

RAY & JOSEPHINE

EATERY

BREAKFAST 8:00-12:30pm

Emmentaler ... \$12
Bun Emmental, back bacon, Folded eggs, aioli

Flamiche & Feta ... \$9
"Quiche", feta, egg, leeks

Croque Beurre Blanc ... \$12
Emmental & ham, Lettuce, Avocado, Aioli

Saumon Fumé Harissa ... \$9
Toasted bread, Smoked salmon, harissa yogurt, arugula, soft egg, pickled onions

Baguette Échiré ... \$11
Whole baguette, butter, jam

CRUDITÉS 10:30am

Verdure ... \$13
Green salad, champagne dressing, red onion, radish, poppy seeds, avocado

Betterave ... \$13
Yogurt, dill, sweet & sour, citrus, crunch Quinoa, orange

Stone fruits ... \$14
Little Gem, Burrata dressing, dry oven peaches or plums, fresh herbs, radish, quinoa

Add smoked salmon +\$12 · Fried chicken +\$8

FRITURES

Onion Frits ... \$8
Onion rings, sauce tartare

Pommes Frites ... \$8

SUR LE POUCE until 3:30pm

Selection of Sandwich, Tartine, Burger

Estivale
Grilled bread, stracciatella, heirloom tomatoes, persillade (anchovies +\$2)

Chicken Frits ... \$13
Bun, Crispy chicken, cheddar, lettuce, aioli

Boeuf & Raifort ... \$15
Shaved beef, horseradish, frisée, caramelized onions, cheddar

Boeuf Carbonade ... \$15
Toasted bread, Braised beef cheeks, confit garlic, caramelized onions, sweet tomatoes, mustard

Le Poivré ... \$14
Bun, Beef patty maison, watercress, cheddar, poivre vert dressing

Flounder Orly ... \$14
Bun, aioli, dill (Add 15g Sturgeon Caviar +\$35)

Cochon Cochonne ... \$18
Fougasse bread, Jambon Cru & Mortadella, confit tomatoes, arugula, bell pepper, burrata

Sandwiches also available to go

LES DOUCEURS

Mousse au Chocolat ... \$12

Crème Brûlée ... \$9

Café Liégeois ... \$9

DÉLICATESSES 5:00pm

Assiette de Jambon Cru ... \$13

Pâté de Campagne ... \$16

Cheese & Meat Selection
Selection of 3 \$18 · Selection of 5 \$32

LES HORS-D'OEUVRES

Olives ... \$6
Mixed olives, lemon, condiments

Burrata ... \$15
Chutney, toasted bread

Œufs à la Diable ... \$8
Deviled eggs, Vadouvan mayonnaise

Thon Émincé ... \$14
Raw tuna, physalis, capers, dill

Tartare de Bœuf ... \$16
Beef, Crackers, parmesan, capers

Chopped Liver ... \$16
Chicken liver, eggs, chives, white onions, currant

LES PLATS

Poulet Grand Mère ... \$19
Olive oil fried chicken, Archiduc, Mushroom

Côtelettes d'Agneau Plancha ... \$28
3 lamb chops, trempette, marinade vierge aux herbes

Côte de Porc ... \$26
Garlic, rosemary & chutney

Petit Bar ... \$28
Whole branzino, lemon

Le Poivré ... \$14
Burger, beef patty maison, watercress, gorgonzola, poivre vert dressing



Food Company. Memory.
The best meals are the ones we share.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any allergies.
We do not take reservations.