



### Apéritif

Anise, "Mon Pastis", Grainier	6
Lillet Blanc	6
Lillet Rouge	6
Ricard	8

### Sake

Yaegaki, Nigori	8
Kurosawa Junmai Kimoto	8

### Bourbon

Four Roses	10
Knob Creek	13
Basil Hayden	13
Blanton's	13
Bakers 7 years	13
Jefferson Reserve 15 year	14
Bookers	16

### Single Malt Scotch Whiskey

Michel Couvreur 10 year unfiltered	13
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### Rum

Clement v.s.o.p	10
Zaya 12 year gran reserva	13

### Port

Dows, "Colheita" Tawny 92	11
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### Sodas

	3
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### Mineral Water

	4
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### Liqueur

Chambord	5
Crème de Cassis, Biottet	5
Crème de Griotte, Massenez	5
Chartreuse Verte	12
Grand Marnier	14

### Calvados & Pommeau

Pommeau Domaine Dupont	13
Calvados Boulard Grand Solage	14

### Armagnac

Francis Darroze Reserve Speciale	15
Laberdolive 92	23

### Cognac

Hine Rare vsop	15
Pierre Ferrand "Ambre"	14

### Eau de Vie

Mirabelle , Meyer	9
Veloce liquor	10
Williams, Clear Creek	14

### Beer

Clausthaler (non alcoholic)	5
Hitachino "Red Rice"	8
Chimay Bleu	10
Jenlain Blonde	11

### Cider

Cidre bouche brut, Dupont	27
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### Small plates

<b>deviled eggs</b>	3
fresh white anchovies, chips of Bayonne ham, smoked paprika	

<b>french fries</b>	4
aioli, béarnaise, and ketchup dips	

<b>egg "cocotte"</b>	5
soft egg baked with bistrot ham, and gruyere cheese	

<b>gruyère cheese gougères</b>	6
the classic cheese puffs	

<b>beef sirloin steak tartar</b>	7
traditional condiments, potato chips, brioche toasts	

<b>escargots</b>	8
in a small puff, lemon and basil	

<b>mussels</b>	8
shallot confit, sweet marjoram, green peppercorn	

<b>smoked scallop carpaccio</b>	8
green apple, radish, mustard	

<b>tandoori spiced crab cakes</b>	10
gribiche — horseradish sauce	

<b>cauliflower panacotta</b>	12
quail egg, wild arugula, "Catskills" smoked eel	

<b>quail</b>	12
broiled with cherries, pistachios, fennel and onions	



### Savory Tarts

mushroom	8
alsatian, onion, smoked bacon, crème fraiche	9

### Brioche — Puff Pastry

pigs in a blanket	6
puff pastry, and gruyere cheese wrapped hot dog	
croque moi	8
broiled sandwich with bistrot ham, béchamel, gruyere, two quail eggs	

### Salads

mixed greens, sherry vinaigrette	5
arugula, roasted beets, passion fruit, hazelnuts	7

### Composed plates

charcuteries	16
assortment of cured, roasted and smoked meats	
fromages affinés	18
assortment of selected aged cheeses	
charcuteries et fromages assortis	19
assortment of cured and smoked meats, selected aged cheeses	



### Vins Rouges (by the bottle only)

Château Salitis, “Cuvée Premium”, Maurel, 04, Cabardes	48
merlot/cabernet sauvignon/syrah/grenache, highly aromatic, ripe black fruits, cacao, liquorice	
Zweigelt, Gangl, 04, Burgenland, Austria	52
a hybrid of Blaufrankisch and St Laurent, black cherry, bell pepper, spices, with good acidity	
Château Clarke, 01, Listrac-Medoc	70
merlot/cabernet sauvignon, dark cherry, plums, and blackcurrant aromas, ripe tannins, fleshy finish	
Amarone Classico, Nicolis, 03, Veneto, Italy	105
corvina/rondinella/croatina/molinara, rich flavors of raisins, dried figs, coffee, cedar, silky smooth finish	
Corton Renarde Grand Cru, Domaine Maillard, 03, Côtes de Beaune, Bourgogne	175
pinot noir, delightfully ripe and fresh on the nose, red berries, touches of oak, cherry fruit on the palate, very elegant	

### Vins Roses

Tavel, “Prioré de Montezargues” 06, Rhone	13/54
grenache, bright pink, strawberry tones, fresh and friendly	
Bandol, Lafran Veyrolles, 05, Côtes de Provence	60
mouvèdre, pale salmon hue, berries, cantaloupe, lengthy taste of honey & orange blossom	



