Hors d’oeuvres

- Olives Frites
  Fried Olives with a Lemon Herb Aioli
  9

- Frites à la Truffe
  Fries tossed with Truffle oil, Herbs and Parmesan cheese
  9

- Escargots
  Snails Roasted with a Garlic Herb Butter
  13

Les Salades

- Salade Nicoise
  Seared Ahi Tuna, new potatoes, green beans, olives, tomatoes, and capers
  18

- Salade Maison
  House Salad with red wine vinaigrette
  7

- Salade Lyonnaise
  Fresh mixed greens, bacon, poached egg, with a Dijon vinaigrette
  13

Crepes

- Savoyarde
  Gruyere cheese, cured ham, lettuce, tomato, and pickled red onion
  13

- P’tit Grec
  Feta Greek cheese, grilled eggplant, lettuce, tomato, seared salmon
  15

- P’tit Louis
  Duck Confit, mixed greens, roasted apple and fig jam, with melted brie
  15

- Galeaux de Crabe
  Crab Cake, lettuce, tomato, pickled red Onion, lemon Herb Aioli
  15

- Crêpe de Dinde
  Turkey, lettuce, tomato, herbed aioli, bermuda onion
  13

Les Sandwiches

- Bistro Burger
  Roquefort blue cheese, mushrooms, sautéed green onions, served with Pommes Frites
  14

- Americain Burger
  Classic American burger with American cheese lettuce, tomato, pickle and onion
  13

- Jambon Beurre
  Classic French ham of Paris with a garlic herb butter on French bread
  13

- Jambon et Figures
  French ham on brioche bread with melted brie and a roasted fig and apple jam
  14

Les Moules

- Mussels
  Choice of Mussels Marineres, Roquefort, Piquantes or Au Saffron
  18

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness***