

Bar Artisanal

SALADES

- Burrata, Caponata, Arugula ~ 12
Watermelon, Goat Feta,
Tapenade ~ 10
Beet Salad, Mache, Sauce Gribiche ~ 11

CRU

- Oysters ~ P/A
Tuna, Orange, Olive,
Crumb ~ 14
Diver Scallops, Citrus Soy
Dressing, Cilantro ~ 12
Tasting ~ 13

SALADES PRINCIPAUX

- Tuna Nicoise, Basil Aioli ~ 18
Dejeuner au Fromage, Greens,
Fresh & Dried Fruits ~ 16
Seafood, Avocado, Citrus, Cilantro ~ 16

PATES

- Macaroni Gratin ~ 12
Pappardelle, Lamb Neck Bolognese ~ 16
Pasta du Jour ~ P/A

PISSALADIÈRES

- 11 ~ Buffalo Mozzarella, Tomato, Basil
18 ~ Duck – Gizzard, Confit, Egg, Foie Gras
14 ~ Bianca - Asparagus, Ramps, Bottarga
15 ~ Tartiflette - Potatoes, Lardons, Reblochon
Classic – Caramelized Onion, Anchovy, Olive ~ 12
Sheep's Milk Ricotta, Fava Bean Pesto, Speck ~ 12
Radicchio, Gorgonzola, Figs, Organic Truffle Honey ~ 15
Du Jour ~ P/A

BURGERS

- 13 ~ ARTISANAL BLEND – Pickled Green Tomato
16 ~ LAMB – Olive Roll, Goat Cheese
15 ~ RIVIERA – Cold Tuna, Tomato
Confit, Vegetable Crudit 

SANDWICHES

- Pressed Pork Belly, Spiced Pickled Vegetables,
Apricot Mustardo ~ 13
BBT- Buffalo Mozzarella, Bacon, Tomato ~ 13
Artisanal Grilled Cheese, 18-Month Comt  Reserve ~ 12
Tartine du Jour ~ 11 (With Soupe du Jour Add ~ 4)

PETIT PLATS

- 13 ~ Shaved Fennel, Grilled Squid, Lemon, Olive Oil
12 ~ Octopus, Chickpeas, Smoked Paprika
12 ~ Blue Prawns, Garlic, Olive Oil, Hot Pepper
12 ~ Wild Burgundy Snails, Maitre D'hotel Butter
8 ~ Giant White Beans, Merguez Sausage
12 ~ Soft Shell Crab, Spicy Iceberg, Peanuts
10 ~ Soft Egg, Piquillo Peppers, Montenebro
13 ~ Steak Tartare, Parmesan Toast
P/A ~ Fish du Jour
Wagyu Beef   La Plancha, Pickled Ramps ~ 18
Pork Belly, Apricot Mustardo, Wild Watercress ~ 12
Grilled Lamb Chops, Parmesan Polenta,
Bagna Cauda ~ 16
Cod, Chorizo, Fingerling Potatoes, Cockles ~ 15
Arctic Char, Capers, Cauliflower, Raisins, Mint ~ 16
Skate "Charcroute Garni," Mustard, Beurre Rouge ~ 12
Hanger Steak Frites ~ 15
Mussels Provençal, Frites ~ 12