

## FRUITS DE MER

**Huître Creuse de Bretagne**®...3.95  
oysters served chilled on the half shell

**Langoustines Grillées**®...48.95  
langoustines, lemon, parsley, espelette



## SALADE

**Salade Verte et Crottin de Chavignol**®...29.95  
green salad, goat cheese toast, truffle vinaigrette

**Coeur de Laitue et Avocat en Salade**®...26.95  
avocado, lettuce hearts, dijon vinaigrette

## ENTRÉE

**Soupe de Courgettes**®.....28.95  
violin zucchini, sweet peas, olive oil

**Escargots de Bourgogne (12)**.....six 19.95 | twelve 38.95  
escargots, garlic, herb butter

**Os à Moelle Rôti**®.....32.95  
bone marrow, parsley salad, garlic toast

**Foie Gras de Canard des Landes en Terrine**®.....half 23.95 | full 46.95  
foie gras, fleur de sel

**Steak Tartare**®.....36.95  
egg yolk, anchovy mayonnaise and Pont-Neuf fries

**Salade Niçoise**®.....38.95  
tuna, baby gem lettuce, tomato, green beans, olives, potato

NAVARIN  
D'AGNEAU

for two  
-98.95-

## BOEUF

**Filet Aux Poivres**®.....78.95  
green peppercorn cognac sauce

**"New York" Steak Maturé**®.....85.95  
new york strip steak, 42 day dry aged, sauce béarnaise

**Côte de Boeuf Maturée**®.....125.95  
bone in ribeye, 42 day dry aged, sauce béarnaise

**Double Cheeseburger «West Village» Style**®.....32.95  
deux steaks grillés, cheddar, sauce marie rose

## POISSON

**Linguine aux Coques**®.....28.95  
linguine, cockles, garlic, parsley

**Filet de Turbot Sauvage**®.....76.95  
sauce vierge

**Sole Meunière**®.....68.95  
dover sole, brown butter, lemon

**Goujonnettes**.....39.95  
Pont-Neuf fries, lemon, sauce tartare

## PLAT PRINCIPAL

**Pâtes au Lapin Mijoté**®.....36.95  
rabbit pasta, fried sage, black pepper

**Côte de Veau de Lait**®.....68.95  
veal chop, natural jus, roasted garlic, rosemary

**Poulet du Bourbonnais Rôti Entier**®.....half 40.95 | full 80.95  
whole chicken, roasting jus, watercress salad

**Carré d' Agneau de l'Aveyron Persillade**.....half 42.95 | full 84.95  
rack of lamb, natural lamb jus

## GARNITURES

**Pommes Frites**®...13.95  
fries, garlic aioli

**Pommes Purée**®...13.95  
potato puree, nutmeg

**Ratatouille**®...15.95  
squash, eggplant, tomato, olive oil, basil

**Épinards à la Crème**®...13.95  
spinach, cream, garlic

**Haricots Vert**®...13.95  
green beans, tarragon, shallots

**Petits Pois à la Française**...15.95  
lardons, spring onions

## MARTINIS

**La Renommée Reserve...27.00**  
*ki no bi, citadelle jardin & sipsmith gins, olives & twist*

**1990's Dirty Martini...24.00**  
*grey goose vodka, olive brine, blue cheese olives*

**Vesper...23.00**  
*citadelle jardin d'ete, grey goose vodka, lillet blanc*

**Espresso...23.00**  
*haku vodka, fresh espresso, chocolate liqueur*



## STIRRED

**Boulevardier...23.00**  
*buffalo trace bourbon, campari, carpano antica*

**Armagnac Old Fashioned...24.00**  
*delord 15 year, demerara, bitters*

**Vieux Carré...23.00**  
*michter's rye, pierre ferrand cognac, benedictine, carpano*

**Golden Negroni...22.00**  
*citadelle jardin d'été gin, suze, salers, lillet blanc*

