

FRUITS DE MER

***Huîtres** oysters \$32.00 ½ doz.
Moules mussels \$12.00 1 doz.

Crevettes 4 shrimp \$26.00
Demi-Homard ½ lobster \$35.00

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

***Petit Plateau** ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$98.00

***Grand Plateau** 1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels, \$164.00

SALADES

Laitue Bibb lettuce & garden herbs with house vinaigrette \$16.50

***Salade de Cresson et d'Endives** endive salad with Fuji apples, watercress, Roquefort & walnuts with walnut vinaigrette \$18.50

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 \$21.00

FROMAGES ET CHARCUTERIE

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

3pc. (tasting portion) \$24.00
6pc. (tasting portion) \$42.00

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

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



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PLATS PRINCIPAUX

***Steak Frites** pan-seared flat iron steak, caramelized shallots & maître d'hôtel butter, served with French fries \$55.00

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 \$55.00

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 \$44.00

Moules au Safran Maine bouchot mussels steamed with white wine, Dijon mustard & saffron, served with French fries \$43.00

Gnocchi à la Parisienne sautéed gnocchi with a fricassée of winter vegetables \$29.00

Boudin Noir blood sausage with poached fuji apples, potato puree & beurre noisette \$32.00

***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 \$34.00

Pâté de Campagne country style pâté with watercress, cornichons & radishes \$22.00

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 \$34.00

***Tartare de Bœuf** beef tartare with radishes, cornichons, frisée & horseradish crème fraîche, served with grilled pain de campagne \$24.00

Escargots de Bourgogne Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry \$23.00

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

REGIIS OVA STURGEON CAVIAR

Traditionnel served with traditional accoutrements & toasted brioche

***Ossetra** \$120.00 (1 oz.)

***Hybrid** \$105.00 (1 oz.)



Las Vegas, Nevada | telephone 702.414.6200

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LES ACCOMPAGNEMENTS

Pommes Frites French fries \$10.00
 with truffle \$19.00
Champignons de Paris button mushrooms glazed with veal jus \$15.00

Purée de Pommes de Terre potato purée \$12.00
Épinards sautéed spinach \$12.00

Macaroni au Gratin macaroni & cheese \$12.00