

Lunch Menu

Appetizers

Onion Soup Les Halles

Rich beef broth with caramelized onions, croutons and gruyère cheese

\$11.00

Soup du Jour

Seasonal soup of the day

\$11.00

Three artisan cheeses

Local and imported cheeses raisin nut bread and fruits compote

\$16.00

Escargots de Bourgogne a l'ail et persil

Burgundy snails with garlic confit and parsley

\$14.00

Chef charcuterie plate

Prosciutto, rosette de Lyon, saucisson a l'ail, foie gras parfait, country pâte, rilette, cornichons

\$19.00

Terrine de foie gras, toasted brioche, mango raisins compote

\$22.00

Quenelle de brochet a l'Americaine

Light pike quenelle with lobster sauce.

\$20.00

Salad

Salade frisée aux Lardons

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

\$14.00

Salade de saison aux Herbes fraiches

\$12.00

With Salmon or Grilled Chicken Breast

\$20.00

Caesar salade aux anchois

Traditional Caesar, romaine heart, lemon, anchovy garlic dressing, baguette croutons, reggiano parmesan

\$13.00

With Grilled Chicken Breast

\$20.00

With Shrimp

\$20.00

Salad de bettraves aux noisettes et fromage de chevre

Roasted Heirloom beets with field green, goat cheese, hazelnut, orange

\$14.00

Main Course

CROUSTILLANT DE SAUMON NORVEGIEN, RATATOUILLE NICOISE.

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

\$26.00

Foie de veau "Lyonnaise"

Sautéed calf liver with caramelized onions, gratin dauphinois, seasonal vegetables

\$25.00

Fells Point Hanging Steak

with garlic jus olive oil hand cut french fries, artisan lettuce.

\$26.00

Assiette de legumes de saison

Chef seasonal vegetables plate

\$25.00

Supreme de Poulet "Contisé" aux champignons sauvages

Roasted and stuffed chicken breast with wild mushrooms, seasonal vegetables, natural jus.

\$25.00

Croque monsieur au jambon de France

Spinach toasted gruyère cheese and French ham sandwich with mornay sauce and Artisan salad.

\$18.00

Quiche de saison avec Artisan salade aux Herbes

Quiche of the Day with Field Green

\$18.00

Omelette fromage aux champignons, pomme frites, salade

Cheese omelette with mushrooms, French Fries, and mixed greens

\$18.00

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.

\$12.00

Facon Tatin

Caramelized honey crisp apple with vanilla sable breton and

vanilla ice cream.

\$12.00

Crêpes Suzette

\$12.00