

# Lunch Menu

## Appetizers

### **Onion Soup Les Halles**

Rich beef broth with caramelized onions, croutons and gruyère cheese

\$10.00

### **Soup du Jour\***

Seasonal soup of the day

\$10.00

### **Three artisan cheeses\* (without the bread)**

Local and imported cheeses, raisin nut bread and fruits compote

\$15.00

### **Escargots de Bourgogne a l'ail et persil\***

Burgundy snails with garlic confit and parsley

\$13.00

### **Chef charcuterie plate\***

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

\$18.00

**Terrine de foie gras, toasted brioche\* (without the brioche),** mango raisins compote

\$19.00

### **Quenelle de brochet a l'Americaine**

Light pike quenelle with lobster sauce.

\$17.00

## Salad

### **Salade frisée aux Lardons**

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

\$13.00

### **Salade de saison aux Herbes fraiches\***

\$11.00

With Salmon or Grilled Chicken Breast

\$19.00

### **Caesar salade aux anchois\* (without the croutons)**

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

\$12.00

With Grilled Chicken Breast

\$19.00

With Shrimp

\$19.00

### **Salad de bettraves aux noisettes et fromage de chevre\***

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

\$13.00

\*Gluten free

◇ Splits add \$2.00

## *Main Course*

### **Croustillant de saumon Norvegien, ratatouille nicoise**

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

\$25.00

### **Foie de veau "Lyonnaise" \***

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

\$24.00

### **Fells Point Hanging Steak\***

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

\$25.00

### **Assiette de legumes de saison\***

Chef seasonal vegetables plate

\$24.00

### **Supreme de Poulet "Contisé" aux champignons sauvages\***

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

\$24.00

### **Croque monsieur au jambon de France**

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

\$17.00

### **Quiche de saison avec Artisan salade aux Herbes**

Quiche of the Day with Field Green

\$17.00

### **Omelette fromage aux champignons, pomme frites, salade\***

Cheese omelette with mushrooms, French Fries, and mixed greens

\$17.00

## *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. **\$11.00**

### **Facon Tatin**

Caramelized honey crisp apple with vanilla sable breton and vanilla ice cream.

**\$10.00**

### **Crêpes Suzette**

**\$12.00**

\*Gluten free

◇ Splits add \$2.00

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.