

DINNER

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Lundi Monday

Brandade de Morue

Cod with little potato purée, olive oil, garlic and crème fraîche
Toasted baguette, lemon and Virgin Olive Oil on the side

*Chilean sea bass, served with green asparagus
Potato purée and leek. Sauce beurre blanc

18

38

Mardi Tuesday

Lobster bisque with sides of rouille dressing
Toasted baguette and shredded Gruyère cheese. **NO dairy, NO flour**

*Steamed mussels prepared with shallots and white wine and little cream. French fries

18

26

Mercredi Wednesday

Snails from Bourgogne *flambés* with Ricard, garlic & parsley butter

*Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs
Served with Kale and Parmesan dressing salad

18

32

Jeudi Thursday

Endive and frisée salad with blue cheese Fourme d'Ambert
Roasted walnuts and fresh pear. Sherry vinaigrette dressing

*2 lb Maine lobster fricassée, out of the shell, flambé with Cognac
Fresh tarragon and served with French fries

25

45

Vendredi Friday

Bouillabaisse Marseillaise

Clams, mussels, shrimp, sea scallops and lobster poached in a saffron and pastis broth
Served with traditional rouille and toasted baguettes

56

Samedi Saturday

Pétoncles de mer flambées au Pastis, spaghetti Nicoise

Pan seared Bay scallops, flambée with Pastis

Spaghetti Nicoise style with little garlic, capers and drops of fresh lemon juice

56

Dimanche Sunday

Sardines Escabèche, grilled and marinated with raisins
Onion confit, carrots and pine nuts

Roasted **Certified Heritage** chicken
Served with ratatouille and potato mousseline

18

36

**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.

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	
Soupe à l'oignon gratinée	24
Traditional French onion soup with crouton and Swiss cheese	

Salade de homard à l'estragon frais et Cognac	36
Lobster salad with fresh tarragon, dices of fresh apple	
Little mayo and special Cognac dressing	
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	
Brandade de Morue	22
Cod with little potato purée, olive oil, garlic and crème fraiche	
Toasted baguette, lemon and Virgin Olive Oil on the side	
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	

Salade de tomate à la mangue et avocat	26
Organic Heirloom tomato with fresh mango and avocado	
Topped with lemon juice and virgin olive oil.	
Endive et frisée à la Fourme d'Ambert, noix et poire fraiche	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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LES PATES FRAICHES

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan 30
Fresh Fettuccini with our home made pesto sauce

Linguini fraiches au homard et poulpe 40
Parmesan et huile de truffe noire
Fresh Linguini with lobster and octopus
Aged parmesan cheese and black truffle oil

LA MER

*Moules "Poulette", pommes frites 32
*Steamed mussels prepared with shallots, white wine and little cream
Served with French fries

*Bar du Pacifique, asperges vertes, poireaux et 48
Purée de pommes de terre. Sauce beurre blanc
*Chilean sea bass, served with green asparagus
potato purée and leek. Sauce beurre blanc

*Rouget poêlé à la Julienne de courgettes 42
Fumet de poisson à la citronnelle et gingembre
*Pan seared red snapper with shoe string zucchini. Topped with Pierre's dressing
*Virgin Olive Oil, capers, citrus fruits, pomegranate
and a touch of Madagascar vanilla seeds*

*Branzino à la Provencale 44
*Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs
Served with Kale and Parmesan dressing salad

*Fricassée de homard du Maine, flambée au Cognac 65
Estragon frais et pommes frites
*2 lb Maine lobster fricassée, out of the shell, flambé with Cognac
Fresh tarragon and served with French fries

*Homard du Maine, poché ou grillé. Pommes frites 55
* 2 lb lobster, steamed or broiled, served with French fries

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LA TERRE

- Poulet de ferme **Certifié Heritage** rôti, jus aux herbes 42
Ratatouille et mousseline de pommes de terre
Roasted **Certified Heritage** chicken
Served with ratatouille and potato mousseline
- *Tartare de filet de boeuf Angus, mesclun et pommes frites 36
*Tartar of Angus beef filet cut "à la minute" with our house dressing
Mesclun and French fries
- *Côtelettes d'agneau, moutarde de Dijon et herbes de Provence 52
Haricots verts, gratin Dauphinois
*Aussie **Free-Range Natural** rack of lamb prepared with Dijon mustard
and "herbes de Provence". Served with French string beans, gratin Dauphinois
- Poitrine de canard mallard aux figes fraîches 46
Choux de Bruxelles et purée de pomme de terre
Pan seared Mullard duck breast with black mission figes
Served with Brussel sprout and mashed potatoes
- *Onglet de boeuf de **Paturage** grillée 44
Sauce au Porto, cresson et pomme frite
*Grilled **Pasture raised** hanger steak. Port sauce
Watercress and French fries

GARNITURES \$17.00

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

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