

Lunch menu is available until 3:30pm



LUNCH PRIX FIXE

SELECT A SOUP OR SALAD & LUNCH ITEM

Soup or Salad
et
any Lunch Entrée
(steak sandwich +5)

- 37 -

ADD DESSERT +6

SOUP/STARTERS

Add to any salad grilled chicken or salmon filet +8

Soupe du Jour 15

Served with fresh sliced baguette

French Onion Soup 17

Caramelized onions in beef stock with croutons & gruyère

Leeks Vinaigrette 17

braised leeks, dijonnaise, croutons

Caesar Salad 18

dressing contains anchovies, garlic, permesan, lemon, olive oil.

Goat Cheese Salad 23

apples, oranges, almonds

Escargots de Bourgogne 22

Snails in garlic and parley butter. Served with bread

Grilled Calamari 17

Roasted baby lettuce, grilled tomato, pesto

DESSERT

Dame Blanche^N 15

with chantilly cream, melted chocolate, shaved almonds

Mousse au Chocolat 15

Served with crème chantilly

Profiterole 15

ice cream, crème chantilly & melted chocolate

Grand Marnier Crème Brulée^{GF} 15

Crêpe Gourmand^{V,N} 15

Hazelnut Nutella, bananas, crème chantilly

ENTRÉES

Omelettes served with potatoes & mixed-greens

Quiche du Jour Served with mixed-greens 22

Omelette Parisienne^{* GF} 23

Free-range eggs, French ham, Comté & chives.

Chef's Omelette^{* GF, V} 23

Free-range eggs, diced tomato, goat cheese, basil.

Crêpe Forestière 23

French ham, mushrooms, béchamel, Swiss cheese

Sausage et Pomme Puree 22

Croque Madame^{*} 24

French ham, béchamel, gruyère, fried egg on sourdough. Served with mixed-greens

Brie Sandwich 21

Thick slices of melted brie with walnuts, honey and arugula in a baguette. Served with mixed-greens

Steak Sandwich 26

Melted Swiss cheese, diced steak, caramelized onions, frisée, on toasted baguette. Served with mixed-greens

SPECIALTIES

Tuna Tartar à L'Orange^{*} 25

Cucumber, radish, chives

Salade Niçoise^{*} 26

Boiled egg, haricot vert, red pepper, potatoes,

cherry tomatoes, anchovies, black olives, tuna filet

Burger de la Maison^{*} 28

dry aged beef, thick sliced Brie, caramelized onions, arugula, house Dijon vinaigrette.

Served w/ pommes frites

Boeuf Bourguignon^{* GF} 35

Beef chuck, pearl onions, carrots, mushrooms, with mashed potatoes

Fondue au Fromage 70

Served with pork sausage, sliced baguette, potatoes, apples & cornichon

SIDES

Baguette & Butter 4 • Sautéed Spinach 10 •

Salade Maison^{GF, V} 14 • Pommes Frites 10 •

Mashed Potatoes 10

20% service charge will be added for parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(N) = CONTAINS NUTS



PRIX FIXE

CHOOSE ANY
STARTER
+
ENTRÉE
+
DESSERT

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Fondue au Fromage

70

Served with pork sausage, sliced baguette, potatoes, apples & cornichon

SIDES

Baguette & Butter

4

Salade Maison ^{GF, V}

14

Pommes Frites

10

Mashed Potatoes

10

Sautéed Spinach

10

DESSERT

Dame Blanche ^N

15

with chantilly cream, melted chocolate, shaved almonds

Mousse au Chocolat

15

Served with crème chantilly

Profiterole

15

ice cream, crème chantilly & melted chocolate

Grand Marnier Crème Brulée ^{GF}

15

Crêpe Gourmand ^{V, N}

15

Hazelnut Nutella, bananas, crème chantilly

“ici pas de chi chi”

Executive Chef Nicolas Frezal

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STARTERS

Add to any salad grilled chicken or salmon filet +8

Soupe du Jour

15

Served with fresh sliced baguette

French Onion Soup

17

Caramelized onions in beef stock with croutons & gruyère

Leeks Vinaigrette

17

braised leeks, dijonnaise, croutons

Caesar Salad

18

dressing contains anchovies, garlic, permesan, lemon, olive oil.

