

APPETIZERS *pour commencer*

SALMON TARTARE 24
lemon zest, red onions, horseradish, watercress, radish

SMOKED SALMON* 25
capers, red onions, crème fraîche, crostini

STEAK TARTARE* 24
Texas grass fed filet, french fries

FOIE GRAS 34
terrine of foie gras, fig jam & brioche

MOULES FRITES 20
marinière or saffron

SOUP OF THE DAY 13
ask your server

TUNA TARTARE 26
sesame seeds, cucumbers, sesame dressing

BEEF CARPACCIO* 22
arugula, citrus-shallot vinaigrette, parmesan, baguette chips

COUNTRY PÂTÉ 18
dijon mustard, cornichon pickles, grilled bread

ESCARGOT 19
garlic herb butter

MUSHROOM RISOTTO 19
wild mushrooms, parmesan

SALADS *les salades*

BIBB LETTUCE 13
chives, lemon-dijonnaise

BABY BEET 18 *nouveau*
Texas grapefruit, goat cheese, honey-pistachio dressing

ENDIVE & ROQUEFORT 19
two types of endive, arugula, walnuts, blue cheese, dijonnaise

WARM GOAT CHEESE SALAD 22
pear, arugula, frisée, walnuts, dijonnaise

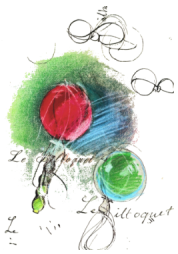
ASPARAGUS MIMOSA 18
poached asparagus, shaved egg, lemon-dijonnaise

GRILLED ROMAINE 18
parmesan, lemon-anchovy vinaigrette

LENTIL SALAD 17
bacon, roasted rainbow carrots, balsamic vinaigrette

CRAB & AVOCADO 32 *nouveau*
Cape Cod aïoli, petite green salad

TOMATO MOZZARELLA 17
heirloom tomatoes, fresh mozzarella, basil, olive oil



FISH *les poissons*

BRANZINO 42
pan-seared Mediterranean seabass, piperade, mixed greens, charred lemon

GRILLED SALMON* 40
sautéed fingerling potatoes, fennel & arugula, béarnaise

HALIBUT 45
pan-seared halibut, sautéed mushrooms, snap peas, mint-pesto sauce

LOBSTER CAPELLINI 47
angel hair pasta with lobster and mixed herbs

DOVER SOLE m/p
pan-seared wild caught Dover sole, sautéed spinach, lemon-butter sauce

MEATS *les viandes*

FILET AU POIVRE* 69
Texas grass fed filet mignon, peppercorn sauce, french fries

CAJUN CHICKEN 40
cajun spiced chicken breast, beurre blanc, french fries

VEAL BLANQUETTE 44
simmered in cream sauce with baby carrots and mushrooms on bed of rice pilaf

VEAL SCALLOPINI 42
sautéed spinach, pommes purée, lemon-butter sauce

RACK OF LAMB* 65
Moroccan spices, orzo, feta, arugula, sundried tomato, chimichurri

COQ AU VIN 40
chicken braised in red wine, pearl onions, bacon, pommes purée

14 OZ TEXAS RIBEYE* 85
Texas grass fed prime ribeye, rosemary crispy potatoes, truffle or red wine reduction butter

Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies