

HORS D'OEUVRES

WAGYU STEAK TARTARE*

capers, cornichons, shallots, quail egg, gaufrettes

ONION SOUP GRATINEE

beef broth, garlic crouton, three cheese blend

CUCUMBER GAZPACHO

toasted almonds, lillet blanc grapes, yellow bell pepper

ESCARGOT

pernod, maitre d'butter, baguette

PÂTÉ DE CAMPAGNE

cornichons, grain mustard, frisee, rustic bread

PAN SEARED SWEETBREADS

fried oyster mushrooms, parsnip purée, sauce madeira, frisee

RATATOUILLE

sauce tomate, parmesan

FOIE GRAS MOUSSE

red wine cassis, cognac, brioche

BEETS, BURRATA, & BALSAMIC

pickled green almonds, blood & cara cara orange, hazelnuts, truffle, pomegranate molasses

LES SALADES

NIÇOISE

tuna confit, bibb lettuce, haricot vert, asparagus, marinated potatoes & tomatoes, radish, cucumber, boquerons, hard egg, banyuls-moscatel vinaigrette

LYONNAISE

frisee, lardons, potatoes, duck confit, poached egg,* warm bacon vinaigrette

SALADE JOSEPHINE

mixed greens, tomatoes, cucumbers, dried cranberries, goat cheese duo, croutons, sherry vinaigrette

ADD TO ANY SALAD
BAVETTE STEAK* 14 / SALMON* 12
CHICKEN 10 / SHRIMP 12

LES ENTREES

TROUT AMANDINE

haricot vert, nage, sauce meunière amandine

BOEUF BOURGUIGNON +\$15 UPCHARGE

lardons, mushrooms, carrots, pommes purée

STEAK FRITES* +\$10 UPCHARGE

bavette, maître'd butter

STRIP AU POIVRE* +\$15 UPCHARGE

garlic spinach, green peppercorn sauce

MOULES FRITES MARINIÈRE

fennel, shallots, garlic, pernod, fumet

DUCK CONFIT

spaetzle, carrots, pomme pave, pickled mustard seed, gastrique

BURGER JOSEPHINE*

pickled red onions, bacon & onion jam, havarti, frites

SEARED SALMON*

tomatoes, english peas, baby corn, sorrel cream

GNOCCHI PARISIENNE

summer veg, tomatoes, ramp soubise, sauce verte, grana

POULET ROTI

pommes purée, thyme, rosemary, jus de poulet

SEARED RED DRUM

tomato concasse, eggplant, olives, herbs de provence, squid ink beurre blanc

LES DESSERTS

CARDAMOM CREME BRULÉE

cinnamon sablee cookie

ÎLE FLOTTANTE

blackberry gelee, creme anglaise, white peach puree

OPERA CAKE

mocha buttercream, ganache, raspberry sorbet

STRAWBERRY RHUBARB TART

vanilla bean, chantilly creme

GATEAU ST. HONORÉ

cream puffs, caramel, chantilly creme, fresh berry

BLACK CHERRY CLAFOUTIS

grand marnier ice cream

ICE CREAM & SORBETS

ask your server about our housemade flavors!