



## Parc

Menu Prices — August 1, 2026

### Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

| Most Ordered                                                          |         |
|-----------------------------------------------------------------------|---------|
| ITEM                                                                  | PRICE   |
| <b>Baguette</b><br>With whipped butter.                               | \$7.00  |
| <b>Cheeseburger</b><br>Raclette cheese, grilled onion, pommes frites. | \$27.00 |
| <b>Onion Soup Gratinée</b>                                            | \$17.00 |
| <b>Pommes Frites</b>                                                  | \$11.00 |
| <b>Steak Frites</b><br>Seared flat iron steak and maître d’ butter.   | \$39.00 |
| <b>Spaghetti Bolognese</b><br>Parmesan.                               | \$25.00 |
| <b>Warm Shrimp Salad</b><br>Lemon beurre blanc and avocado.           | \$29.00 |
| <b>1/2 Roast Chicken</b><br>Pommes purée and jus de poulet.           | \$30.00 |
| <b>Macaroni au Gratin</b>                                             | \$14.00 |
| <b>Pommes Purée</b>                                                   | \$9.00  |
| <b>Sauteed Spinach</b><br>False                                       | \$9.00  |
| <b>Steak au Poivre</b><br>New York strip and garlic spinach.          | \$44.00 |

| Hors d'Oeuvres                                                                                                 |         |
|----------------------------------------------------------------------------------------------------------------|---------|
| ITEM                                                                                                           | PRICE   |
| <b>Onion Soup Gratinée (Hors d'Oeuvres)</b>                                                                    | \$17.00 |
| <b>Ricotta Ravioli</b><br>Plum tomato, basil                                                                   | \$16.00 |
| <b>Macaroni au Gratin (Hors d'Oeuvres)</b>                                                                     | \$14.00 |
| <b>Crab and Avocado</b><br>Crab rillette and shaved avocado.                                                   | \$26.00 |
| <b>Salmon Tartare</b><br>Shallots, lemon, esplette                                                             | \$19.00 |
| <b>Assiette de Fromages</b><br>Chef's selection of 3 cheeses with fresh baguette and traditional accoutrements | \$20.00 |
| <b>Pea Soup</b><br>Almond, Chives                                                                              | \$13.00 |
| <b>Escargots</b><br>Hazelnut butter.                                                                           | \$18.00 |
| <b>Shrimp Cocktail</b>                                                                                         | \$23.00 |
| <b>Steak Tartare</b><br>Chopped filet, capers, quail egg                                                       | \$18.00 |
| <b>Mushroom Tart</b><br>Beech mushrooms, truffle pecorino                                                      | \$19.00 |

| ITEM                                                                                                    | PRICE   |
|---------------------------------------------------------------------------------------------------------|---------|
| Lobster Cocktail                                                                                        | \$25.00 |
| Salades                                                                                                 |         |
| Warm Shrimp Salad (Salades)                                                                             | \$29.00 |
| Lemon beurre blanc and avocado.                                                                         |         |
| Salade Verte                                                                                            | \$14.00 |
| Haricots verts, radishes, red wine vinaigrette.                                                         |         |
| Side Salad                                                                                              | \$5.00  |
| Nicoise Salad                                                                                           | \$29.00 |
| Confit tuna, green beans, potatoes, Dijon vinaigrette.                                                  |         |
| Beet salad                                                                                              | \$17.00 |
| Roasted beets, fennel pollen cream, winter green salad, espelette hazelnuts                             |         |
| Entrees                                                                                                 |         |
| Cheeseburger (Entrees)                                                                                  | \$27.00 |
| Raclette cheese, grilled onion, pommes frites.                                                          |         |
| Steak Frites (Entrees)                                                                                  | \$39.00 |
| Seared flat iron steak and maître d’ butter.                                                            |         |
| Spaghetti Bolognese (Entrees)                                                                           | \$25.00 |
| Spaghetti touillé dans une riche sauce à la viande mijotée, couronné de copeaux de parmesan fondants.   |         |
| Steak au Poivre (Entrees)                                                                               | \$44.00 |
| New York strip and garlic spinach.                                                                      |         |
| Beef Bourguignon                                                                                        | \$38.00 |
| Root vegetables, pommes purée.                                                                          |         |
| 1/2 Roast Chicken (Entrees)                                                                             | \$30.00 |
| Pommes purée and jus de poulet.                                                                         |         |
| Trout Amandine                                                                                          | \$34.00 |
| Haricots verts and lemon brown butter.                                                                  |         |
| Salmon                                                                                                  | \$33.00 |
| Mustard-braised brussels sprouts, beurre blanc                                                          |         |
| Mediterranean Sea Bass                                                                                  | \$39.00 |
| Tapenade, roasted peppers, gigante beans                                                                |         |
| Veal Escalope                                                                                           | \$36.00 |
| Escalope de veau tendre, accompagnée de jeunes oignons et nappée d'une onctueuse sauce aux champignons. |         |
| Pasta Jardiniere                                                                                        | \$23.00 |
| Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil                                     |         |
| Cheese Omelette                                                                                         | \$18.00 |
| Gruyere or cheddar and fines herbes                                                                     |         |
| Lamb Tagine                                                                                             | \$34.00 |
| Apricot-harissa jus, spiced almond couscous.                                                            |         |
| Sides                                                                                                   |         |
| ITEM                                                                                                    | PRICE   |

