

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, parsley, shallots, mushrooms, toasted baguette 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



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 15 / gram
add foie gras 20

SALADS

Lyonnaise Salad

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

Salade Niçoise

rare-seared albacore tuna, potato, green beans, olives, tomato, frisée, anchovies, egg, dijon vinaigrette 26

Bistro Salad

butter lettuce, arugula, chèvre, almonds, herb vinaigrette 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

asparagus, leeks, swiss chard, artichokes, lentils, huckleberry, 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

fennel, leeks, tomato, white wine, saffron, fries 28

Seared Halibut

sunchokes, mushrooms, radish, peas, ramps, parsley anchoiade 49

Rainbow Trout Almondine

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

Pasta Provençal

squid ink pasta, dungeness crab, clam, peas, tomato, white wine, butter, herbs 33

VEGETABLES

Vol-Au-Vent

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

Ratatouille

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

Vegetables du Jour

medley of fresh local vegetables, verjus vinaigrette 22

Onion Tarte

leeks, raclette, fennel & arugula salad 27

ACCOMPAGNEMENT

Sourdough and House Butter 6

Shaved Truffle 15 / gram

Truffle Pasta and Cheese 18

Seared Foie Gras 20

Potato Purée 8

Organic Salad 10

Braised Greens 10

Pomme Frites 7
add truffle 4