

alouette

STARTERS

Panisse

crispy chickpea fries, rouille, fine herb salad 10

French Onion Soup

French Onion Soup caramelized onions, beef broth, gruyère, crouton 15

Escargot

garlic butter, toast 12

Bone Marrow

roasted, toasted baguette, parsley 19

Foie Gras Terrine

stone fruit mostarda, hazelnut, brioche 24

Beef Tartare

cornichon, shallots, chives, dijonnaise, egg, pecorino, bread 25

Shrimp Cocktail

jumbo prawns, cocktail sauce, horseradish, lemon 24

Baked Brie

walnut, bacon, maple syrup 24

le GRAND PLAT

platter to share

Côte de Boeuf

36oz bone-in dry aged ribeye, roasted bone marrow, garlic, shallots, peppercorn jus, béarnaise, 199

add shaved truffle 14 / gram
add foie gras 18

SALADS

Lyonnaise Salad

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

Salade Niçoise

tuna, potato, green beans, olives, tomato, frisée, anchovies, egg, dijon vinaigrette 26

Bistro Salad

butter lettuce, arugula, chevre, almonds, herb vinaigrette 19

VEGETABLES

Vol-Au-Vent

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

Potato Pavé

piperade, green beans, braised greens, tomato, mushroom jus 26

Vegetables du Jour

medley of fresh local vegetables, verjus vinaigrette 22

MEAT

Coq au Vin

chicken, potato, spinach, mushroom, celeriac, carrots, onions, red wine sauce 36

Duck Cassoulet

confit duck, lardon, sausage, cannellini bean, carrots, celeriac, tomato, onions 36

Le Burger

hand cut brisket, raclette, dijonnaise, butter lettuce, caramelized onions, brioche, fries 25

Lamb Rack

herb crusted, lentil, piperade, eggplant, onion, lamb jus 59

Steak Frites

tenderloin, garlic, shallots, red wine peppercorn sauce 38

SEAFOOD

Bouillabaisse

halibut, crab, scallops, shrimp, mussels, clams, fennel, celeriac, tomato, saffron, fresh herbs, rouille, sourdough 59

Moules et Frites

bc mussels, pastis, fennel, tomato, leeks, herbs, fries 27

Seared Halibut

warm sunchoke salad, sauce vierge 46

Rainbow Trout Almondine

green beans, spinach, tomato, capers, almond, herbs, lemon brown butter sauce 39

Fettuccine Provençal

clams, prawns, shallots, leek, fennel, white wine, herbs, fennel, spinach 30

ACCOMPAGNEMENT

Sourdough, house butter 6

Shaved Truffle 14 / gram

Seared Foie Gras 18

Potato Purée 8

Organic Salad 7

Braised Greens 9

Braised Cannellini Beans 8

Pomme Frites 7
add truffle 4

Les DESSERTS

Craquelin Cream Puff

seasonal fruit, chocolate, pastry cream, chantilly 12

Lark Bar

almond chiffon, raspberry, chocolate, hazelnut feuilletine 15

Crêpes Suzette

stone fruit, cocoa nibs, chantilly, brown butter ice cream 16

Crème Brûlée

lavender, berries 12

Fromage du Jour

premium selection of cheese, honeycomb, mostarda, crackers, toast petit 18 grand 28



alameda