|                                |                |
|--------------------------------|----------------|
| <b>Pommes Frites (Sides)</b>   | <b>\$11.00</b> |
| false                          |                |
| <b>Pommes Purée (Sides)</b>    | <b>\$9.00</b>  |
| <b>Sauteed Spinach (Sides)</b> | <b>\$9.00</b>  |
| <b>Haricots Verts</b>          | <b>\$9.00</b>  |
| <b>Side Salad (Sides)</b>      | <b>\$5.00</b>  |

Desserts

| ITEM                                                                                      | PRICE          |
|-------------------------------------------------------------------------------------------|----------------|
| <b>Vanilla Bean Creme Brulee</b>                                                          | <b>\$14.00</b> |
| Crème brûlée à la vanille, accompagnée d'une madeleine tiède.                             |                |
| <b>Pot de Crème</b>                                                                       | <b>\$13.00</b> |
| milk chocolate pot de crème, vanilla whipped cream, chocolate shavings, and vanilla sable |                |

Fresh Baked Bread

| ITEM                                                                                                                       | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Baguette (Fresh Baked Bread)</b>                                                                                        | <b>\$7.00</b>  |
| With whipped butter.                                                                                                       |                |
| <b>Cranberry Walnut Boule</b>                                                                                              | <b>\$11.00</b> |
| <b>Rye Wheat Boule</b>                                                                                                     | <b>\$9.00</b>  |
| <b>Whipped Butter</b>                                                                                                      | <b>\$3.00</b>  |
| Capturée avec soin, notre beurre fouetté est léger comme un nuage. Rehaussé d'une touche de sel marin, il glisse sur le... |                |

Beverage

| ITEM                    | PRICE         |
|-------------------------|---------------|
| <b>Small Pellegrino</b> | <b>\$3.50</b> |
| <b>Lorena Lemonade</b>  | <b>\$7.00</b> |
| <b>Small Aqua Panna</b> | <b>\$3.50</b> |

Most Ordered

| ITEM                                                                                                                        | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Country Chicken Club</b>                                                                                                 | <b>\$24.00</b> |
| Avocado, bacon, rosemary aioli                                                                                              |                |
| <b>Baguette</b>                                                                                                             | <b>\$7.00</b>  |
| With whipped butter.                                                                                                        |                |
| <b>Pommes Frites</b>                                                                                                        | <b>\$11.00</b> |
| Pommes frites croustillantes à l'extérieur et tendres à l'intérieur, servies avec une touche de sel marin. Délicatement...  |                |
| <b>Onion Soup Gratinée</b>                                                                                                  | <b>\$17.00</b> |
| Des oignons doucement caramélisés se mêlent à un bouillon riche et réconfortant, couvert d'une généreuse couche de froma... |                |
| <b>Cheeseburger</b>                                                                                                         | <b>\$27.00</b> |
| Grilled onion, raclette cheese, pommes frites                                                                               |                |
| <b>Warm Shrimp Salad</b>                                                                                                    | <b>\$29.00</b> |
| Lemon beurre blanc, avocado                                                                                                 |                |

