



SUMMER RESTAURANT WEEK

TWO COURSE LUNCH \$45 PER PERSON

THREE COURSE DINNER \$60 PER PERSON

FIRST COURSE

GAZPACHO DU JOUR

Chilled Soup Of The Day

CHARCUTERIE DU JOUR

Chef Choice, Sourdough Bread

SALADE DE HARICOTS VERT

Green Bean Salad, Mustard Vinaigrette, Duck Prosciutto, Fines Herbs

PISSALADIÈRE

Caramelized Onion & Anchovy Tart

STEAK TARTARE À LA PARISIENNE * +5

Black Angus Beef, Traditional Condiments & Seasoning

SECOND COURSE

TOMATE FARCIE

Stuffed Tomato, Ground Pork, Veal Confit, Rice Pilaf

RAIE À LA GRENOBLOISE

Pan Seared Skate Wing, Lemon-Caper Sauce, Smashed Potatoes

GNOCCHIS POELER AUX CHAMPIGNONS

Sautéed Gnocchi, Seasonal Mushrooms, Cream Sauce

SALADE CAESAR AU POULET DE LA RÔTISSERIE

Caesar Salad, Roasted Chicken, Crouton, Parmigiano

STEAK-FRITES À L'ÉCHALOTE, SALADE DE CRESSON * +8

8oz Grilled Prime Black Angus Flatiron Steak, Red Wine-Shallot Sauce, French Fries

DESSERT

GATEAU CHOCOLAT AUX 3 GANACHES

Chocolate Coffee Cake, 3 Chocolate Ganache

RIZ AU LAIT

Rice Pudding, Crispy Rice, Lemon Condiment, Lemon Curd Ice Cream

CREME CARAMEL

Chilled Vanilla Custard, Caramel



WINES BY THE GLASS

Le Gratin

Sparkling

Montlouis-sur-loire Sparkling, Domaine de la Taille Aux Loups.....	20
Champagne, Moët & Chandon, Imperial Brut NV.....	35
Champagne Rosé, Veuve Clicquot Brut NV.....	45
Champagne, Billecard-Salmon Blanc de Blanc, Cuvée Daniel, Brut NV.....	55

Rosé

Côtes de Provence, Whispering Angel 2025.....	20
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White

Vouvray Sec, Marc Bredif, Chenin Blanc 2024.....	20
Cotes de Provence, Minuty, Prestige Blanc 2024.....	18
California, Carpe Diem, Chardonnay 2023.....	20
Sancerre, Romain Reverdy 2025.....	22
Chablis, Louis Jadot 2024.....	26

Red

Fleurie, Chateau du Chatelard, Cuvée 'Les Vieux Granits', Gamay 2021.....	19
Burgundy, Domaine Maurice Charleux & Fils, Pinot Noir 2023.....	22
Côtes du Rhône, Domaine Andezon, Syrah 2024.....	21
Graves, Chateau Haut Selve, Cuvée Daniel Boulud 2020.....	20
California, Sonoma Coast, Highway 12, Cabernet Sauvignon 2022.....	20
Chateauneuf-du-Pape, La Bastide Saint-Dominique 2022.....	30

BEER & CIDER

Dr. Fisher, 'Steinbock Zero', Riesling Non-Alcoholic Sparkling Wine.....	14
Athletic Brewing 'Upside Dawn' Non-Alcoholic Golden Ale.....	10
Kronenbourg '1664'.....	11
Sloop Brewing 'Juice Bomb' Hazy IPA.....	12
Dry Rose Cider NY, Wolffer No. 139.....	12
Cidre de Normandie Brut, Etienne Dupont Bouché 2020.....	45

L'EXCELLENCE ABSOLUE.....195

Macklowe American Single Malt, Demerara Sugar,
Aromatic Bitters

SPECIALTY COCKTAILS (20)

LE FRENCH MARTINI

Coconut Washed Vodka, Pineapple, Framboise

ORANGE AMÈRE

Gin, Cynar, Citrus, Simple Syrup

FAUX PAS

Reposado Tequila, Cherry, Lime, Agave

MINUIT

Johnnie Walker Black Label, Lemon, Angostura Bitters, Absinthe

LE CORSAIRE

Overproof Rum, White Rum, Lime, Grapefruit Peel

CREPUSCULE

Hennessy VS, Lemon, Maraschino, Cointreau, Tawny Port

LE GRATIN GIBSON

St. George Terroir Gin, Meyer Lemon Aperitif, Onion

L'ETRANGER

Mezcal, Aperol, Elderflower, Lime

LE DANDY SEC

Woodinville Bourbon, Demerara, Dry Vermouth, Black Walnut

MANHATTAN NOIR

Rye Whiskey, Coffee Infused Bonal, Amaro Averna

NON-ALCOHOLIC (14)

APLÓS CHILI MARGARITA

Mandarin, Persian Lime, Habanero, Sea Salt

APLÓS DRAGON FRUIT MARTINI

Dragon Fruit, Kiwi, Black Tea, Lemon Verbena

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness