

## FRUITS DE MER

<b>*Huîtres</b> oysters \$32.00 ½ doz.	<b>Moules</b> mussels \$12.00 1 doz.
<b>Crevettes</b> 4 shrimp \$26.00	<b>Demi-Homard</b> ½ lobster \$35.00

**\*Palourdes**  
clams  
\$3.00 ea.

**\*Petit Plateau**  
½ lobster, 8 oysters, 2 shrimp,  
4 clams, 8 mussels  
\$105.00

**\*Grand Plateau**  
1 lobster, 18 oysters, 6 shrimp,  
6 clams, 12 mussels  
\$180.00

## SALADES

**Laitue**  
Bibb lettuce & garden herbs  
with house vinaigrette  
\$18.50

**\*Salade de Cresson et d'Endives**  
endive salad with Fuji apples,  
watercress, Roquefort & walnuts  
with walnut vinaigrette  
\$19.50

**Salade Maraîchère au Chèvre Chaud**  
mixed greens, warm goat cheese,  
baguette croûton & herbes de Provence  
with red wine vinaigrette  
\$18.00

**\*Salade Lyonnaise**  
escarole, frisée, bacon lardons,  
poached egg & Palladin croûtons  
with bacon vinaigrette  
\$22.50

## PLATS PRINCIPAUX

**\*Steak Frites**  
pan-seared filet steak,  
caramelized shallots & maître d'hôtel butter,  
served with French fries  
\$59.00

**\*Bœuf Bourguignon**  
braised beef short rib with fingerling potatoes,  
French round carrots, button mushrooms,  
pearl onions, bacon lardons & sauce Bordelaise  
\$65.00

**\*Gigot d'Agneau**  
roasted leg of lamb with merguez sausage,  
brown butter flageolet beans, garlic confit & lamb jus  
\$58.00

**Poulet Rôti**  
roasted chicken with root vegetables, bacon lardons,  
Tuscan kale & chicken jus  
\$39.00

**\*Truite Grenobloise**  
sautéed Idaho rainbow trout with cauliflower florets,  
capers, lemon suprêmes, brioche & beurre noisette  
\$39.00

**\*Saumon Poêlé**  
pan-seared Scottish Salmon with French green lentils,  
matignon of root vegetables & red wine jus  
\$46.00

**Moules au Safran**  
Maine bouchot mussels  
steamed with white wine, Dijon mustard & saffron,  
served with French fries  
\$45.00

**Gnocchi à la Parisienne**  
sautéed gnocchi with a fricassée of winter vegetables  
\$32.00

**Boudin Noir**  
blood sausage with poached Fuji apples,  
potato purée & beurre noisette  
\$34.00

**\*Croque Madame**  
grilled ham & cheese sandwich  
on brioche with a fried egg & sauce Mornay,  
served with French fries  
\$29.50

## HORS-D'OEUVRES

**Olives Marinées**  
marinated olives  
\$8.00

**Œufs Mimosa**  
4 deviled eggs  
\$8.00

**\*Rillettes aux Deux Saumons**  
fresh & smoked salmon rillettes  
served with toasted croûtons  
\$19.50

**\*Terrine de Foie Gras de Canard**  
with toasted baguette  
\$36.00

**Pâté de Campagne**  
country style pâté with watercress,  
cornichons & radishes  
\$24.00

## DÉBUT

**Soupe à l'Oignon**  
caramelized sweet onions  
with beef jus, country bread  
& Comté cheese  
\$24.00

**\*Foie Gras Poêlé**  
seared foie gras du jour  
\$36.00

**\*Tartare de Bœuf**  
beef tartare with radishes, cornichons,  
frisée & horseradish crème fraîche,  
served with grilled pain de campagne  
\$25.00

**Escargots de Bourgogne**  
Burgundy snails, parsley-garlic butter  
& Bouchon Bakery puff pastry  
\$24.00

**Confit de Canard**  
duck leg confit served with a cassoulet of  
Tarbais beans, garlic confit  
& toasted bread crumbs  
\$26.00

## FROMAGES ET CHARCUTERIE

**\*Fromage du Jour**  
selection of cow, sheep or goat artisanal cheese,  
with seasonal garnish

3pc. (tasting portion) \$21.00

**\*Assiette de Charcuterie**  
served with pickled vegetables \$34.00

~  
"Un repas sans fromage  
c'est comme une journée sans soleil."

## REGIIS OVA STURGEON CAVIAR

**Traditionnel**  
served with traditional  
accoutrements & toasted brioche

\* Ossetra  
\$120.00 (1 oz.)

\* Hybrid  
\$105.00 (1 oz.)

## LES ACCOMPAGNEMENTS

<b>Pommes Frites</b> French fries \$10.00 with truffle \$19.00	<b>Champignons de Paris</b> button mushrooms glazed with veal jus \$15.00
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<b>Purée de Pommes de Terre</b> potato purée \$15.00	<b>Épinards</b> sautéed spinach \$15.00
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**Macaroni au Gratin**  
macaroni & cheese  
\$15.00



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Coral Gables, Florida | telephone 305.990.1360

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\* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.