

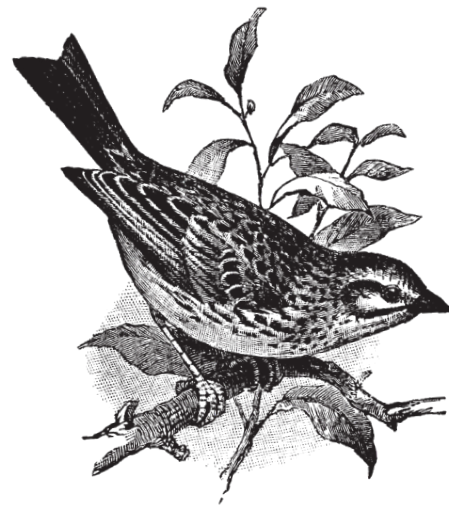
alouette

starters

- Panisse** 11
crispy chickpea fries, rouille, fine herb salad
- French Onion Soup** 17
caramelized onions, beef broth, gruyère, crouton
- Escargot** 17
shallots, garlic, herbs, butter, baguette, bread crumbs
- Bone Marrow** 22
roasted, parsley, shallots, mushrooms, toasted baguette
- Foie Gras Torchon** 27
fig, almond, red wine, brioche
- Beef Tartare** 28
cornichon, shallots, chives, dijonnaise, egg, parmesan, sourdough
- Shrimp Cocktail** 25
jumbo prawns, cocktail sauce, horseradish, lemon
- Baked Brie** 25
walnut, bacon, maple syrup, toasted baguette

salads

- Lyonnaise Salad** 20
frisée, lardon, croûton, shallots, egg, citrus
- Bistro Salad** 21
butter lettuce, arugula, chèvre, almonds, herb vinaigrette
- Salade Niçoise** 27
rare-seared albacore tuna, potato, green beans, olives, tomato, frisée, anchovies, egg, dijon vinaigrette



While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

le GRAND PLAT

platter to share

cote de boeuf

\$219

36oz bone-in dry aged ribeye, roasted bone marrow,
garlic, shallots, peppercorn jus, béarnaise

add shaved truffle 15 / gram

add foie gras 20

meat

Coq au Vin 39

chicken, potato, spinach, mushroom,
celeriac, carrots, onions, red wine sauce

Duck Cassoulet 39

confit duck, lardon, sausage, cannellini
bean, carrots, celeriac, tomato, onions

Le Burger 26

hand-cut brisket, raclette, dijonnaise, butter
lettuce, caramelized onions, brioche, fries

Lamb Rack 66

sunchokes, asparagus, tomato,
figs, red wine lamb jus

Steak Frites 44

6oz tenderloin, garlic, shallots, red wine,
bearnaise sauce

seafood

Bouillabaisse 59

halibut, crab, scallops, shrimp, mussels,
clams, fennel, celeriac, tomato, saffron,
fresh herbs, rouille, sourdough

Moules Frites 28

fennel, leeks, shallots, tomato, pastis,
herbs, fries

Seared Halibut 56

potato, peas, radish, mushroom, pistou

Rainbow Trout Almondine 52

sugar snaps, green beans, baby peppers,
radish, almonds, capers, brown butter sauce

Pasta Provençal 36

spaghettini, crab, lardon, peas, tomato,
shallots, white wine, brown butter

vegetables

Vol-Au-Vent 27

puff pastry, mushrooms, braising greens,
shallots, fennel, mascarpone, frisée salad

Ratatouille 28

zucchini, eggplant, tomato,
pumpkin seeds, herbs (vegan)

Vegetables du Jour 26

medley of fresh local vegetables, verjus
vinaigrette

Tomato Tarte 28

tomato, shallots, asparagus, raclette,
arugula salad



accompagnements

Sourdough and House Butter	7	Organic Salad	11
Shaved Truffle	15/g	Braised Greens	10
Truffle Pasta and Cheese	18	Pomme Frites	7
Seared Foie Gras	20	add truffle	5
Pomme Purée	9		