| ITEM                                                                          | PRICE   |
|-------------------------------------------------------------------------------|---------|
| <b>Spaghetti Bolognese</b><br>Parmesan                                        | \$25.00 |
| <b>Niçoise Salad</b><br>Confit tuna, green beans, potatoes, dijon vinaigrette | \$29.00 |
| <b>Cranberry Walnut Boule</b>                                                 | \$11.00 |
| <b>Steak Frites</b><br>Seared flat iron steak and maître d’ butter.           | \$39.00 |
| <b>Jambon Beurre Baguette</b><br>Ham, comté                                   | \$18.00 |
| <b>Curry Chicken Salad Sandwich</b><br>Avocado, green grapes, toasted almonds | \$16.00 |

Sandwiches

| ITEM                                                                                                                                                                    | PRICE   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Country Chicken Club (Sandwiches)</b><br>Combiné irrésistiblement, ce sandwich met en vedette un mélange crémeux d'avocat avec du bacon croustillant, le tout reh... | \$24.00 |
| <b>Cheeseburger (Sandwiches)</b><br>False                                                                                                                               | \$27.00 |
| <b>Merguez Sausage Sandwich</b><br>Spiced lamb, melted leeks, harissa aioli.                                                                                            | \$22.00 |
| <b>Curry Chicken Salad Sandwich (Sandwiches)</b><br>Avocado, green grapes, toasted almonds                                                                              | \$16.00 |
| <b>Smoked Salmon Tartine</b><br>Horseradish crème fraîche, egg, capers, red onions                                                                                      | \$18.00 |
| <b>Jambon Beurre Baguette (Sandwiches)</b><br>Ham, comté                                                                                                                | \$18.00 |
| <b>Roast Beef Sandwich</b><br>Horseradish creme, watercress, caraway baguette                                                                                           | \$20.00 |

Hors d'Oeuvres

| ITEM                                                                                                                                                     | PRICE   |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Onion Soup Gratinée (Hors d'Oeuvres)</b>                                                                                                              | \$17.00 |
| <b>Macaroni au Gratin</b><br>Pâtes al dente enveloppées dans une onctueuse sauce crémeuse au fromage, rehaussées par une croûte dorée de chapelure cr... | \$14.00 |
| <b>Ricotta Ravioli</b><br>Plum tomato, basil                                                                                                             | \$16.00 |
| <b>Salmon Tartare</b><br>Shallots, lemon, espelette                                                                                                      | \$19.00 |
| <b>Crab and Avocado</b><br>Crab rillette, shaved avocado                                                                                                 | \$26.00 |
| <b>Steak Tartare</b><br>Filet finement haché, agrémenté de câpres et surmonté d'un œuf de caille.                                                        | \$18.00 |
| <b>Assiette de Fromages</b><br>Chef's selection of 3 cheeses with fresh baguette and traditional accoutrements                                           | \$20.00 |

| ITEM                                                       | PRICE   |
|------------------------------------------------------------|---------|
| <b>Escargots</b><br>Hazelnut butter                        | \$18.00 |
| <b>Lobster Cocktail</b>                                    | \$25.00 |
| <b>Shrimp Cocktail</b>                                     | \$23.00 |
| <b>Mushroom Tart</b><br>Beech mushrooms, truffle pecorino. | \$19.00 |
| <b>Pea Soup</b><br>Almonda, Chives                         | \$14.00 |
| Salades                                                    |         |

| ITEM                                                                                                                                             | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Niçoise Salad (Salades)</b><br>Thon confit, haricots verts croquants, pommes de terre tendres, vinaigrette à la moutarde de Dijon.            | \$29.00 |
| <b>Salade Verte</b><br>Haricots verts, radishes, red wine vinaigrette                                                                            | \$14.00 |
| <b>Warm Shrimp Salad (Salades)</b><br>Lemon beurre blanc, avocado                                                                                | \$29.00 |
| <b>Beet Salad</b><br>Une salade vibrante avec des betteraves rôties, accompagnées d'une crème subtilement aromatisée au pollen de fenouil. De... | \$17.00 |

