

FRUITS DE MER

Huître Creuse de Bretagne®...4.00
oysters served chilled on the half shell

Plateau de Crabe Royal Norvégien®...250.00
king crab, lemon, dijonnaise



SALADE

Salade Verte et Crottin de Chavignol®...30.00
green salad, goat cheese toast, truffle vinaigrette

Coeur de Laitue et Avocat en Salade®...28.00
avocado, lettuce hearts, dijon vinaigrette

ENTRÉE

Langoustines Grillées® 48.00
langoustines, lemon, parsley, espelette

Escargots de Bourgogne (12) 38.00
escargots, garlic, herb butter

Os à Moelle Rôti® 32.00
bone marrow, parsley salad, garlic toast

Foie Gras de Canard des Landes en Terrine® 65.00
foie gras, fleur de sel

Steak Tartare® half 32.00 | full 48.00
egg yolk, anchovy mayonnaise, green salad & french fries

New England Crab Cake 36.00
preserved lemon, herbs, tartar sauce

POT
AU FEU

for two
- 99.00-

BOEUF

Double Cheeseburger «West Village» Style® 32.00
two patties, griddled and pressed, cheddar, marie rose sauce

“New York” Steak Maturé® 85.00
new york strip steak, 42 day dry aged, sauce béarnaise

Côte de Boeuf Maturée® 125.00
bone in ribeye, 42 day dry aged, sauce béarnaise

Filet Aux Poivres® 75.00
green peppercorn sauce

POISSON

Linguine aux Coques® 28.00
linguine, cockles, garlic, parsley

Filet de Turbot Sauvage® 86.00
hollandaise, steamed leeks

Sole Meunière® 68.00
dover sole, brown butter, lemon

Saint Jacques d’Erquy® 42.00
scallops, salted kelp butter

PLAT PRINCIPAL

Pâtes au Lapin Mijoté® 36.00
rabbit pasta, fried sage, black pepper

Côte de Veau de Lait® 95.00
veal chop, natural jus, roasted garlic, rosemary

Poulet du Bourbonnais Rôti Entier® 80.00
whole chicken, roasting jus, watercress salad

Carré d’Agneau de l’Aveyron Persillade 75.00
rack of lamb, natural lamb jus

GARNITURES

Pommes Frites®...13.00
fries, garlic aioli

Pommes Purée®...13.00
potato puree, nutmeg

Pommes Grenailles®...13.00
roasted potatoes, crème fraîche, chives

Boudin et Pommes Caramélisée®...15.00
sweet apples and blood sausage

Haricots Vert®...13.00
green beans, tarragon, shallots

Navets Glacés®...13.00
turnips, orange butter

MARTINIS

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

1990's Dirty Martini...23.00
grey goose vodka, olive brine, blue cheese olives

Vesper...22.00
citadelle jardin d'ete, grey goose vodka, lillet blanc

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



STIRRED

Boulevardier...22.00
buffalo trace bourbon, campari, carpano antica

Armagnac Old Fashioned...24.00
domaine d'espérance 17 year, demerara, bitters

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

Golden Negroni...22.00
citadelle gin, suze, salers, dolin 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...23.00
blanco tequila, mint, pastis, lime

Sansho Chartreuse Mule...23.00
citadelle gin, green chartreuse, sansho pepper, lime

Lillet Rosé Daisy...22.00
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 - Les Caillottes - P. Jolivet, 2022, *defined, savory, floral*16

Riesling - Reserve - Trimbach, 2021, *tart, honeyed, steely*17

Chablis - Christophe et Fils, 2020, *creamy, harmonious, nutty*17

Condrieu - Le Mornieux - Fauray, 2022, *kaleidoscopic, heady, floral*22

Barsac - Château Coutet, 2015, *candied, honeyed, sweet*19

ROSÉ

Coteaux de Provence - Domaine de l'Ile, 2022, *beachy, deep, breezy*15

ROUGE

Chenas - Quartz - D. Piron, 2019, *floral, granitic, svelte*15

Crozes - Hermitage - Y. Chave, 2021, *peppery, saline, brooding*16

Auxey-Duresses - Domaine Jeanson Parigot, 2021, *gamy, carnal, elegant*18

Margaux - Ségla, 2017, *concentrated, polished, stately*22

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