## Vins Rouges

Menetou Salon, Philippe Chavet, 04, Loire pinot noir, chery and chocolate, fruity, delicate, light body	7/30
Domaine des Terres Noires, Touraine Mesland, 03, Loire cabernet franc/gamay/côt, ripe fruit and sweet pepper nose, full bodied, firm tannins	8/34
"Zette", Domaine de Lagrezette, 03, Cahors malbec, blueberry notes, plush, ripe but powerful tannins	8/34
Morgon Vieilles Vignes "Côte du Py", Potel Aviron, 03, Beaujolais gamay, black cherries, leather, a bit smoky, quite juicy & pleasant	9/38
Château Cadillac Lesgourgues 04, Bordeaux merlot/cabernet sauvignon, dark ruby, cinnamon, white pepper, cacao, silky tannins	10/42
Domaine Saint Antonin, Cuvée Prestige, 01, Faugères, Languedoc grenache/syrah/carrignan/cinsault/mourvèdre, ripe figs, plums, firm on the palate, dark chocolate, mature finish	11/46
Crozes Hermitage, Domaine du Pavillon, Stephane Cornu, 06, Northern Rhone syrah, deep purple, ripe plums, spices & leather, fleshy, ripe tannins	13/54
Chinon Les Perruches, Domaine Les Chesnaies, Pascal Lambert, 04, Loire cabernet franc, complex bouquet of violets, currant, liquorice and black olives, long finish	14/58
Pinot Noir, Domaine Jean Michel Guillon, 05, Côtes de Nuits, Bourgogne very elegant, pinot noir at its best, explosion of red fruit on the palate, excellent finish	16/66



## Desserts

ice creams or sorbets	4
tonight's warm madeleines	5
strawberry and lemon tart	6
soft chocolate "bonbons"	7

## Vins Moelleux et Doux Naturels (3 oz pour)

Château Bélingard, 05, Monbazillac, Bergerac sauvignon/semillion/muscadelle, gold, honey with "fruits confits", noble rot, good acid	7/30
Banyuls, Domaine de la Rectorie, Cuvée Léon Parcé, 06, Roussillon grenache, dark, inky hue, toffee oak, violets, figs, silky, firm tannins and correct acidity	13/54
Terres Dorées, FRV 100, Jean Paul Brun, nv, Beaujolais gamay, effervescent, strawberries, light, fun, fresh, easy to drink	40
Muscat de Beaumes de Venise, Domaine de Durban, 05, Rhône arguably one of the finest sweet Muscat, orange marmelade, apricot liqueur, perfumed, delicious	48



## Champagnes et Vins Mousseux

Crémant du Jura brut, Stéphane Tissot, nv, Jura chardonnay, pinot noir, leafs, chalk, bread, yeast, flowers	12/50
Henriot, "Cuvée des Enchanteleurs", Grand Cru, 95, Champagne chardonnay, gold color, sumptuous, rich, complex, the quintessence of Henriot	190

## Vins Blancs

Château Virgile, Baret, 06, Costiere de Nimes marsanne/roussane/viognier, light summer wine, lemon zest and peach blossom	7/30
Château Guery, René-Henry Guery, 06 Pays D'Oc viognier, clean, energetic, ripe apricots and green apple, elegant and racy	8/34
"Attitude", Pascal Jolivet, 07, Loire sauvignon blanc, clay, limestone/flint, grassy, cleansing lemon	11/46
Riesling "Rebgarten", Barth René, 04, Alsace green apple, aromatic, unctuous, bright minerality	12/50
Estate Riesling Troken, Phillip Whitman, 05, Rheinhessen, Germany slight nose of petrol, lime, earth & apples, lovely acid balance	13/54
Gruner Vetliner "Steinhaus", Kamptal-Summerer, 06, Austria granite & earth notes touch by white pepper, medium body	13/54



## Vins Blancs

Bourgogne Blanc "Les Setilles", Olivier Leflaive, 06, Côtes de Beaune chardonnay, honey, butter and hazelnuts, rich, bright mineral finish	13/54
Chasselas Vieilles Vignes, Domaine Schoffit, 06, Colmar, Alsace peach, mint, and grass, fresh on the palate, great food wine	14/58
Chablis 1er Cru "Vaillons", Domaine Barat, 03, Yonne, Bourgogne chardonnay, terroir driven nose of wet stone, lemon peel, then fat, dense, highly concentrated	15/65

## Vins Blancs (by the bottle only)

Savennieres Roche aux Moines, "Cuvée d'Avant", 02, Loire chenin blanc, almond, butterscotch, honey, incredible concentration and depth	72
Gewurtztraminer, Sieghardt Donnabaum, 05 Spitz Wachau, Austria trumpeting the varietal identity, lychee aromas, remarkable acidity to balance the wonderful richness	80
Meursault "Clos des Meix Chavaux", Latour-Labille, 05, Bourgogne chardonnay at it's best!, outstanding toasty and buttery nose, rich, creamy, concentrated	85
Jurancon Sec "La Canopée", Domaine Cahaupé, 05, Southwest petit manseng, wonderfully aromatic, grapefruit, peach, onctuous on the palate, incredible lingering fruit flavour	90