

DINNER

BITES

- 1/2 FRENCH BAGUETTE & BUTTER | 5.
- CARAMELIZED ONION SOUP - GRUYERE | 16.
- DUCK CONFIT TACOS - CHIPOTLE | 16.
- GRILLED ARTICHOKE - SRIRACHA AIOLI | 16.
- TOMATO TARTE TATIN - PESTO & BLUE CHEESE | 16.
- HALF DOZEN ESCARGOTS - GARLIC BUTTER | 18.

SEAFOOD

- SEABASS TACOS - SESAME AIOLI | 16.
- GRILLED SALMON - CAPER BEURRE BLANC | 29.
- SEARED BASS - OLIVE TAPENADE | 29.
- JUMBO SCALLOPS - SAFFRON RISOTTO | 32.
- CRAB CAKES - TARTARE DIP | 18.
- BLACKENED SHRIMP TACOS - CILANTRO & LIME | 16
- CALAMARS FRITS - WASABI AIOLI | 17.

VEGGIES

- REMI'S RATATOUILLE | 14.
- CHARRED BRUSSELS | 14.
- SHOESTRING FRIES | 9.
- TRUFFLE FRIES - SHAVED PARMESAN | 12.
- BISTRO CEASAR SALAD - GARLIC CROUTONS | 17.
- ENDIVE SALAD - WALNUT VINAIGRETTE | 18.
- BEEF & GOAT CHEESE SALAD - HONEY CHAMPAGNE | 19.
- CRAB & MANGO STACK - GINGER LIME | 22.

SHARE

- GOAT CHEESE & PESTO FLATBREAD | 18.
- TRUFFLE MUSHROOMS FLATBREAD - PROSCIUTTO | 18.
- CHARCUTERIE BOARD | 18.
- ARTISAN CHEESE BOARD | 19.
- CHARCUTERIE AND CHEESE | 26.

MEAT

- CRISPY CHICKEN SANDWICH - SPICY REMOULADE | 19.
- DUCK LEG CONFIT - DEMI GLAZE | 29.
- BOEUF BOURGUIGNON - BORDELAISE | 29.
- STEAK FRITES - HANGER STEAK GARLIC BUTTER | 34.
- STEAK AU POIVRE - FILET MIGNON PEPPERCORN | 44.
- LOUNGE BURGER - ROQUEFORT OR GRUYERE | 18.
- JIDORI CHICKEN DIJONNAISE | 27.
- PRIME FILET STEAK TARTARE - MESCLUN | 20.

PASTA

- CHICKEN PESTO ORECCHIETTE - GRATED PARMESAN | 21.
- SEAFOOD LINGUINI - RED OR WHITE SAUCE | 28.
- SHORT RIBS BOURGUIGNON PAPPARDELLE | 28.
- LOBSTER RAVIOLI - SHAVED GRUYERE | 26.
- SPICY PENNE RIGATE - ITALIAN SAUSAGE | 22.

MUSSELS ALL 25.

- MARINIÈRE - GARLIC & CHABLIS
- BISQUE - LOBSTER & BRANDY
- THAI - CURRY COCONUT & GINGER

- PASTIS PROVENCE - FENNEL & TOMATO
- TRUFFLE & MUSHROOM - CREME FRAICHE
- GARLIC ESCARGOT - PARSLEY & BUTTER

CRAFTED COCKTAILS

FRENCHIE MARTINI 16.
VODKA, CHAMBORD,
PINEAPPLE JUICE

L'EXPRESS MARTINI 16.
VODKA, BAILEYS, ESPRESSO SHOT

LYCHEE MARTINI 16.
VODKA, LEMON JUICE,
LYCHEE SYRUP

CUCUMBER MARTINI 16.
VODKA, MIDDLE CUCUMBER, LIME JUICE,
SIMPLE SYRUP

AMOUR EPICE 16.
TEQUILA, LIME JUICE,
COINTREAU, AGAVE, SERANO PEPPERS

MARGARITA GOYAVE 16.
TEQUILA, LIME JUICE,
TRIPLE SEC, GUAVA PUREE

LE NEGRONI 16.
GIN, SWEET VERMOUTH, CAMPARI

PARIS FASHIONED 16.
BOURBON, SIMPLE SYRUP,
ANGOSTURA BITTERS

DESSERTS

- VANILLA CREME BRULEE | 12.
- APPLE TARTE TATIN | 13.
- DARK CHOCOLATE FONDANT | 12.
- NUTELLA CREPE TACOS | 11.
- DEUX PROFITEROLLES | 12.
- DARK CHOCOLATE SUNDAE | 13.
- BERRY COBBLER MAISON | 12.
- MAKE YOUR ICE CREAM CONE | 10.
- VANILLA / CHOCOLATE / PISTACHIO / STRAWBERRY
RASPBERRY OR CHOCOLATE OR CARAMEL SAUCE
SPRINKLES / ALMONDS / WALNUTS / CHANTILLY