

LUNCH/BRUNCH



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Freshly made Smoothie and Juice 19

Smoothies

Red Blast

strawberries, raspberries, blueberries, lemon

Pineapple Boat

pineapple, banana, coconut milk, lemon juice

Soy Sensation

blueberries, banana, soy milk, agave

Tropi-Kale

kale, pineapple, mango, coconut milk

Hangover Cure

banana, mango, low fat yogurt

Juices

Watermill

apple, carrot, beet, ginger

Lemon Cleanse

apple, carrot, lemon, ginger

Gibson

pineapple, beet, kale, parsley, ginger

Namaste

apple, beet, cucumber, ginger

Sweet Greens

apple, cucumber, kale, celery

Coupe Parfait 24

Fat free Oikos Greek Yogurt, Fresh Fruits and Granola

Tranche cannelle du Père, sirop d'érable et fruits frais 26

French toast, warm maple syrup, whipped cream and fresh fruits

**Before placing your order, please inform your server
if a person in your party has a food allergy**

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please note that there is no substitution on any dish

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont	6

Bisque de homard, rouille, toast de baguette et Gruyère rapé	24
Lobster bisque with sides of rouille dressing	
Toasted baguette and shredded Gruyère cheese. NO dairy, NO flour	
Velouté de champignons à la truffe noire	22
Velouté of mushroom with black truffles	

Salade de homard à l'estragon frais et Cognac	38
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Sardines grillées en Escabèche	26
Sardines Escabèche, grilled and marinated with raisins	
Onion confit, carrots and pine nuts	
Escargots de Bourgogne flambés au Ricard et beurre persillé	24
Snails from Burgundy <i>flambés</i> with Ricard, garlic & parsley butter	
Tarte flambée Alsacienne aux lardons et oignons	28
Thin crust topped with fromage blanc, onions, and bacon	
*Huîtres de la baie de Peconic	P/A
* Peconic bay oysters on the half shell, with mignonette & lemon (gf, v)	

Salade de tomate à la mangue et avocat	28
Organic Heirloom tomato with fresh mango and avocado (gf, v, vg)	
Topped with lemon juice and virgin olive oil.	
Endive et frisée à la Fourme d'Ambert, noix et poire fraîche	30
Vinaigrette au Sherry	
Endive and frisee salad with blue cheese Fourme d'Ambert (v)	
Roasted walnuts and fresh pear. Sherry vinaigrette dressing	

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MORE SALADES

*Salade Niçoise au saumon frais	32
*Seared fresh salmon with French string beans, mushrooms, potatoes Hard boiled eggs, tomatoes, Calamata olives and fresh anchovies	
Salade Caésar	22
Romaine with Caesar dressing, parmesan cheese and croutons (v)	
Salade Caésar au poulet ORGANIC grillé ou aux crevettes grillées	28
Caesar salad with grilled ORGANIC chicken breast or grilled shrimp	
*Salade frisée aux lardons et oeuf poché	28
* Frisée salad with warm bacon and poached egg	

EGGS

<i>Served with Mesclun and potato with fennel pollen</i>	
Omelette à la Provençale	28
*Omelet with ratatouille vegetables	
Omelette aux épinards et fromage de chèvre	28
*Omelet with goat cheese & baby spinach	
Omelette du curé d'Obernai	28
*Omelet with bacon, caramelized onions, mushrooms and chives	

Served Friday, Saturday, Sunday and Holidays

*Oeuf poché bénedicte	26
* Poached eggs with canadian bacon, english muffins & hollandaise sauce	
*Oeuf poché florentine	28
* Poached eggs with baby spinach, english muffins & hollandaise sauce	
*Oeuf poché au saumon mariné maison	30
* Poached eggs with house cured salmon, toasted brioche & hollandaise sauce	
*Oeuf poché au homard flambé au Cognac et Tarragon	32
* Poached eggs with fresh lobster flambé with Cognac and tarragon Served on toasted brioche & hollandaise sauce with frisée salad and shoe string potatoes	

SANDWICHES

*Pain de santé à l'avocat, oeuf poché et quelques graines	28
*Seven grain bread toasted with avocado, roasted pistachio, pine nuts and sunflower seeds Topped with poached eggs, Balsamic reduction, Virgin Olive Oil & a sprinkle of fleur de sel	
*Croque Monsieur à la sauce Béchamel et à la truffe ou Croque Madame	30
Toasted brioche bread with ham & melted swiss cheese & Bechamel sauce with Truffle Croque Madame is topped with an egg sunny side up. Add \$4.00	
*Baguette grillée, onglet de boeuf, fondue de fromage de Brie	34
Poivrons et oignons marinés à l'huile d'olive et grillés. Jus de boeuf sur le coté Grilled baguette, hanger steak, melted Brie cheese Grilled marinated bell pepper & onions in virgin olive oil and fine herbs Topped with watercress. Beef jus on the side. Served with French fries	
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LES PLATS DE RESISTANCE

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan Fresh Fettuccini with our home made pesto sauce	28
Moules "Poulette", pommes frites *Steamed mussels prepared with shallots, white wine and little cream Served with French fries	30
Saumon poché, endives braisées à l'orange. Sauce Tartare *Poached salmon, served with orange braised endives. Tartare dressing	34
Fricassée de homard du Maine, flambée au Cognac. Pommes frites *2 lb Maine lobster fricassée, out of the shell, flambé with Cognac Fresh tarragon and served with French fries	70
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled. Served with French fries	60
Poulet de ferme Certifié Herritage rôti, jus aux herbes Ratatouille et mousseline de pommes de terre Roasted Certified Herritage chicken Served with ratatouille and potato mousseline	40
*Tartare de filet de boeuf Angus , mesclun et pommes frites *Tartar of Angus beef filet cut "à la minute" with tartar dressing, mesclun and French fries	38
*Onglet de boeuf de Paturage grillée Sauce au Porto, cresson et pomme frite *Grilled Pasture raised hanger steak. Port wine sauce Watercress and French fries	44
Steak haché Americain, pommes frites * Hamburger with lettuce and tomato on brioche bread. Served with French fries Choice of Swiss, American, cheddar cheese and bacon	28
Steak haché Americain "à cheval", pommes frites * Hamburger with lettuce and tomato topped with one egg sunny side up on brioche bread. Choice of Swiss, American, cheddar cheese and bacon. Served with French fries	32
Steak haché "L'Oriental", Brioche au Sésame. Pomme frites * Beef burger with lettuce, sun dried tomato, pickels and a secret Oriental dressing. Served on a Sesame Brioche Bun. Served with French fries	32

GARNITURES \$18.00

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

LES VEGETARIENS \$32.00

Select up to 4 choices

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

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