

CRAIG WALLEN

Monsieur Le Chef

BRUNCH

Sat & Sun:
11 am-4 pm

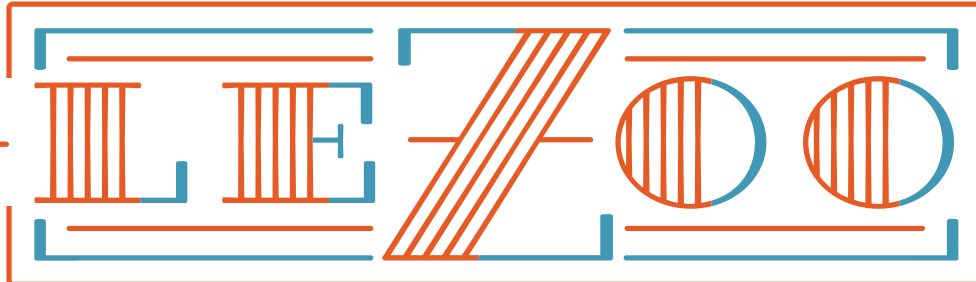
LUNCH

Mon - Fri:
11.30 am-4 pm

DINNER

Sun-Thurs:
4-10 pm

Fri-Sat:
4-11 pm



BRASSERIE • CAFÉ • BISTRO • RESTAURANT • BAR A VINS

ANTHONY RAMONAS

Directeur Général

Brunch

SIDES

Pain au Chocolat
4.5

Croissant
4

Pommes Frites
7

Turkey Sausage
6

Nueske's Bacon
8

LE ZOO FROMAGES

A SELECTION OF REGIONAL FRENCH CHEESES
Select 3 (\$18),
5 (\$28) or 7 (\$39)



CARAFES DE VIN

12 ounces \$16
25 ounces \$28

BLANC

Côte de Luberon

ROUGE

Côte de Ventoux



FRUITS DE MER

Les Plateaux

Kumamoto Oysters**
½ doz 22
Assorted East Coast Oysters**
½ doz 18
Shrimp Cocktail
½ doz 17



PETIT**
75
GRAND**
155
PRESTIGE**
300

½ Chilled Lobster
19
Alaskan King Crab
23
Littleneck Clams**
½ doz 12

HORS D'OEUVRES

PASTRY BASKET 12.5
butter, preserves
YOGURT & BERRIES 10
CHILLED CUCUMBER SOUP 12
green apple, radish, Marcona almonds
STEAK TARTARE DU PARC* 17
hand-chopped steak, capers, quail egg
ONION SOUP GRATINÉE . . 13
HAMACHI CRUDO* 16
radish, lemon, olive oil
MACARONI AU GRATIN . . . 15
SALADE VERTE 11
radishes, fine herbes, lemon vinaigrette

TUNA AND GRILLED ASPARAGUS* 19
champagne vinaigrette, lemon, chervil
SMOKED SALMON TARTINE* 16
horseradish crème fraîche, capers, egg
TUNA CARPACCIO* 24
leek vinaigrette
SEARED FOIE GRAS 26
poached pear, frisée, Marcona almonds
ESCARGOTS 15
hazelnut butter
MUSHROOM TART 16
pioppini mushrooms, truffled pecorino

LES SANDWICHES

CROQUE-MADAME* 15
grilled ham, fried egg, sauce mornay
GRILLED SNAPPER SANDWICH 19
sun-dried tomatoes, olives, broccoli rabe, chili aioli

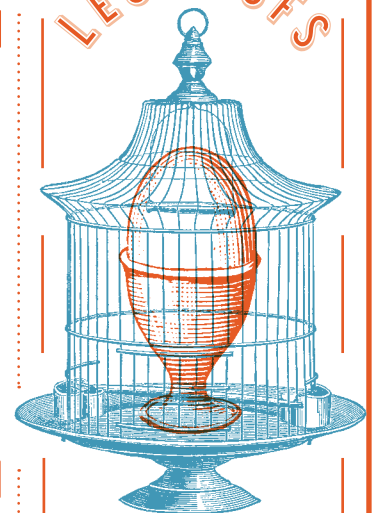
TOASTED CHICKEN CLUB . . 17
bacon, avocado, french ham, gruyère
BURGER AMÉRICAIN* 17
cheeseburger, pommes frites

LES ENTRÉES

FRENCH TOAST 15
pineapple, chantilly cream
WARM SHRIMP SALADE . . . 20
lemon beurre blanc, avocado
PASTA PRIMAVERA 19
spring vegetables, warm cherry tomatoes, toasted pine nuts, basil
STEAK FRITES 29
grilled bavette, maître d' butter
CHICKEN PAILLARD 16
shaved vegetable salad
SALADE NIÇOISE 19
confit tuna, red bliss potatoes, green beans
TROUT AMANDINE 27
toasted almonds, haricots verts, beurre noisette

GRILLED RED SNAPPER . . 29
spinach, olive oil, tomato, lemon, herbs
MOULES FRITES 19
white wine, shallots, garlic
ARTICHOKE AND HARICOTS VERTS SALAD* 16
warm poached egg, mustard vinaigrette
PETITE FILET MIGNON* . . 42
asparagus, sauce Béarnaise
QUICHE LORRAINE 14
mixed greens
GRILLED BRANZINO 29
Mediterranean sea bass, aioli royale

LES OEUFs



EGGS BENEDICT*
sauce hollandaise
16

EGGS NORWEGIAN*
smoked salmon, sauce hollandaise
18

SPINACH OMELETTE*
goat cheese
16

GRUYÈRE OMELETTE
gruyère, fines herbes
15

POACHED EGGS BASQUAISE*
creamy polenta, pipérade, prosciutto
14.5

TWO EGGS ANY STYLE
14

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.