

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 20**

Fat free Oikos Greek Yogurt, Fresh Fruits and Granola

Tranche cannelle du Père, sirop d'érable et fruits frais 22

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

Please note that there is no substitution on any dish

Bread from Blue Duck Bakery and Butter from Vermont	6
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Bisque de homard, rouille, toast de baguette et Gruyère rapé	25
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	36
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Tartare de filet de sole de Montauk. Façon rafraichissante	28
Montauk Flounder tartar with pomegranate, cilantro, citrus and pineapple dressing	
Céviche de poulpe à la tomate, citron vert, coriandre et avocat	32
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	
Tarte flambée Alsacienne aux lardons et oignons	26
Thin crust topped with fromage blanc, onions, and bacon	
Crabe poêlé, pommes paille et sauce aux poivrons rouge	30/40
Pan-seared soft shell crab with shoe string potatoes and a mild red pepper sauce	
*Huîtres de la baie de Peconic	P/A
* Peconic bay oysters on the half shell, with mignonette & lemon (gf, v)	
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Asperges blanches d'Alsace à la vinaigrette d'échalotte	38
White asparagus from Alsace with a shallot vinaigrette	
Salade de tomate à la mangue et avocat	26
<b>Organic</b> 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	

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

## MORE SALADES

- \*Salade Niçoise au thon frais 32  
\*Seared fresh tuna with French string beans, mushrooms, potatoes (v, gf)  
Hard boiled eggs, tomatoes, Calamata olives and fresh anchovies

- Salade Caesar 22  
Romaine with Caesar dressing, parmesan cheese and croutons (vg, v)

- Salade Caésar au poulet **ORGANIC** grillé ou aux crevettes grillées 28  
Caesar salad with grilled **ORGANIC** chicken breast or grilled shrimp (v)

- \*Salade frisée aux lardons et oeuf poché 28  
\* Frisée salad with warm bacon and poached egg (gf)

## EGGS

*Served with Mesclun and roasted potato with fennel*

- Omelette à la Provençale 24  
Omelet with ratatouille vegetables (v, gf)

- Omelette aux épinards et fromage de chèvre 24  
Omelet with goat cheese & baby spinach (v, gf)

- Omelette du curé d'Obernai 24  
Omelet with bacon, caramelized onions, mushrooms and chives (gf)

Available on Fridays Saturdays Sundays and bank holidays

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| *Oeuf poché bédicte 20<br>* Poached eggs with canadian bacon, english muffins & hollandaise sauce                                                                                                                           |
| *Oeuf poché florentine 22<br>* Poached eggs with baby spinach, english muffins & hollandaise sauce (v)                                                                                                                      |
| *Oeuf poché au saumon mariné maison 24<br>* Poached eggs with house cured salmon, toasted brioche & hollandaise sauce (v)                                                                                                   |
| *Oeuf poché au homard flambée au Cognac et Tarragon 30<br>* Poached eggs with fresh lobster flambé with Cognac and tarragon (v)<br>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 (v)  
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 (v)  
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)	28
Moules "Poulette", pommes frites *Steamed mussels prepared with shallots, white wine and little cream (gf, v) Served with French fries	36
Saumon poché, endives braisées à l'orange. Sauce Tartare *Poached salmon, served with orange braised endives. Tartare dressing (v, gf)	36
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)	55
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled. Served with French fries (v, gf)	55
Poulet de ferme <b>Herritage</b> rôti, jus aux herbes Ratatouille et mousseline de pommes de terre Roasted <b>Herritage</b> chicken Served with ratatouille and potato mousseline	36
*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
*Onglet de boeuf de <b>Paturage</b> grillée Sauce Béarnaise, cresson et pomme frite *Grilled <b>Pasture raised</b> hanger steak. Sauce Béarnaise (gf) Watercress and French fries	46
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	26
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	29
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 \$17.00

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

### LES VEGETARIENS \$30.00

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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