| Entrées                                                                                                                                                 |         |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| ITEM                                                                                                                                                    | PRICE   |
| <b>Spaghetti Bolognese (Entrées)</b><br>Parmesan                                                                                                        | \$25.00 |
| <b>Mediterranean Sea Bass</b><br>Tapenade, roasted peppers, gigante beans                                                                               | \$39.00 |
| <b>Steak au Poivre</b><br>New York strip, garlic spinach                                                                                                | \$44.00 |
| <b>1/2 Roast Chicken</b><br>Poulet rôti à la chair tendre accompagné de purée de pommes de terre onctueuse et agrémenté d'un jus de poulet savoureux... | \$30.00 |
| <b>Steak Frites (Entrées)</b><br>Seared flat iron steak and maître d’ butter.                                                                           | \$39.00 |
| <b>Trout Amandine</b><br>Haricots verts, lemon brown butter                                                                                             | \$34.00 |
| <b>Salmon</b><br>Mustard-braised brussels sprouts, beurre blanc                                                                                         | \$33.00 |
| <b>Cheese Omelette</b><br>Omelette au fromage garni de fines herbes, avec le choix entre un Gruyère riche ou un cheddar fondant.                        | \$18.00 |
| <b>Pasta Jardiniere</b><br>Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil                                                          | \$23.00 |
| <b>Quiche Lorraine</b><br>Bacon, Gruyère, Onions                                                                                                        | \$19.00 |

| Sides |       |
|-------|-------|
| ITEM  | PRICE |

|                       |         |
|-----------------------|---------|
| Pommes Frites (Sides) | \$11.00 |
| Sautéed Spinach       | \$9.00  |
| Haricots Verts        | \$9.00  |
| Pommes Purée          | \$9.00  |

Fresh Baked Bread

| ITEM                                                        | PRICE   |
|-------------------------------------------------------------|---------|
| <b>Baguette (Fresh Baked Bread)</b><br>With whipped butter. | \$7.00  |
| <b>Cranberry Walnut Boule (Fresh Baked Bread)</b>           | \$11.00 |
| <b>Rye Wheat Boule</b>                                      | \$9.00  |
| <b>Whipped Butter</b><br>false                              | \$3.00  |

Dessert

| ITEM                                                                                                             | PRICE   |
|------------------------------------------------------------------------------------------------------------------|---------|
| <b>Vanilla Bean Creme Brulee</b><br>Crème brûlée à la vanille avec une madeleine tiède.                          | \$14.00 |
| <b>Pot de Crème</b><br>milk chocolate pot de crème, vanilla whipped cream, chocolate shavings, and vanilla sable | \$13.00 |

Beverage

| ITEM                    | PRICE  |
|-------------------------|--------|
| <b>Small Pellegrino</b> | \$3.50 |
| <b>Lorena Lemonade</b>  | \$7.00 |
| <b>Small Aqua Panna</b> | \$3.50 |

Most Ordered

| ITEM                                                          | PRICE   |
|---------------------------------------------------------------|---------|
| <b>Cheddar Omelette</b><br>Gruyère or cheddar, fines herbes   | \$18.00 |
| <b>Quiche Lorraine</b><br>Bacon, gruyère, onion               | \$19.00 |
| <b>Buttermilk Pancakes</b><br>Maple syrup                     | \$15.00 |
| <b>Baguette</b><br>Servi avec du beurre fouetté.              | \$7.00  |
| <b>Vermont Bacon</b>                                          | \$7.00  |
| <b>Country Chicken Club</b><br>Avocado, bacon, rosemary aioli | \$22.00 |
| <b>Pommes Frites</b>                                          | \$11.00 |

| ITEM                                                                                                                                                      | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Cheeseburger</b><br>Grilled onion, raclette cheese, pommes frites                                                                                      | \$25.00 |
| <b>Onion Soup Gratinée</b><br>Une riche infusion de bouillon savoureux, mariné avec des oignons caramélisés, fait maison. Recouvert d'une croûte dorée... | \$17.00 |
| <b>Pastry Basket</b><br>croissant, pain au chocolat, kouign-amann, chocolate hazelnut palmier, goat cheese tartlet, chouquettes                           | \$16.00 |
| <b>Spaghetti Bolognese</b><br>Parmesan                                                                                                                    | \$25.00 |
| <b>Warm Shrimp Salad</b><br>Lemon beurre blanc, avocado                                                                                                   | \$29.00 |
| Hors d'Oeuvres                                                                                                                                            |         |

