

## FRUITS DE MER

seafood

Beau Soleil Oyster  
3.75 EACH 3 PCS MINIMUM

Shiqoku Oyster  
4.25 EACH 3 PCS MINIMUM

Dunqeness Crab Remoulade  
16.00

Poached Shrimp, Court Bouillon  
14.00 FOUR PIECES

Sea Urchin, White Verjus  
12.50

Plateau  
12 Oysters, 4 Shrimp, Crab  
65.00

## GARNITURES

sides

Pain de Mie Toast  
Preserves, Espelette Marmalade  
4.50

Pommes Sarladaises  
6.00

Pommes Frites, Aioli  
7.00

Bacon. Breakfast Sausage or  
Vegan-Multi Grain Sausage  
6.00

## HORS D'ŒUVRES

appetizers

Maple Choux-blé Pastries  
6.50

Yoqurt  
Fresh Fruit, Hazelnut Granola  
5.50

Potato and Leek Croquettes  
Gruyère, Herb Crème Fraîche  
7.50

Chicken Liver Terrine  
Compote, Brioche  
13.50

Pâté de Campaane  
Whole Grain Mustard, Cornichons  
14.50

Moules Frites  
MB Bière, Garlic Sausage  
18.50

Chicken and Vegetable Soup  
Wild Rice, Sprouted Grains  
12.00

## PLATS DE RESISTANCE

main courses

Frisée aux Lardons  
Soft Poached Eggs, Crouton  
17.00

Brioche French Toast  
Bacon, Apples, Maple Syrup  
16.00

Scrambled Eggs  
Pommes Sarladaises, Beurre Noisette,  
Choice of Sausage  
16.00

Cured Salmon Tartare  
Pickled Onion, Eggs Mimosa,  
Dill Crème Fraîche, Brioche  
22.00

Chicken Croquette  
Fried Egg, Sauce Gribiche, Haricot  
Verts, Fines Herbes  
18.00

Grilled Paris Ham  
Poached Egg, Gem Lettuce,  
Maple Glaze, Hollandaise  
19.00

Œufs en Meurette  
Duck Confit, Spinach, Mushrooms,  
Potatoes, Sauce au Poivre  
19.00

Hamburger  
Fully Dressed with Frites  
18.50

## DESSERTS

Lemon Pot de Creme  
Mint Chantilly  
8.00

Pecan Tart  
Crème Fraîche Sherbet, Bittersweet  
Chocolate  
10.50

Sorbets  
6.50

Palmier Ice Cream  
Calvados Caramel  
8.00

## BOISSONS

beverages

Today's Vegetable and Fruit Juice  
8.00

Fruit Juice  
Orange, Grapefruit, Apple  
6.50

Teiava Iced Tea  
5.00

Bovlans Soda  
Cola, Diet Cola, Ginger Ale  
5.00

Hot Tea  
Chamomile, Green Mint, Jasmine,  
English Breakfast, Earl Grey  
4.50

Coffee, Espresso  
4.00

Cappuccino, Latte  
5.50

## COCKTAILS

Bloody Mary Traditional Garnishes, MB Hot Sauce 12.00
Mimosa Chamdeville Banc de Blancs, Orange Juice 12.00
My Morning Sun Iced Green Tea, Gin, Saffron Liqueur 11.00
Wav Back When Dry Rye Gin, Yellow Chartreuse, Celery 10.00
Pass the Hat Aged Rhum, Aperol, Fino Sherry, Bonal, Lime 11.00
The Ace Rve. Calvados, Sloe Gin, Honey, Lemon, Rosemary 11.50
Dagger of a Day Coanac, Bonal, Apricot Liqueur, Anqostura 12.50
Special Forces Calvados, Sweet Vermouth, Apple, Walnut 12.00

## VINS AU VERRE

wines by the glass

### VINS PETILLANTS

Crémant de Loire, Bergerie NV	15
Champagne, Pol Gardere NV	20

### BLANC

Muscadet Sèvre et Maine, Pierre de la Grange 2013	10
Pouilly Fumé, Coulbois, Les Cocques 2013	13
Bourgogne Aligoté, Jean-Philippe Fichet 2012	15
Chardonnay, Gentleman Farmer, Napa Valley 2012	18
Pinot Blanc, Meyer-Fonné, Alsace 2013	12

### ROSE

Grenache, Vallin, Santa Ynez 2012	12
Beaujolais, Jean-Paul Brun, Rosé d'Folie 2013	11

### ROUGE

Cru Beaujolais, Régnié, Colette 2012	10
Pinot Noir, Rossi Wallace, Napa 2012	16
Bourgueil, Chanteleuserie, Cuvée Beauvais 2012	12
Côtes du Rhône, La Manarine 2012	11
Fronsac, Roches de Ferrand 2007	12

### VINS DOUX

Muscat de Beaume de Venise, Durban 2011	10
Sauternes, d'Armajan des Ormes 2008	14
Rivesaltes Ambré, Fontanel 2000	12
Banyuls, Chapoutier 2012	12

## BIERES ET CIDRES

beers and ciders

Kronnenberg 1664	6
Leffe Blonde	8
Drake's IPA	7
Anchor Porter	7
Clausthaler Non-Alcoholic	6
Bordelet Brut Tendre Cider 750ML	31

## LUNCH