

LE DÉJEUNER

(LUNCH)



Soups & Hors D'oeuvres

*Onion Soup (Gratinée) 5.95

*Soup du Jour - 4.95 Bowl | 2.95 Add to Entrée

*Escargots en Cocotte - Escargot with garlic butter in ceramic crock 8.95

*Moules - Steamed mussels with shallots, garlic, chablis and herbs 8.95

*La Brochette de Poulet - Chicken and andouille sausage skewer with creole mustard sauce and jumbalaya rice 7.50

*Pâté Maison - House pate and chicken liver mousse with whole grain mustard, country toast and cornichons 7.50

*Brie en Croûte - Warm baked brie in crust with mango drizzle, haricot verts, almonds 7.95



Les Salades

*Salade Maison - Boston Bibb wedge, sherry wine vinaigrette, carrots and cherry tomatoes. 4.95

*Poulet Paillard - Grilled thinly pounded, marinated lemon chicken breast with mixed greens, haricot verts, lemon beurre 11.95

*Bayou Cobb Salad - Boston bibb & frisée lettuce, applewood smoked bacon, jambon, hardboiled eggs, avocado, Gruyère cheese, cherry tomatoes, asparagus and Danish Bleu cheese. Choice of sherry vinaigrette or buttermilk peppercorn dressing 11.95

*Salade au Smoked Salmon - Hard boiled eggs, shallots, capers and toasted brioche served with a petite salade maison. 9.95

*Wiener Schnitzel - Served with lyonnaise salad and poached egg 12.95

*Confit de Canard - Duck confit & mixed greens, dried berries, goat cheese in a mixed berry vinaigrette. 11.95

*Quiche Lorraine - Gruyère cheese, bacon, onions frissée salad, sherry vinaigrette 9.95

Sides \$4.00

Handcut Frites | Haricot Verts | Pomme du Jour
Parmesan Truffle Oil Frites 5.00



Brunch Sunday 10:00am - 2:00pm

Lunch

Tuesday - Friday 11:30am - 2:00pm

Dinner

Tuesday - Thursday: 5:00-9:30pm

Friday & Saturday: 5:00-11:00pm

Sunday: 4:00-9:00pm

Sandwiches

A side Salade Maison may be substituted for frites at no charge.

*Croque Monsieur - Jambon, Gruyère cheese on brioche toast served with salade maison. 8.95

*Baguette of Roasted Chicken Club - French baguette with roasted chicken, jambon, applewood bacon, lettuce, tomato and herb mayonnaise. Served with handcut frites 9.95

*Touche Burger - Aged Cheddar, applewood bacon, shredded lettuce, diced tomato, red onion, & Taragon Russian Dressing. Served with handcut frites 8.95

*Baguette Steak Sandwich - French baguette with grilled sirloin, onions, Gruyère cheese. Served with handcut frites 11.95

*Shrimp & Oyster Po' Boy - Shredded lettuce, diced tomatoes, onions & Gribbich sauce. Served with handcut frites 11.95

*Pepper Glazed Pulled Pork Sandwich - Shredded with Mango salsa. Served with handcut frites 10.95



Les Entrées

All items include a side Salade Maison or Soup du Jour

*Poulet et frites - Roasted, all natural chicken with herbs de provence, bacon, pearl onions, mushroom and frites 11.95

*Faux Filet Cafe de Paris - Grilled 10 oz. sirloin strip steak with fine herbs butter and red wine reduction. Served with handcut frites. 14.95

*Etouffée - Crawfish tails, shrimp, andouille sausage in white rice 13.95

*Porc Calvados - Pork medallions with apples, calvados, cracked black pepper and mushrooms 12.95

*Poulet Forestière - Skinless all natural chicken breast with wild mushrooms, fine herbs, Madiera wine and cream 11.95

*Poulet Hunters - Skinless all natural chicken breast in a Hunters sauce of jambon, cornichons, fresh herbs & dijon mustard 11.95

18% gratuity for parties of 8 or more. Complementary Valet.
6731 N. Northwest Highway - Chicago :: Ring (773) 775-0909 for reservations

Executive Chef - Joseph Calabrese :: General Manager - Craig Briars