## PÉTILLANT

**Aperol Spritz...23.00**  
*aperol, delamotte champagne, soda*

**M. Laurent...22.00**  
*pineau des charentes, charles heidsieck brut rosé champagne*

**Death In The Afternoon...22.00**  
*absinthe, delamotte champagne, sugar cube*

**French 75...23.00**  
*citadelle gin, delamotte champagne, lemon*

**Original...22.00**  
*delamotte champagne, angostura bitters, sugar cube*

## LA MAISON

**La Vie de Citron...22.00**  
*grey goose vodka, lillet blanc, yuzu, lemon, club soda*

**Shiso Gin & Tonic...23.00**  
*nikka gin, tonic, shiso, genepi*

**Pastis Pearl...24.00**  
*blanco tequila, mint, pastis, st. germain, lime*

**Sansho Chartreuse Mule...24.00**  
*citadelle gin, green chartreuse, ginger beer, sansho pepper, lime*

**Lillet Rosé Daisy...23.00**  
*lillet rosé, st. germain, grey goose vodka, lemon*

## SANS ALCOOL

**Osco Mule...19.00**  
*osco aperitif, grenadine, honey, gingerbeer, mint*

**Phony Negroni...19.00**  
*lyre's london dry spirit, fleur bitter, btr #2*

**Rue Saint-Honoré...19.00**  
*jnpr #3, shiso, cucumber, sansho*

## CHAMPAGNE

Champagne Delamotte - Brut - Blanc de Blancs, *chalky, direct, incisive* .....22

Champagne Rosé - Reserve - Charles Heidsieck, *powerful, broad, baroque* .....25

## BLANC

Sancerre - Domaine Vacheron, 2022, *savory, taut, polished* .....18

Pinot Blanc Auxerrois - Albert Mann, 2022, *creamy, elegant, succulent* .....17

Chablis - Christophe et Fils, 2022, *creamy, harmonious, nutty* .....19

Condrieu - Le Mornieux - Faury, 2022, *kaleidoscopic, heady, floral* .....23

Meursault - Sous La Velle - Maison Buisson, 2022, *piercing, incisive, enrapturing* .....38

## ROSÉ

Bandol - Domaine Dupuy De Lôme, 2022, *beachy, deep, breezy* .....17

## ROUGE

Moulin à Vent - Maison Le Nid, 2021, *fleshy, harmonious, silky* .....18

Crozes - Hermitage - Domaine Combier, 2022, *floral, peppery, quenching* .....18

Auxey-Duresses - Domaine Jeanson Parigot, 2022, *gamy, carnal, elegant* .....20

Saint-Estèphe - Château Capbern, 2017, *fresh, bright, approachable* .....23

Châteauneuf-du-Pape - Clos du Mont-Olivet, 2021, *bright, deep, fragrant* .....38

## APERITIF

Amer Picon .....19  
 Lillet Rosé.....19  
 Lillet Blanc .....19  
 Campari .....19  
 Pastis Hammelle .....19  
 L'Antica Formula.....19  
 Dolin Blanc .....19  
 Suze .....19

## BIERES &amp; CIDRES

Eric Bordelet, Poiré Authentique, 75cl .....46  
 Eric Bordelet, Sidre Tendre, 75cl .....44  
 Le Coq Toqué, Cidre du Patron, 33cl.....9  
 Brasserie des Cimes, Aiguille Blanche, 33cl..12  
 3 Monts Heritage Levure, 33cl.....12  
 Brasserie La Française, Triple Blonde, 33cl...12  
 Brasserie Pietra, Chestnut Lager, 33cl.....9  
 Vieux Lille, Triple Brune, 33cl.....12  
 Kronenburg 1664, 33cl.....7

## JUS &amp; SODAS

Jus d'Abricot, Alain Milliat.....9  
 Jus de Pomme Cox's, Alain Milliat .....9  
 Jus de Fraise, Alain Milliat.....9  
 Fever Tree Gingerbeer.....9  
 Fever Tree Club Soda .....9  
 Coca-Cola .....9  
 Coca-Cola Zéro.....9  
 Sprite.....9