

MOTHER'S DAY  
Bonne Fête Maman



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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 22

Fat free Oikos Greek Yogurt, Fresh Fruits and Granola

Tranche cannelle du Père, sirop d'érable et fruits frais 24

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.*

## SOUPEs, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont	6
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Bisque de homard, rouille, toast de baguette et Gruyère rapé	24
Lobster bisque with sides of rouille dressing Toasted baguette and shredded Gruyère cheese	
Gazpacho comme à Ibiza, pastèque et 0% yaourt Grec	24
Ibiza style gazpacho with fresh Long Island tomatoes (v) Watermelon and 0% Greek yogurt	
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Salade de homard à l'estragon frais et Cognac	38
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Céviche de poulpe à la tomate, citron vert, coriandre et avocat	28
Octopus ceviche with tomatoes, cilantro, lime juice and avocado	
*Tartare de thon, avocat, graines de sésame et pommes paille	38
Tuna tartar with avocado, creamy wasabi dressing, toasted sesame seed Served with shoe string potatoes	
Crabe poêlé, pommes paille et sauce aux poivrons rouge	28/40
Pan-seared soft shell crab with shoe string potatoes and a mild red pepper sauce	
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)	
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Salade de tomate à la mangue et avocat	28
<b>Organic</b> Heirloom tomato with fresh mango and avocado (gf, v, vg) Topped with lemon juice and virgin olive oil.	
Asperges blanches d'Alsace à la vinaigrette d'échalotte	40
White asparagus from Alsace with a shallot vinaigrette	

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(v) Vegetarian (vg) vegan (gf) gluten free

## MORE SALADES

- \*Salade Niçoise au thon frais 34  
\*Seared fresh Tuna 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 26  
\* Frisée salad with warm bacon and poached egg

## EGGS

*Served with Mesclun and potato with fennel pollen*

- 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
- \*Oeuf poché bénédicte 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 flambée au Cognac et Tarragon 34  
\* 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 26  
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 28  
Toasted brioche bread with ham & melted swiss cheese & Bechamel sauce with Truffle  
Croque Madame is topped with an egg sunny side up. Add \$3.00

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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 (v, vg)	30
Moules "Poulette", pommes frites Steamed mussels prepared with shallots and white wine and little cream (v, gf) Served with French fries	34
*Tournedos de thon à la sauce vierge Salade de Tabouleh et pommes paille *Grilled tuna steak with an olive oil and lemon juice dressing Tabouleh salad & shoe string potatoes	54
*Branzino entier à la Provencale *Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs (gf, v) Served with Kale and Parmesan dressing salad	48
Fricassée de homard du Maine, flambée au Cognac. Pommes frites 2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries (v, gf)	80
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled. Served with French fries (v, gf)	70
Poulet de ferme <b>green circle ORGANIC</b> rôti, jus aux herbes Ratatouille et mousseline de pommes de terre Roasted <b>green circle certified organic grass fed</b> chicken Served with ratatouille and potato mousseline	38
*Tartare de filet de boeuf <b>Angus</b> , mesclun et pommes frites *Tartar of <b>Angus</b> beef filet cut "à la minute" with tartar dressing, mesclun and French fries	38
*Côtelettes d'agneau aux herbes de Provence Haricots verts, gratin Dauphinois * Aussie <b>Free-Range Natural</b> rack of lamb prepared with mustard and "herbes de Provence" Served with French string beans, gratin Dauphinois	55
*Onglet de boeuf de <b>Paturage</b> grillée, sauce 1/2 glace au Porto Cresson et pomme frite *Grilled <b>Pasture raised</b> hanger steak with sauce 1/2 glace of Port wine (gf) Watercress and French fries	48
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	30
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