

# { HEURE SOCIALE }

## **MOULES FRITES 16.95**

### **à la Moutarde**

country Dijon mustard wine sauce, crème fraîche

### **Provençales**

garlic, tomato, olives, thyme, fennel, basil

### **au Roquefort**

blue cheese cream, scallions, white wine

### **à la Crème d'Ail**

roasted garlic cream, shallots, white wine

### **aux Champignons**

mushrooms, bacon, white wine, garlic cream

### **Marinière**

tomatoes, parsley, white wine, garlic, shallots, thyme

## **PETITS PLATS 12.95**

### **Escargot**

garlic herb butter, Pernod, tomatoes

### **La Charcuterie**

prosciutto, garlic sausage, rosette de Lyon, Spanish chorizo,

pickled vegetables, olives

### **Pâté et Terrine du Chef**

duck pâté, pork terrine de campagne, pickled vegetables,

croûtons, olives, Dijon mustard

### **Tartine du Saumon Fume**

our smoked salmon croustade with goat cheese cream

### **Croquettes du Crabe**

with remoulade and saffron aioli

### **Calamars Provençal**

wild baby calamari sautéed with harissa tomato sauce,

cannellini beans, capers, Kalamata olives

### **Tarte Chaude au "Reblochon"**

caramelized onion tart, bacon, roasted apple.

Delice du Jura cheese and artisan greens

### **Duck Frites**

Bleu pommes frites with roasted duck

and port wine gravy

### **Gnocchi à la Parisienne**

sautéed Parmesan dumplings, asparagus, roasted butternut

squash, white wine sauce

### **Raviolis Maison**

Shiitake and Oyster mushroom raviolis, sautéed fresh

spinach, tomato relish with fines herb

### **Brussels Sprouts**

with house-smoked pork belly, butternut squash,

apple balsamic vinegar

### **Nouilles au Fromage**

Campanelle pasta with our five-cheese sauce,

house-smoked pork belly

## **VINS DU MAISON BLANC OU ROUGE 7.95**

### **VINS BLANC AU PICHET 9.95**

Gentil "Hugel" Alsatian Blend 2016

Château Ducasse Graves Blanc 2013

Guy Saget "Le Petite Perriere" Sauvignon Blanc 2017

M de Mulonnière Chenin Blanc 2015

Domaine Fichet Macon Village "Terroir de Burgy" 2015

Domaine de Lauriers Picpoul de Pinet 2016

Vina Costeira First One Ribeiro 2015

### **VINS BLANC AU PICHET 11.95**

Jean Loron Chardonnay 2016

Delas St. Esprit Côtes du Rhône Blanc 2016

Chateau Campuget Tradition Rosé 2016

La Vieille Ferme Côtes du Luberon 2016

### **VINS ROUGE AU PICHET 9.95**

Block 9 "Caiden's Vineyard" Pinot Noir 2017

Los Vascos Cabernet Sauvignon 2016

La Vielle Ferme Côtes de Ventoux 2016

Chateau Rouchereau Bordeaux 2015

Cartlidge & Brown Merlot 2015

### **VINS ROUGE AU PICHET 11.95**

Chamonix Bordeaux Blend 2013

Chateau de Marjolet Côtes du Rhône 2015

E. Guigal Côtes du Rhône 2014

### **CHAMPAGNE COCKTAILS 7.95**

Kir Royal with Crème de Cassis

La Brise de la Vallée with Lavender syrup

Le Saint Germain wild Elderflower liqueur

Le Canton Canton ginger liqueur

### **LES MARTINIS DU MAISON 10.95**

Basil Martini fresh basil, touch of citrus

French Martini pineapple juice, Crème de Cassis

Kensington "Kaleo" Martini orange juice and Aperol

with a squeeze of fresh lemon

Bleu Martini blue cheese-stuffed olives

Berry Martini berries, Crème de Cassis, lemon squeeze

### **BIERES 5.95**

Port Mongo IPA \* Kronenbourg Blanc \* Alesmith Nut Brown Ale

SouthNorte Sea Señor Mex Lager \* Victory Prima Pils

Pilsner Urquell \* CBC Orange Avenue Wit

Heineken \* North Coast Rasputin IRS