

alouette

starters

- Panisse** 11
crispy chickpea fries, rouille, fine herb salad
- French Onion Soup** 17
caramelized onions, beef broth, gruyère, crouton
- Escargot** 14
shallots, garlic, herbs, butter, baguette, bread crumbs
- Bone Marrow** 22
roasted, parsley, shallots, mushrooms, toasted baguette
- Foie Gras Terrine** 24
stone fruit mostarda, hazelnut, brioche
- Beef Tartare** 26
cornichon, shallots, chives, dijonnaise, egg, parmesan, sourdough
- Shrimp Cocktail** 24
jumbo prawns, cocktail sauce, horseradish, lemon
- Baked Brie** 24
walnut, bacon, maple syrup, toasted baguette

salads

- Lyonnaise Salad** 19
frisée, lardon, croûton, shallots, egg, citrus
- Bistro Salad** 20
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

\$199

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 37

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

Le Burger 25

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

Lamb Rack 59

potato, beets, mushrooms, braised
greens, gremolata, bordelaise sauce

Steak Frites 40

tenderloin, garlic, shallots, red wine
bearnaise sauce

seafood

Bouillabaisse 59

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

Moules Frites 28

fennel, leeks, tomato, white wine, saffron, fries

Seared Lingcod 45

fennel, corn, peppers, tomato,
mushroom, guanciale, saffron broth

Rainbow Trout Almondine MP

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

Pasta Provençal 34

squid ink pasta, dungeness crab, clams,
corn, shallots, leeks, tomato, white wine,
butter, herbs

vegetables

Vol-Au-Vent 26

puff pastry, onions, mushrooms, fennel,
mascarpone, fine herb salad

Ratatouille 28

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

Vegetables du Jour 23

medley of fresh local vegetables, verjus
vinaigrette

Onion Tarte 27

leeks, tomato, raclette,
fennel & arugula salad



accompagnements

Sourdough and House Butter	6	Organic Salad	10
Shaved Truffle	15/g	Braised Greens	10
Truffle Pasta and Cheese	18	Pomme Frites	7
Seared Foie Gras	20	add truffle	4
Potato Purée	8		