

## BRUNCH

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## ORGANIC SMOOTHIES

Red Blast: Blueberry, Strawberry, Raspberry, Lemon  
Pineapple Boat: Pineapple, Banana, Coconut milk, Lemon juice  
What Diet: Honeydew, Watermelon, Melon, Vanilla ice cream

10

## ORGANIC JUICES

10

Watermill: Carrot, red beet, apple, ginger juice  
Sagaponack: Asparagus, apple, red beet

## Coupe Parfait

14

Fresh Fruits, Organic low fat yogurt and Granola

Tranche cannelle du Père, sirop d'érable et fruits frais  
 French toast, warm maple syrup, whipped cream and fresh fruits

18

SOUPES, SALADES ET APPETIZERS

Soupe d'artichauts aux lardons et crème fraîche

14

Artichoke soup with bacon and crème fraîche

Soupe à l'oignon gratinée **New**

14

Traditional French onion soup with crouton and Swiss cheese

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Brandade de Morue **New**

16

Cod with little potato purée, olive oil, garlic and crème fraîche. Served with croutons

Tarte flambée Alsacienne aux lardons et oignons

16

Thin crust topped with fromage blanc, onions, and bacon

Sardines grillées Escabèche **New**

16

Sardines Escabeche, grilled and marinated with raisins, onion confit, carrots and pine nuts

Escargots de Bourgogne flambés au Pernod et beurre persillé **New**

16

Snails from Burgundy *flambés* with Pernaud, covered with butter, garlic and parsley.

\*Tartare de filet de boeuf **Angus**, mesclun et pommes frites

22/32

\*Tartare of **Angus** beef filet cut "a la minute" with tartare dressing, mesclun and French fries

\*Huîtres de la baie de Peconic

P/A

\* Peconic bay oysters on the half shell, with mignonette & lemon

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Salade mélangée et tomates à la vinaigrette maison

14

ORGANIC mesclun salad and tomato. Served with house vinaigrette dressing

Endive et frisée à la Fourme d'Ambert, noix et poire fraîche. Vinaigrette au Sherry

18

Endive and frisee salad with Fourme d'Ambert, walnuts and fresh pear. Sherry vinaigrette

Salade rafraichissante

18

Haricot vert, tomato, asparagus and red radish served with a yogurt lemon dressing

Crevettes sautées à l'ail confit sur une tartine de Tapenade

20

Sautéed shrimp with garlic confit on a tartine of Tapenade. Served with mesclun

\*Salade frisée aux lardons et oeuf poché **New**

18

\* Frisée salad with warm bacon and poached egg

Salade César

14

Romaine with Caesar dressing, parmesan cheese and croutons

Salade César au poulet **ORGANIC** grillé ou aux crevettes grillées

18

Caesar salad with grilled **ORGANIC** chicken breast or grilled shrimp

**Cage free eggs are guaranteed 100% ORGANIC from "Platine Noir" hens**

Omelette à la Provençale Omelette with ratatouille vegetables	20
Omelette aux épinards et fromage de chèvre Omelette with goat cheese & baby spinach	20
Omelette du curé d'Obernai Omelette with bacon, caramelized onions, mushrooms and chives	20
Croque Monsieur ou Croque Madame Toasted brioche bread with ham & melted swiss cheese. Served with mesclun salad Croque Madame is topped with an egg sunny side up. Add \$2.00	20
Tarte aux oignons confits au fromage de chèvre <b>New</b> Onion tart with goat cheese mousse. Served with mesclun salad	20
*Oeuf poché bénédicte * Poached eggs with canadian bacon, english muffins & hollandaise sauce	18
*Oeuf poché florentine * Poached eggs with baby spinach, english muffins & hollandaise sauce	20
*Oeuf poché au saumon fumé * Poached eggs with smoked salmon, toasted brioche & hollandaise sauce	22
<b><u>LES PLATS DE RESISTANCE</u></b>	
Fettuccini à la sauce au basilic, pignons, ail frais et parmesan Fettuccini with our homemade pesto sauce	24
Moules façon "Poulette", pommes frites et mayonnaise Steamed mussels with shallots & white wine. Served with French fries and mayonnaise	26
Saumon poché, endives braisées. Sauce Tartare *Poached salmon, served with braised endives. Tartare dressing	26
Fricassée de homard du Maine, flambée au Cognac. Pommes frites 2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries	46
Homard du Maine, poché ou grillé. Pommes frites 2 lb lobster, steamed or broiled, served with French fries.	46
oulet de ferme <b>ORGANIC</b> rôti, jus a la sauge, spaghetti de squash et purée de pommes de terre Roasted <b>ORGANIC</b> free-range chicken, with spaghetti of squash and potato purée	28
Steak haché Americain, pommes frites * Hamburger & French fries on brioche bun. Cooked to your liking Choice of swiss, american, cheddar cheese and bacon	16
Steak haché Americain "à cheval", pommes frites * Hamburger topped with one egg sunny side up and French fries. Cooked to your liking Choice of swiss, American, cheddar cheese and bacon	18
<b><u>GARNITURES \$12.00</u></b>	
Mashed Potatoes Pommes Frites Gratin Dauphinois Potato & butternut squash Boulangère Haricots Vert Steamed spinach Braised endive Spaghetti squash	
<b><u>LES VEGETARIENS</u></b>	
Select up to 4, served on a plate	22
Mashed Potatoes Pommes Frites Gratin Dauphinois Potato & butternut squash Boulangère Haricots Vert Steamed spinach Braised endive Spaghetti squash	

*\* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-born illness, especially if you have certain medical conditions.*