

Appetizers

BISQUE DE HOMARD A COGNAC

Maine Lobster Bisque with cognac.

\$12.00

ONION SOUP LES HALLES

Rich beef broth with caramelized onions, croutons and gruyère cheese.

\$10.00

SOUP DE SAISON DU JOUR

Seasonal soup of the day.

\$10.00

ESCARGOTS DE BOURGOGNE A L'AIL ET PERSIL

Burgundy snails with garlic and parsley.

\$13.00

CHEF CHARCUTERIE PLATE

Prosciutto, rosette de Lyon saucisson à l'ail, Foie gras parfait country pate, rilette, cornichons.

\$18.00

QUENELLE DE BROCHET A L' AMERICAINE

Light pike quenelle with lobster sauce.

\$17.00

CELERY REMOULADE WITH TIGER CREVETTES

Tiger shrimps, apple celery root remoulade, pomegranate.

\$14.00

Salads

TRADITIONAL CAESAR

Romaine Hearts, Anchovy, garlic dressing, baguette croutons, Parmigiano-Reggiano.

\$12.00

ROASTED RED AND GOLDEN BEET

With field green, goat cheese, roasted hazelnut, and orange.

\$13.00

SALADE FRISEE AUX LARDONS

Warm frisée with apple wood smoked bacon, poached egg, garlic croutons.

\$13.00

ARTISAN SALAD

With fresh herbs, vegetable filament, and farm peas shoot.

\$11.00



SPLITS ADD

\$2.00

Main Courses

COQUILLE SAINT JACQUES AVEC UN RISOTTO DE SAISON

Pan seared sea scallops with a seasonal risotto.

\$32.00

CREVETTES ROTIE AUX PÂTES DU JOUR.

Roasted shrimps with pasta of the day.

\$29.00

CROUSTILLANT DE SAUMON NORVEGIEN, RATATOUILLE NICOISE.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

\$28.00

SOLE "MEUNIÈRE

Dover Sole with lemon brown butter, seasonal vegetables.

Market Price

ASSIETTE DE LEGUMES DE SAISON

Chef seasonal vegetables plate.

\$26.00

FOIE DE VEAU "LYONNAISE"

Sautéed calf liver with caramelized onions, potato gratin, seasonal vegetables.

\$28.00

STEAK FRITES

Fells Point Bistro Petits filet with garlic jus olive oil hand cut french fries, artisan lettuce.

\$30.00

SUPREME DE POULET "CONTISE" AUX CHAMPIGNONS SAUVAGES

Roasted and stuffed chicken breast with wild mushrooms and seasonal vegetables.

\$27.00

STEAK "AUX POIVRE"

Pan seared crestone New York steak au poivre, roasted garlic, fingerling potato, seasonal vegetable.

\$38.00

CUISSE DE CANARD CONFITE A L'ORANGE

Crispy moulard duck leg confit with orange sauce, roasted fingerling potato, braised red cabbage and apple.

\$30.00

MÉDAILLONS DE VEAU "ST. MORITZ"

Tender parmesan crusted veal medallions, Provençale vegetables.

\$38.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
For parties of six or more, a 20% gratuity will be added to the bill for your convenience.

Desserts

Baked Alaska

With mango sorbet, vanilla ice cream, and passion fruit sauce.

\$12.00

Crème Brûlée

Crème brûlée of the season.

\$10.00

Praline Marquise

Crunchy chocolate with passion fruit sorbet.

\$11.00

Vacherin

Crunchy meringue mango, passion fruit sorbet, and vanilla ice cream.

\$10.00

Fraise Millefeuille

Napoleon of cherries, pistachio Chantilly, and pistachio ice cream.

\$11.00

Imported Cheese Plate

With dried fruits and nut toasted bread.

\$14.00



Three Course Prix-Fixe Menu

Tuesday, Wednesday, Thursday and Friday

\$35 per person

Appetizers

Soup of the day.

Artisan salad, fresh herbs, vegetable filaments.

Terrine of Roquefort and apple, Endive, walnut, pear salad.

Country pâté, liver royal, cornichons, toasted nut & fruit bread.

Roasted green asparagus, oven dried tomato, black olive, goat cheese quenelle.

Main Courses

Sautéed tiger shrimp, pasta, asparagus, sundried tomato, green peas, goat cheese.

Crispy crêpe of salmon pesto, ratatouille nicoise, piquillo sauce.

Roasted chicken breast, “forestière, farm vegetables.

Sautéed beef steak, caramelized shallot, hand cut french fries, artisan salad.

Sautéed calf liver, “Lyonnaise”, spring vegetable, potato gratin.

Desserts

Crème brûlée.

Warm chocolate coulant, caramel sauce, vanilla ice.

Warm crêpe Suzette, grand marnier.

Mango vacherin, passion fruit sauce.

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