Goat Cheese Salad

24

apples, oranges, almonds

Salade Niçoise *

26

Boiled egg, haricot vert, red pepper, potatoes, cherry tomatoes, anchovies, black olives, tuna filet

Escargots de Bourgogne

22

Snails in garlic and parley butter. Served with bread

Grilled Calamari

17

Roasted baby lettuce, grilled tomato, pesto

Tuna Tartar à L'Orange *

25

Cucumber, radish, chives

ENTRÉES

Burger de la Maison *

28

dry aged beef, thick sliced Brie, caramelized onions, arugula, house Dijon vinaigrette.

Served w/ pommes frites

Moules Frites *

32

Steamed mussels, dijon mustard, white wine & creme fraiche. Served with pommes frites

Spinach Lasagna ^V

30

House made lasagna. Layered with chopped spinach, béchamel & gruyère

Boeuf Bourguignon * ^{GF}

35

Beef chuck, pearl onions, carrots, mushrooms, with mashed potatoes

Cod Ratatouille

38

pan seared cod, eggplant, tomato, zucchini, Anchiovies

Poulet Sauté au Vinaigre

35

tomato, tarragon, crème fraiche, red wine vinengar with shimeji mushrrom, mashed potatoes

Steak Frites au Poivre *

39

7 oz Angus steak covered in peppercorn sauce, served with pommes frites



	Glass 150 ml	Carafe 500 ml
Vin rouge - Bordeaux, Chateaux Tire Pe Diem	16	40
Vin rouge - Cinsault, Licence IV, Languedoc	15	38
Vin rouge - Pinot Noir, Laroque, Cite de Carcassome	16	40
Vin blanc - Sauvignon Blanc, Loire, Les Charmes	16	40
Vin blanc - Bordeaux Blanc, Ch. La Freynelle	15	38
Vin blanc - Gruner, Ein Litter Wien, Jutta Ambrositsch	15	38
Vin rosé - Peyrassol, Provence	16	40
Bubbles - Willm, Alsace	15	38

Ask for our bottle list!



C'est Si Bon - *12/17
Gin, Creme de Peche,
Hibiscus Cordial, Lemon
& Lime

Bleireau - 18
Cognac, Bourbon, Root
Cinnamon Liqueur, Spicy
Honey

Comic Strip - 18
Scotch, Cochi di Torino
Vermouth, Bonal, Cognac,
Angostura and Peychaud
bitters

Central Park South - 18
Vodka, Singani 63,
Rosemary Cordial, Lime,
Cucumber

Le Papillon - *12/17
Vodka, St. Germain,
Buterfly Pea Tea,
Sparkling Wine

Earl 73 - 16
Earl Grey Infused Gin,
Lemon, Sparkling Wine

Le Spritz - 15
Sparkling Wine, Club
Soda,
Choice of Aperitif;
Dolin Dry Vermouth,
Genepy, Bonal, Marseille
Amaro, Lillet, St.
Germain, Byrrh, Bonal

* Non-Alcoholic Version
tastes great as well!

APERITIFS

Ricard - 10 Lillet Blanc - 12 Salers -
11 Bonal - 11 Byrrh - 11 Marseille
Amaro - 12 Genepy - 11 Dolin Dry
Vermouth - 10

DIGESTIFS

Calvados - 12 Cognac - 15 Port -
10 Eau de vie Poire Williams - 10
Armagnac 10 ans - 13 Banyuls - 12

BIÈRE PRESSION

Kronenbourg - 10
Ommegang Amber Ale - 10
Threes Brewing IPA - 12

SODA ET JUS

Coke - 4 Diet Coke - 4 Sprite -
4 Ginger Ale - 4 Ginger Beer - 4
Lemonade - 4 Cranberry Juice - 4
Pineapple Juice - 4
Orange Juice - 5

San Peligrino 750ml - 10
Evian Mineral 750ml - 10

CAFETERIE

Coffee - 4 Espresso - 4
Americano - 5 Latte - 7
Cappuccino - 7 Hot Tea - 4

Iced Drink +1
Double shot +3

MERCH

T-SHIRT

\$35

**LAPEL
PIN**

\$7

DIJON

VINAIGRETTE

\$11