

Les Petits Plats

Oeufs Bénédicte	12
<i>Roasted Pork Belly, Classique Muffin, Espelette Chile, Hollandaise Sauce</i>	
Croque Monsieur	14
<i>Gruyere Cheese, Bayonne Ham</i>	
Omellette aux Champignons	14
<i>Wild Mushrooms, Gruyere Cheese, Herbs</i>	
Hamachi du Sud	18
<i>Fennel, Cucumber, Shiso, Meyer Lemon</i>	
Céviche "A La St-Barth"	14
<i>Fluke Ceviche, Coconut Milk, Cucumber, Cilantro, Serano Chili</i>	
Salade Méditerranéenne	12
<i>Cucumber, Red Onion, Peppers, Niçoise Olives, Feta, Lemon Vinaigrette</i>	
Petite Laitue	9
<i>Lettuce, Mustard Vinaigrette, Hazelnuts</i>	

Les Plats

Burger Château	21
<i>Custom Blend, Brioche, Pickles, Lettuce, Heirloom Tomato, Red Onion, French Fries</i>	
Steak Frites	25
<i>Aged Hanger Steak, French Fries, Béarnaise Sauce</i>	
Homard Froid ou Grillé Sauce Créole	29
<i>Cold or Grilled Lobster, Créole Sauce</i>	
Loup de Mer Grillé	24
<i>Branzino, Grilled Lemon, Sauce Vierge, Fennel, Sea Bean Salad</i>	
Poulet Rôti	19
<i>Roasted Chicken, Sweet Corn, Pickled Chanterelles, Vadouvan</i>	

Les Desserts

Gauffre	12
<i>Waffle, Chocolate Sauce, Whipped Cream, Chantilly</i>	
French Toast	11
<i>Brioche, Vanilla Bean, Berries, Cognac, Caramel Sauce</i>	
Salade de Fruits	12
<i>Mixed Berries, Seasonal Fruits</i>	

*Menu Designed by Todd English
Exécutif Chef: Peter Larion*