| ITEM                                                                                                                                                  | PRICE   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Pastry Basket (Hors d'Oeuvres)</b><br>croissant, pain au chocolat, kouign-amann, chocolate hazelnut palmier, goat cheese tartlet, chouquettes      | \$16.00 |
| <b>Salade Verte</b><br>Haricots verts, radishes, red wine vinaigrette                                                                                 | \$14.00 |
| <b>Onion Soup Gratinée (Hors d'Oeuvres)</b>                                                                                                           | \$17.00 |
| <b>Mushroom Tart</b><br>Beech mushrooms, truffle pecorino                                                                                             | \$19.00 |
| <b>Beet Salad</b><br>Roasted beets, fennel pollen cream, winter green salad, espelette hazelnuts                                                      | \$17.00 |
| <b>Assiette de Fromages</b><br>Chef's selection of 3 cheeses with fresh baguette and traditional accoutrements                                        | \$20.00 |
| <b>Crab and Avocado</b><br>Crab rillette, shaved avocado                                                                                              | \$26.00 |
| <b>Ricotta Ravioli</b><br>Plum tomato, basil                                                                                                          | \$16.00 |
| <b>Salmon Tartare</b><br>Shallots, lemon, espelette                                                                                                   | \$19.00 |
| <b>Macaroni au Gratin</b>                                                                                                                             | \$14.00 |
| <b>Pea Soup</b><br>Truffle Duxelles                                                                                                                   | \$13.00 |
| <b>Lobster Cocktail</b><br>Faux-filet de homard délicatement présenté, servi avec une sauce cocktail relevée d'une pointe de citron et de raifort.... | \$25.00 |
| <b>Steak Tartare</b><br>Chopped filet, capers, quail egg                                                                                              | \$18.00 |
| <b>Shrimp Cocktail</b>                                                                                                                                | \$23.00 |
| <b>Warm Shrimp Salad (Hors d'Oeuvres)</b><br>Faux-filets de crevettes sur un lit d'avocat, nappés d'une sauce au beurre citronnée.                    | \$29.00 |
| <b>Yogurt Parfait</b><br>Mixed berry compote, lemon-almond granola, fresh fruit                                                                       | \$13.00 |

| Les Oeufs |       |
|-----------|-------|
| ITEM      | PRICE |

|                                     |                |
|-------------------------------------|----------------|
| <b>Cheddar Omelette (Les Oeufs)</b> | <b>\$18.00</b> |
| Gruyère or cheddar, fines herbes    |                |
| <b>Gruyère Omelette</b>             | <b>\$18.00</b> |
| <b>Quiche Lorraine (Les Oeufs)</b>  | <b>\$19.00</b> |
| Bacon, gruyère, onion               |                |
| <b>Egg White Omelette</b>           | <b>\$18.00</b> |
| Ratatouille, goat cheese            |                |

Entrées

| ITEM                                                  | PRICE          |
|-------------------------------------------------------|----------------|
| <b>Country Chicken Club (Entrées)</b>                 | <b>\$22.00</b> |
| Avocado, bacon, rosemary aioli                        |                |
| <b>Cheeseburger (Entrées)</b>                         | <b>\$25.00</b> |
| Grilled onion, raclette cheese, pommes frites         |                |
| <b>Steak Frites</b>                                   | <b>\$39.00</b> |
| Seared flat iron steak and maître d’ butter.          |                |
| <b>Buttermilk Pancakes (Entrées)</b>                  | <b>\$15.00</b> |
| false                                                 |                |
| <b>Chicken Paillard</b>                               | <b>\$20.00</b> |
| Shaved vegetable salad                                |                |
| <b>Spaghetti Bolognese (Entrées)</b>                  | <b>\$25.00</b> |
| Parmesan                                              |                |
| <b>Smoked Salmon Tartine</b>                          | <b>\$18.00</b> |
| Horseradish crème fraîche, egg, capers, red onions    |                |
| <b>French Toast</b>                                   | <b>\$18.00</b> |
| Caramalized pears, toasted pecans, chantilly cream.   |                |
| <b>Steak Au Poivre</b>                                | <b>\$44.00</b> |
| New York Strip, garlic spinach                        |                |
| <b>Niçoise Salad</b>                                  | <b>\$29.00</b> |
| Confit tuna, green beans, potatoes, dijon vinaigrette |                |
| <b>Trout Amandine</b>                                 | <b>\$34.00</b> |
| Haricots verts, lemon brown butter                    |                |

