



BRUNCH / LE DÉJEUNER / LE DINER

SOUPES & BOUILLONS

Soupe d'Orties
wild nettle soup
half 8 / full 16

Potage de Pois Chiche Noir
black chickpea soup
half 8 / full 16

Bouillon de Poulet ou de Legumes
chicken or vegetable broth
half 4 / full 8

SALADE

Salade d'Endive et Poire 16
salad of Belgian Endive, Asian pears, shaved fennel, Castelfranco
radicchio, arugula, and toasted almonds,
with a Lemon Verbena vinaigrette

ACCOMPAGNEMENTS

Chips de Pommes de terre bleues 10
et Patates Douces d'Okinawa
blue potato and Okinawa Sweet potato chips with shiso and lime salt

Tempura de Carottes Anciennes 14
spicy tempura heirloom carrots with apple, grape, and raisin chutney

Pain au Beurre
local artisan bread & breton butter
half 5 / full 10



MARMITE

LE DINER

PETITS PLATS

Caillettes Provençales 16
pork & chard sausage, wrapped in caul fat, browned and served with lightly pickled red cabbage & sautéed apples

Sauté de Chou Frisé 15
et Topinambour
sautéed Lacinato Kale & Jerusalem Artichokes with garlic confit

Boulettes de Poisson 20
à la Marseillaise
Marseille-style fish boulettes in saffron and onion broth with toast and rouille

PLATS PRINCIPAUX

“Napolean” de Saumon, 40
sauce Chivry
salmon fillet layered with sole mousse, served with a Tarragon and Cherril sauce and fried potatoes

Magret de Canard Lacqué 44
lightly Grape wood-smoked Muscovy duck breast roasted and lacquered with 5-spiced honey, served with a Hollywood Plum and ginger sauce and a crispy rice cake

Porc au Corbières 36
Grilled pork loin chop with roasted chestnuts, salsify carrots and potatoes, pork glaze, and chicken liver mayonnaise



LE DÉJEUNER

- Blintze au Fromage** 12
fromage blanc wrapped crepes served
with a chive butter sauce
- Boulettes de Poisson** 20
à la Marseillaise
Marseille-style fish boulettes in saffron and onion broth
with toast and rouille
- Caillettes Provençales** 16
pork & chard sausage, wrapped in caul fat,
browned & served with lightly pickled
red cabbage & sautéed apples
- Pain Bagnat** 15
Niçoise salad sandwich on baguette, albacore tuna,
olives, red onion, capers, potatoes, green beans,
roasted red peppers,
served with shiso lime potato chips
- Rex sole façon Meunière avec,** 22
beurre de Thym Citron
sautéed rex sole with sauce of white wine, butter and
lemon thyme, served with spinach, chard,
chopped pistachio, and fried potatoes
- Lasagna aux Courgettes** 20
zucchini lasagna with homemade herb pasta
in a rich tomato sauce



BRUNCH

- Blintze au Fromage** 12
fromage blanc wrapped crepe served
with a chive butter sauce
- Croquettes de Pomme Aligot** 12
fried potato garlic and comte cheese served
with a tomato basil pesto
- Oeufs Bénédicte au Saumon Fumé** 18
poached eggs and smoked salmon on brioche bun
with Hollandaise sauce
- Omelette LAZARE** 16
omelet filled with house made potato chips and chives,
served with classic pork sausage patties
- Pain perdu avec Crème Anglaise** 14
Deep-fried Meyer lemon scented French toast with
spiced blueberry compote and vanilla crème anglaise
- Lasagna aux Courgettes** 20
zucchini lasagna with homemade herb pasta
in a rich tomato sauce
- Apple Beignets** 9
with powdered sugar, bourbon caramel sauce,
and crème anglaise