

## *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**

