



lunch menu



Executive Chef Philippe Bertineau

HORS D'OEUVRES

CHOICE OF 3.....12 / CHOICE OF 5.....16

- Roasted beets, goat cheese & hazelnuts
Cauliflower florets, American caviar
Organic barley & wild mushrooms
Egg mayo
Daurade tartare
Smoked herring, fingerling potato salad
Cod brandade
Beef short rib parmentier
Rillettes
Crispy pied de cochon, tartar sauce

APPETIZERS

- coast oysters on half shell... half dozen... 18
monette sauce
argots, garlic & parsley butter... half dozen. 12... dozen. 22
n soup gratinée... 13
en croûte... 16
en Tendret's recipe since 1892
k foie gras terrine... 25
l onions & orange chutney, toasted Parisienne brioche



- Charcuterie & pâtés selection...
cornichons & Dijon mustard
Tarte flambée...
Seasonal root vegetable cookpot...
Maine lobster salad...
celery root/apple rémoulade, herbs, lemon & extra virgin oli
Country Salad...
frisée, lardons, poached egg

SENTIALS

- Quenelles de brochet, Nantua sauce...
Cassoulet, traditional recipe...

CLASSIC OF THE MONTH

- Ris de veau braisé à la Crécy, veal sweetbreads, chanterelles, carrots.

MAIN COURSES

- o salad... 22
ado, egg, bacon, chicken, blue cheese dressing
nic Scottish salmon... 27
cooked endive & orange
med loup de mer... 30
el, sweet onions, Meyer lemon & lavender
Philippe's warm chicken salad... 24

- Roast organic chicken for two...
garlic cloves, pommes frites
Foie de veau...
calf's liver, Lyonnaise potatoes, slow-simmered onion
Hand-chopped prime beef tartare, watercress salad
Hanger steak frites, Bordelaise sauce...
Hamburger / Cheeseburger, pommes frites