



2

Cocktails

1793 \$14

Rye Infused with Toasted Sunflower Seed,
Oloroso Sherry, Demerara

Axel von Fersen \$13

Bourbon, Applejack, Sesame, Curry,
Black Caraway

Air Balloon \$13

Rhum Agricole, Aqua de Cedro,
Green Chartreuse, Fresh Lime

Dauphin \$15

Absinthe, Chile Liqueur, Almond Milk,
Coconut, Cacao Nibs

French 75 \$14

VS Cognac, Sparkling Wine, Fresh Lemon

Guillotine \$13

Mezcal, Scotch, Banane, Honey

Intruder \$13

Aged Tequila, Byrrh Quinquina,
Gran Classico Bitter

Jasmine \$13

Gin, Campari, Cointreau, Fresh Lemon



3

Appetizers

Olives & Nuts \$6
Spiced

Country Pâté \$9
Cornichons

Crispy Frogs Legs \$14
Spicy Honey Sauce

Foie Gras Torchon \$18
Red Wine Apple Compote

Smoked Salmon Plate \$14
Creme Fraiche, Capers

Croquettes \$10
Truffle Mushrooms

Fromages \$15
Selection of 3 French Cheeses
Homemade Jam, Roasted Nuts

Charcuterie \$15
Saucisson Sec, Liver Mousse,
Country Pâté & Cornichons

French Fries \$6
Garlic & Parmesan

Desserts

\$8

Chocolate Mousse
Hazelnut, Fresh Strawberries

Crème Brûlée
Vanilla Bean

*Beer*

BOTTLED

Founders, Porter7
Saison St feuillein,
Belgian Ale9
Clausthaler N/A6

DRAUGHT

Kronenbourg, Lager ..7
Flower Power, Ipa7
Palm, Amber Ale7

Sparkling

GLASS

Charles Lafitte, Brut N.V.10
Lambrusco, Cantina Puianello “Emilia”, Reggiano*11

Rosé

GLASS

Rosé, Domaine de La Réaltière “Notre Rosé”,
Coteaux d’Aix en Provence 2011*11

White

GLASS

Chardonnay, L’Orangerie, Pays d’Oc, 201412
Chenin Blanc, Vouvray, “Confidence”,
Val de Loire 2013.....11

Red

GLASS

Gamay, Morgon, Chateau De Pizay,
Beaujolais 2014.....12
Grenache / Syrah, Château de Vaudieu
“Les Violettes”, Côtes du Rhône 201310