Sides

| ITEM                         | PRICE          |
|------------------------------|----------------|
| <b>Vermont Bacon (Sides)</b> | <b>\$7.00</b>  |
| <b>Turkey Sausage</b>        | <b>\$6.00</b>  |
| <b>Pommes Frites (Sides)</b> | <b>\$11.00</b> |
| <b>Pork Sausage</b>          | <b>\$6.00</b>  |
| <b>Potatoes Lyonnaise</b>    | <b>\$6.00</b>  |

Dessert

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                                                                        |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div>Pot de Creme</div> <div>milk chocolate pot de crème, vanilla whipped cream, chocolate shavings, and vanilla sable</div>                                           | \$13.00 |
| <div>Vanilla Bean Creme Brulee</div> <div>Warm madeleine.</div>                                                                                                        | \$14.00 |
| Fresh Baked Bread                                                                                                                                                      |         |
| ITEM                                                                                                                                                                   | PRICE   |
| <div>Baguette (Fresh Baked Bread)</div> <div>With whipped butter.</div>                                                                                                | \$7.00  |
| Cranberry Walnut Boule                                                                                                                                                 | \$11.00 |
| Rye Wheat Boule                                                                                                                                                        | \$9.00  |
| Whipped Butter                                                                                                                                                         | \$3.00  |
| Beverage                                                                                                                                                               |         |
| ITEM                                                                                                                                                                   | PRICE   |
| Small Pellegrino                                                                                                                                                       | \$3.50  |
| <div>Small Aqua Panna</div> <div>false</div>                                                                                                                           | \$3.50  |
| Lorena Lemonade                                                                                                                                                        | \$7.00  |
| Most Ordered                                                                                                                                                           |         |
| ITEM                                                                                                                                                                   | PRICE   |
| <div>Baguette</div> <div>Baguette servie avec du beurre fouetté.</div>                                                                                                 | \$7.00  |
| Onion Soup Gratinée                                                                                                                                                    | \$17.00 |
| <div>Cheeseburger</div> <div>Grilled onion, raclette cheese, pommes frites.</div>                                                                                      | \$27.00 |
| Pommes Frites                                                                                                                                                          | \$11.00 |
| <div>Spaghetti Bolognese</div> <div>Parmesan</div>                                                                                                                     | \$25.00 |
| <div>Steak Frites</div> <div>Seared flat iron steak and maître d’ butter.</div>                                                                                        | \$39.00 |
| <div>Country Chicken Club</div> <div>Poulet fermier généreusement garni d'avocat crémeux et de bacon croustillant, le tout rehaussé par une onctueuse mayonna...</div> | \$24.00 |
| <div>Warm Shrimp Salad</div> <div>Lemon beurre blanc, avocado.</div>                                                                                                   | \$29.00 |
| Macaroni Au Gratin                                                                                                                                                     | \$14.00 |
| <div>Ricotta Ravioli</div> <div>Plum tomato, basil.</div>                                                                                                              | \$16.00 |
| Cranberry Walnut Boule                                                                                                                                                 | \$11.00 |
| <div>Trout Amandine</div> <div>Truite grillée servie avec des haricots verts croquants et nappée d'un beurre noisette au citron.</div>                                 | \$34.00 |

