

Lunch

SANDWICHES

served with french fries or chef's salad

Cheese

croque madame, jambon, gruyère, egg, house pickles, brioche 19

Chicken

chicken pate, cornichon, dijonnaise, arugula, tomato, baguette 18

Ham

jambon beurre, camembert, truffle butter, spinach, baguette 20

Tuna Pan Bagnat

pan bagnat, olives, tomato, arugula, gribiche, baguette 22

GRAND

Salade Niçoise

tuna, potato, green beans, olives, tomato, frisée, anchovies, egg, dijon vinaigrette 25

Vol-au-Vent

puff pastry, onions, mushrooms, fennel, mascarpone, fine herbs salad 26

Le Burger

6oz, double smoked bacon, raclette, tomato, butter lettuce, egg, brioche, fries, truffle aioli 28

Moules et Frites

BC mussels, pastis, fennel, tomato, leeks, herbs 23

Flamiche

puff pastry pie, leeks, mushrooms, onions, raclette, herbs 19

Pasta Provençal

tomato, green beans, fennel, olives, onions, spinach 19

Les DESSERTS

Crème Brûlée

elderflower, berries 12

Cream Puff

chocolate, vanilla pastry cream, almonds 8

Fromage du Jour

honeycomb, mostarda, crackers/toast petit 12 grand 21



alouette

PETITE

French Onion Soup

caramelized onions, beef broth, gruyère 15

Asparagus

tomato, mushroom bearnaise 15

Wild Boar Rilette

confit boar, shallots, pickled mustard seed, cress 19

Lyonnaise Salad

endive, radicchio, apple, egg, roquefort, walnut vinaigrette 16

Panisse

crispy chickpea fries, rouille, fine herb salad 10

ACCOMPAGNEMENT

Sourdough, house butter 6

Organic Salad 7

Braised Greens 9

Braised Cannellini Beans 8

Pomme Frites 7

add truffle 4

Beef Tartare

cornichon, shallots, chives, dijonnaise, egg, pecorino, bread 24

STEAK FRITES

Bistro Filet

6oz, garlic, shallots, red wine peppercorn sauce 30

Ribeye

12oz, garlic, shallots, red wine peppercorn sauce, bearnaise 49

add shaved truffle 14 / gram
add foie gras 12