

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) \$21.00

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

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



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 camera over this QR Code
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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

Boeuf 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

Ceufs Mimosa
 4 deviled eggs
 \$8.00

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

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

Terrine de Foie de Volaille
 chicken liver mousse with
 toasted baguette
 \$21.00

DÉBUT

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

***Tartare de Saumon**
 salmon tartare, hard boiled eggs,
 red onions, capers & crème fraîche,
 served with toasted croûtons
 \$21.00

***Tartare de Boeuf**
 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, 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.)

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

Yountville, California | telephone 707.944.8037

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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.