Hors D'Oeuvres

| ITEM                                                                                                                                             | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Onion Soup Gratinée (Hors D'Oeuvres)                                                                                                             | \$17.00 |
| Ricotta Ravioli (Hors D'Oeuvres)<br>Plum tomato, basil.                                                                                          | \$16.00 |
| Macaroni Au Gratin (Hors D'Oeuvres)                                                                                                              | \$14.00 |
| Shrimp Cocktail                                                                                                                                  | \$23.00 |
| Escargots<br>Mushrooms, hazelnut butter                                                                                                          | \$18.00 |
| Steak Tartare<br>Chopped filet, capers, quail egg                                                                                                | \$18.00 |
| Salmon Tartare<br>Shallots, lemon, espelette                                                                                                     | \$19.00 |
| Assiette de Fromages<br>Trois fromages soigneusement choisis par notre chef, servis avec une baguette fraîche et des accompagnements classiques. | \$20.00 |
| Crab and Avocado<br>Crab rillette, shaved avocado                                                                                                | \$26.00 |
| Mushroom Tart<br>Beach mushrooms, truffle pecorino                                                                                               | \$19.00 |
| Lobster Cocktail                                                                                                                                 | \$25.00 |

Salades

| ITEM                                                                                                        | PRICE   |
|-------------------------------------------------------------------------------------------------------------|---------|
| Niçoise Salad<br>Confit tuna, green beans, potatoes, dijon vinaigrette.                                     | \$29.00 |
| Salade Verte<br>Un mélange croquant de haricots verts et radis nappé d'une vinaigrette légère au vin rouge. | \$14.00 |
| Warm Shrimp Salad (Salades)<br>Lemon beurre blanc, avocado.                                                 | \$29.00 |
| Beet Salad<br>Roasted beets, fennel pollen cream, winter green salad, espelette hazelnuts                   | \$17.00 |

Entrées

| ITEM                                                                                                              | PRICE   |
|-------------------------------------------------------------------------------------------------------------------|---------|
| Cheeseburger (Entrées)<br>Grilled onion, raclette cheese, pommes frites.                                          | \$27.00 |
| Steak Frites (Entrées)<br>Tranche de flat iron, grillée à perfection, accompagnée de beurre façon maître d'hôtel. | \$39.00 |
| Spaghetti Bolognese (Entrées)<br>Parmesan                                                                         | \$25.00 |
| Steak Au Poivre<br>New York strip, garlic spinach                                                                 | \$44.00 |
| Country Chicken Club (Entrées)<br>Avocado, bacon, rosemary aioli.                                                 | \$24.00 |

| ITEM                                                                   | PRICE          |
|------------------------------------------------------------------------|----------------|
| <b>Trout Amandine (Entrées)</b><br>Haricots verts, lemon brown butter. | <b>\$34.00</b> |
| <b>Cheese Omelette</b><br>Gruyère or cheddar, fines herbes.            | <b>\$18.00</b> |
| <b>Sides</b>                                                           |                |

| ITEM                                                                                                                                                 | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Pommes Frites (Sides)</b>                                                                                                                         | <b>\$11.00</b> |
| <b>Sautéed Spinach</b>                                                                                                                               | <b>\$9.00</b>  |
| <b>Haricots Verts</b><br>Les haricots verts sont délicatement blanchis pour préserver leur couleur vive et leur croquant. Enrobés d'huile d'olive... | <b>\$9.00</b>  |
| <b>Side Salad</b>                                                                                                                                    | <b>\$5.00</b>  |

| <b>Fresh Baked Bread</b>                                    |                |
|-------------------------------------------------------------|----------------|
| ITEM                                                        | PRICE          |
| <b>Baguette (Fresh Baked Bread)</b><br>With whipped butter. | <b>\$7.00</b>  |
| <b>Cranberry Walnut Boule (Fresh Baked Bread)</b>           | <b>\$11.00</b> |
| <b>Rye Wheat Boule</b>                                      | <b>\$8.00</b>  |
| <b>Whipped Butter</b>                                       | <b>\$3.00</b>  |

| <b>Dessert</b>                                                                                                   |                |
|------------------------------------------------------------------------------------------------------------------|----------------|
| ITEM                                                                                                             | PRICE          |
| <b>Pot de Creme</b><br>milk chocolate pot de crème, vanilla whipped cream, chocolate shavings, and vanilla sable | <b>\$14.00</b> |
| <b>Vanilla Bean Creme Brulee</b><br>Warm madeleine.                                                              | <b>\$14.00</b> |

| <b>Beverage</b>         |               |
|-------------------------|---------------|
| ITEM                    | PRICE         |
| <b>Small Aqua Panna</b> | <b>\$3.50</b> |
| <b>Small Pellegrino</b> | <b>\$3.50</b> |