

{ PLATS PRINCIPAUX }

FRUITS DE MER

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

Crevettes **Demi-Homard**
4 shrimp ½ lobster
\$26.00 \$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 d'Haricots Verts et Tomates**
haricots verts salad with heirloom tomatoes,
Niçoise olives, fennel,
white anchovies & basil vinaigrette
\$19.00

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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***Steak Frites**
pan-seared fillet steak,
caramelized shallots & maître d'hôtel butter,
served with French fries
\$50.00

***Gigot d'Agneau**
roasted leg of lamb served with
ratatouille, crispy panisse & extra virgin olive oil
\$54.00

Poulet Rôti
roasted chicken with sweet corn,
hen-of-the-woods mushrooms,
bacon lardons & Dijon chicken jus
\$39.00

***Truite Amandine**
sautéed Idaho rainbow trout with haricots verts,
toasted almonds & beurre noisette
\$38.00

***Sole Provençal**
sautéed Dover sole
served with zucchini provençale & sauce meunière
\$95.00

Moules au Safran
Maine bouchot mussels,
steamed with white wine, Dijon mustard & saffron,
served with French fries
\$42.00

Gnocchi à la Parisienne
sautéed gnocchi with a fricassée of summer vegetables
\$28.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
\$32.00

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

REGIIS OVA STURGEON CAVIAR

Traditionnel
served with traditional
accoutrements & toasted brioche

* Ossetra
\$120.00 (1 oz.)

* Hybrid
\$105.00 (1 oz.)

HORS-D'OEUVRES

Olives Marinées
marinated olives
\$8.00

Œufs Mimosa
4 deviled eggs
\$8.00

Oreilles de Cochon
crispy pig ears with
sauce gribiche
\$15.00

***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
\$22.50

***Foie Gras Sauté**
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
\$23.50

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter &
Bouchon Bakery puff pastry
\$22.00

LES ACCOMPAGNEMENTS

Pommes Frites **Haricots Verts**
French fries glazed french
\$10.00 green beans
with truffle \$12.00
\$19.00

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

Courgette Provençal
zucchini provençal
\$15.00

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.