiche vinaigrette 24.

TUNA STEAK NIÇOISE\*  
tomatoes, potatoes, haricots vert, peppers, fennel, olives, greens, hard cooked eggs, lemon & oil 25.