Lundi Monday
*Tartare de filet de boeuf Angus, mesclun et pommes frites
*Tartar of Angus beef filet cut "à la minute" with tartar dressing Mesclun and French fries

Mardi Tuesday
*Moules "Poulette", pommes frites et mayonnaise
*Steamed mussels prepared with shallots and white wine and little cream Served with French fries and mayonnaise

Mercredi Wednesday
*Fricassée de homard du Maine, flambée au Cognac. Pommes frites
2 lb Maine lobster fricassée, flambé with Cognac and tarragon. French fries

Jeudi Thursday
*Onglet de boeuf de Paturage grillée, sauce Béarnaise Cresson et pomme frite
*Grilled Pasture raised hanger steak with Béarnaise sauce Watercress and French fries

Vendredi Friday
Bouillabaisse Marseillaise
Clams, mussels, shrimp, sea scallops and sea bass poached in a saffron and pastis broth Served with traditional rouille and toasted baguettes

Samedi Saturday
Paëlla Valenciana au pistil de safran d'Espagne
Paëlla Valenciana with shrimp, sea scallops, mussels, clams, not so spicy chorizo, chicken, peas and Spanish safran pistil

Dimanche Sunday
Linguini fraiches au homard et poulpe. Parmesan et huile de truffe noire
Fresh Linguini with lobster and octopus. Aged parmesan cheese and black truffle oil

Before placing your order, please inform your server
if a person in your party has a food allergy

* 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.
SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont

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Bisque de homard, rouille, toast de baguette et Gruyère rapé
Lobster bisque with rouille, toasted baguette and shredded Gruyère cheese

Soupe à l'oignon gratinée
Traditional French onion soup with crouton and Swiss cheese

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Salade de homard à l'estragon frais et Cognac
Lobster salad with fresh tarragon and our special Cognac dressing

Escargots de Bourgogne flambés au Pernod et beurre persillé
Snails from Burgundy *flambés* with Pernod, covered with butter, garlic and parsley.

Brandade de Morue
Cod with little potato purée, olive oil, garlic and crème fraiche. Toasted baguette

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

Tarte flambée Alsacienne aux lardons et oignons
Thin crust topped with fromage blanc, onions, and bacon

*Huîtres de la baie de Peconic
* Peconic bay oysters on the half shell, with mignonette & lemon

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Salade de tomate à la mangue et avocat
Organic Heirloom tomato with fresh mango and avocado
Topped with lemon juice and virgin olive oil.

Endive et frisée à la Fourme d'Ambert, noix et poire fraiche
Vinaigrette au Sherry
Endive and frisée salad with Fourme d'Ambert, walnuts and fresh pear
Sherry vinaigrette

Crevettes sautées à l'ail, pommes de terre rôties
Ails confites, olives de Calamata
Sautéed shrimp with roasted potatoes, garlic confit, Calamata olives and mesclun.
Served with a tartine of Tapenade

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LES PATES FRAICHES
Fettuccini à la sauce au basilic, pignons, ail frais et parmesan  
Fresh Fettuccini with our home made pesto sauce

Linguini fraiches au homard et poulpe. Parmesan et huile de truffe noire.  
Fresh Linguini with lobster and octopus. Aged parmesan cheese and black truffle oil

LA MER  
*Moules "Poulette", pommes frites et mayonnaise  
*Steamed mussels prepared with shallots and white wine and little cream  
Served with French fries and mayonnaise

*Bar du Pacifique, asperges, poireaux et purée de pommes de terre  
Sauce beurre blanc  
*Chilean sea bass, served with asparagus, potato purée and leek. Sauce beurre blanc

*Branzino entier à la Provencale  
*Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs  
Served with Kale and Parmesan dressing salad

*Fricassée de homard du Maine, flambée au Cognac. Pommes frites  
*2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

*Homard du Maine, poché ou grillé. Pommes frites  
* 2 lb lobster, steamed or broiled, served with French fries.

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LA TERRE

Poulet de ferme ORGANIC rôti, jus à la sauge ratatouille et purée de pommes de terre
Roasted certified organic grass fed chicken, with ratatouille and potato purée

*Tartare de filet de boeuf Angus, mesclun et pommes frites 30
*Tartar of Angus beef filet cut "à la minute" with tartar dressing
Mesclun and French fries

*Côtelettes d'agneau aux herbes de Provence 44
Haricots verts, gratin Dauphinois
*Aussie Free-Range Natural rack of lamb prepared with mustard and "herbes de Provence"
Served with French string beans, gratin Dauphinois

*Onglet de boeuf de Paturage grillée, sauce Béarnaise 38
Cresson et pomme frite
*Grilled Pasture raised hanger steak with Béarnaise sauce
Watercress and French fries

*Filet de boeuf Angus au poivre. Sauce 1/2 glace au Porto. 44
Haricots verts, gratin Dauphinois
*Beef filet Angus au poivre. Served with sauce 1/2 glace of Port wine
Served with French string beans, gratin Dauphinois

GARNITURES $16.00
Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

LES VEGETARIENS $28.00
Select up to 4 choices
Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

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