

Lunch
Les Hors d'Oeuvres

<i>La Soupe du Jour</i> Soup of the Day	10
<i>La Salade de Betterave et Mozzarella</i> Beet Salad, Buffalo Mozzarella and Blood Orange	16
<i>La Salade Verte Bilboquet</i> Organic Mixed Green Salad	11
<i>Les Endives au Roquefort</i> Endive Salad with Blue Cheese and Walnuts	14
<i>Le Tabouleh du Bilbo</i> Kale and Quinoa Salad	14
<i>La Salade de Lentilles</i> Lentil Salad with Mustard Dressing and Poached Egg	14
<i>Le Poulpe</i> Crispy Octopus and Chickpea Variation	17
<i>Le Crabe Avocat et Salade Exotique</i> Jumbo Lump Crab and Avocado with Exotic Salad	20
<i>L'Assiette de Saumon Fumé</i> Smoked Salmon and Classic Condiments	19
<i>Le Tartare de Thon</i> Tuna Tartare with Sesame Dressing	20
<i>Le Risotto aux Champignons</i> Mushroom Risotto with Butternut Squash Purée	15
<i>Les Calamars aux Herbes</i> Sautéed Squid with Herbs	16
<i>La Terrine de Foie Gras</i> Homemade Duck Foie Gras Terrine and Toasted Brioche	26
<i>Le Carpaccio de Bœuf</i> Beef Carpaccio, Shaved Parmesan and Pesto	16
<i>La Planche de Charcuterie et Fromages</i> Assorted Charcuterie and Cheese Board	28

*Les Grandes Salades**

<i>La Grande Niçoise</i>	23
Niçoise Salad with Seared Tuna	
<i>La Salade de Poulet au Curry</i>	18
Curry Chicken Salad, Golden Raisins	
<i>La Salade de Chèvre Chaud</i>	19
Warm Goat Cheese Salad, Arugula and Bacon	
<i>La Salade Cobb</i>	22
Classic Cobb Salad with Chicken Breast	

Les Entrées

<i>Le Croque Monsieur ou Madame*</i>	18/20
Classic Croque Monsieur Sandwich or Madame	
<i>Le Tartare de Bœuf</i>	26
Beef Tartare with French Fries and Salad	
<i>Le Poulet Cajun</i>	27
Signature Cajun Chicken, Beurre Blanc and French Fries	
<i>Le Poulet Rôti</i>	28
Organic Roast Chicken with Choice of Side	
<i>Le Steak Frites</i>	30
Skirt Steak with Caramelized Shallots, Cripsy Shallots and French Fries	
<i>L'Escalope de Veau au Citron</i>	32
Lemon Veal Scallopini, Mashed Potatoes	
<i>Les Moules Marinières</i>	25
PEI Steamed Mussels, White Wine, Shallots, Parsley and French Fries	
<i>Le Saumon Sauce au Vin</i>	26
Pan Seared Atlantic Salmon with Leek Confit, Roasted Sunchokes, and Red Wine Sauce	
<i>Le Branzino</i>	28
Mediterranean Branzino, Wild Rice and Sauce Vierge	
<i>Les Crevettes</i>	32
Sauteed Tiger Shrimp with Chimichurri, Zucchini Tartare and Anson Mill Grits	

Side Dishes 8

*French Fries, Mashed Potatoes Green Asparagus, Spinach,
String Beans, Mushrooms*