

LUNCH/BRUNCH



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Freshly made Smoothie and Juice 19.50

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

Bread from Blue Duck Bakery and Butter from Vermont	6

Bisque de homard, rouille, toast de baguette et Gruyère rapé	26
Lobster bisque with sides of rouille dressing	
Toasted baguette and shredded Gruyère cheese	
Gazpacho comme à Ibiza, pastèque et 0% yaourt Grec	25
Ibiza style gazpacho with fresh Long Island tomatoes (v)	
Watermelon and 0% Greek yogurt	

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	34
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	30
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	
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 thon frais	34
*Seared fresh tuna with French string beans, mushrooms, potatoes (v, gf) Hard boiled eggs, tomatoes, Calamata olives and fresh anchovies	
Salade Caesar	24
Romaine with Caesar dressing, parmesan cheese and croutons (vg, v)	
Salade Caésar au poulet ORGANIC grillé ou aux crevettes grillées	30
Caesar salad with grilled ORGANIC chicken breast or grilled shrimp (v)	

*Salade frisée aux lardons et oeuf poché	30
* Frisée salad with warm bacon and poached egg (gf)	

EGGS

Served with Mesclun and roasted potato with fennel

Omelette à la Provençale	28
Omelet with ratatouille vegetables (v, gf)	

Omelette aux épinards et fromage de chèvre	28
Omelet with goat cheese & baby spinach (v, gf)	

Omelette du curé d'Obernai	28
Omelet with bacon, caramelized onions, mushrooms and chives (gf)	

Available on Fridays Saturdays Sundays and bank holidays

*Oeuf poché bénédicte	24
* Poached eggs with canadian bacon, english muffins & hollandaise sauce	
*Oeuf poché florentine	26
* Poached eggs with baby spinach, english muffins & hollandaise sauce (v)	
*Oeuf poché au saumon mariné maison	28
* Poached eggs with house cured salmon, toasted brioche & hollandaise sauce (v)	
*Oeuf poché au homard flambée au Cognac et Tarragon	32
* Poached eggs with fresh lobster flambé with Cognac and tarragon (v)	
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 (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	30
Toasted brioche bread with ham & melted swiss cheese & Bechamel sauce with Truffle (v) Croque Madame is topped with an egg sunny side up. Add \$4.00	

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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, white wine and little cream (gf, v) Served with French fries	38
Saumon poché, endives braisées à l'orange. Sauce Tartare *Poached salmon, served with orange braised endives. Tartare dressing (v, gf)	38
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)	60
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled. Served with French fries (v, gf)	60
Poulet de ferme Herritage rôti, jus aux herbes Ratatouille et mousseline de pommes de terre Roasted Herritage chicken Served with ratatouille and potato mousseline	38
*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 Béarnaise, cresson et pomme frite *Grilled Pasture raised hanger steak. Sauce Béarnaise (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	30
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	34
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	35

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