

**LE DÉJEUNER PRIX FIXE**

(À LA CARTE PRICES ALSO SHOWN)

**20**

**HORS D'OEUVRES**

Select one:

**SOUPE DU JOUR 9**  
**BUTTER LETTUCE SALAD 9**  
 lemon-shallot vinaigrette

**ROASTED BEET SALAD 10**  
 warm goat cheese, pistachios,  
 horseradish cream

**ENTRÉES**

Select one:

**PALERON SANDWICH 14**  
 pain au lait roll, horseradish, arugula

**GRILLED CHEESE DU JOUR 12**  
**PAN BAGNAT 14**

Niçoise tuna, peppers, egg, olives

**CROQUE MADAME 12**

toasted ham and gruyère sandwich  
 topped with a fried egg

**BRAISED PORK SHOULDER SANDWICH 12**  
 red cabbage slaw, pickles

**ROASTED VEGETABLE SANDWICH 12**  
 goat cheese, romaine, balsamic vinaigrette

**VOL-AU-VENT AU POULET 17**  
 free-range chicken, puff pastry, peas,  
 carrots, mushrooms

**CRISPY SKATE GRENOBLOISE 22**  
 haricots vert, lemon, capers, brown butter

**ADD A DESSERT 4**

**COOKIE PLATE**

**BRIOCHE CHOCOLATE PUDDING**

**PROFITEROLE (GLACE OR SORBET)**

**HORS D'OEUVRES**

**STEAK TARTARE 14**

Coleman Ranch beef, capers, cornichons

**HOUSE MADE SALMON TARTARE 10**

Alsatian potato salad

**SOUPE À L'OIGNON GRATINÉE 9**

melted gruyère

**ASSIETTE DE CHARCUTERIE 14**

housemade pickles, mustard, crostini

**ENTRÉES**

**SALADE FRISÉE AUX LARDONS 12**

warm bacon vinaigrette, poached egg

**DUCK CONFIT SALAD 18**

mixed greens, blue cheese, dried cherries, walnut vinaigrette

**TUNA NIÇOISE 18**

seared yellowfin tuna, haricots verts, tomatoes, egg, olives

**MUSHROOM RISOTTO 14**

Vialone Nano rice, parmesan reggiano

**MOULES FRITES 18**

pernod, pommes frites, aioli

**SCOTTISH SALMON 18**

artisanal polenta, oyster mushrooms

**FREE-RANGE CHICKEN BREAST DIABLE 17**

flageolets, cippolini onions

**STEAK FRITES 19**

center cut prime flat iron, herb butter, pommes frites

**BRUNO'S QUICHE 11**

savory egg tart filled with gruyère and shallots

**THE COMME ÇA BURGER 16**

certified angus beef, cheddar, lettuce, onions, dressing,  
 pommes frites

**SIDES**

**POMMES FRITES 7**

**CREAMED SPINACH 7**

**HARICOTS VERTS, LARDONS 7**

**LÉGUMES DE SAISON 7**

**MACARONI & CHEESE GRATINÉE 10**

**FRUITS DE MER**

**OYSTERS (1/2 DOZEN) MKT**

**OYSTERS (DOZEN) MKT**

**SHRIMP COCKTAIL 15**

**PLATEAU 48**

**GRAND PLATEAU 90**

**FROM LA FROMAGERIE**

**SELECTION OF CHEESE (3) 15**

**SELECTION OF CHEESE (5) 25**

**SELECTION OF FROMAGE 31**

with Taylor Fladgate port

**CHEF/OWNER DAVID MYERS EXECUTIVE CHEF DONG CHOI**  
**EXECUTIVE SOUS-CHEF ERIC SAMANIEGO**

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,  
 SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.