

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

* 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.

SOUPE, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont 6

Bisque de homard, rouille, toast de baguette et Gruyère rapé 22

Lobster bisque with sides of rouille dressing
Toasted baguette and shredded Gruyère cheese

Soupe à l'oignon gratinée 22

Traditional French onion soup with crouton and Swiss cheese (gf, v)

Salade de homard à l'estragon frais et Cognac 36

Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)

Escargots de Bourgogne flambés au Pernod et beurre persillé 24

Snails from Burgundy *flambés* with Pernod, garlic & parsley butter (gf v)

Brandade de Morue 22

Cod with little potato purée, olive oil, garlic and crème fraîche. Toasted baguette

Sardines grillées Escabèche 22

Sardines Escabèche, grilled and marinated with raisins (gf, v)
Onion confit, carrots and pine nuts

Tarte flambée Alsacienne aux lardons et oignons 26

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 26

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

MORE SALADES

*Salade Niçoise au saumon frais	32
*Seared fresh salmon 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	

*Oeuf poché bédicte	20
* Poached eggs with canadian bacon, english muffins & hollandaise sauce	
*Oeuf poché florentine	22
* Poached eggs with baby spinach, english muffins & hollandaise sauce (v)	
*Oeuf poché au saumon mariné maison	24
* Poached eggs with house cured salmon, toasted brioche & hollandaise sauce (v)	
*Oeuf poché au homard flambée au Cognac et Tarragon	30
* 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	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	
Panini au saumon cru, poché et fumé. Aneth et jus de citron	24
Smoked, steamed and raw salmon Panini with Swiss cheese, dill and lemon juice (v)	

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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)

Moules "Poulette", pommes frites
*Steamed mussels prepared with shallots, white wine and little cream (gf, v)
Served with French fries

Saumon poché, endives braisées à l'orange. Sauce Tartare
*Poached salmon, served with orange braised endives. Tartare dressing (v, gf)

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)

Homard du Maine, poché ou grillé. Pommes frites
2 lb lobster, steamed or broiled. Served with French fries (v, gf)

Poulet de ferme **green circle ORGANIC** rôti, jus aux herbes
Ratatouille et mousseline de pommes de terre
Roasted **green circle certified organic grass fed** chicken
Served with ratatouille and potato mousseline

*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

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

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

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

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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