

# alouette

## STARTERS

### Panisse

crispy chickpea fries, rouille, fine herb salad 10

### French Onion Soup

caramelized onions, beef broth, gruyère, crouton 16

### Escargot

shallots, garlic, herbs, butter, baguette, bread crumbs 13

### Bone Marrow

roasted, toasted baguette, parsley 21

### Foie Gras Terrine

stone fruit mostarda, hazelnut, brioche 24

### Beef Tartare

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

### Shrimp Cocktail

jumbo prawns, cocktail sauce, horseradish, lemon 24

### Baked Brie

walnut, bacon, maple syrup, toasted baguette 24

## SALADS

### Lyonnaise Salad

frisée, lardon, croûton, shallots, egg, citrus 18

### Salade Niçoise

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

### Bistro Salad

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

## VEGETABLES

### Vol-Au-Vent

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

### Squash Ratatouille

squash, zucchini, eggplant, tomato, pumpkin seeds, herbs (vegan) 28

### Vegetables du Jour

medley of fresh local vegetables, verjus vinaigrette 22

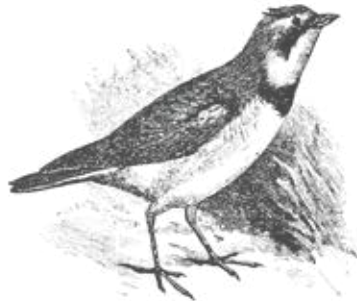
## le GRAND PLAT

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 19



## MEAT

### Coq au Vin

chicken, potato, spinach, mushroom, celeriac, carrots, onions, red wine sauce 38

### 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

beets, chicory, tomato, artichoke, pistachio lentil, jus 59

### Steak Frites

tenderloin, garlic, shallots, red wine peppercorn sauce 39

## SEAFOOD

### Bouillabaisse

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

### Moules Frites

lardon, fennel, leeks, tomato, white wine broth, fries 27

### Seared Sablefish

squash, fennel, brussels, clams, saffron nage 49

### Rainbow Trout Almondine

brassica, radish, tomato, almonds, capers, brown butter sauce MP

### Fettuccine Provençal

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

## ACCOMPAGNEMENT

Sourdough, and House Butter 6

Shaved Truffle 14 / gram

Truffle Pasta and Cheese 12

Seared Foie Gras 19

Potato Purée 8

Organic Salad 10

Braised Greens 10

Pomme Frites 7

add truffle 4