


SIGNATURE  
STARTERS

**Soupe à l’Oignon**  
French onion soup, gratinéed  
w/ baguette & Gruyère cheese 22

**Terrine de Foie Gras**  
Cacao marbled Hudson Valley Foie\*, flavored  
w/ Sauternes, served w/ toasted brioche  
& lingonberry compote 34

 Pair w/ a luscious Sauternes for a perfect  
match of elegance.

**Escargots // en Brioche**  
Escargots\* sautéed w/ garlic butter,  
tomato concassée & Pastis 28

**Steak Tartare // aged 14 days**  
Finely chopped sirloin\*, shallots, capers,  
cornichons, French dressing, quail egg\*,  
crostini & crispy chips 36

CAVIAR

30g Bjørk Oscietra | Belgium Caviar

**Le Chic** *G&F*  
Served w/ potato chips  
& crème fraîche 120

**Le Classique**  
Served w/ blinis & traditional  
accoutrements 150



FROM  
THE GARDEN


**Salade de Magret de Canard**  
Haricots verts, sliced cured duck breast\* (4oz),  
candied walnuts, baby arugula & black truffle  
vinaigrette

**Salade Paysanne** *G&F*  
Frisée salad w/ warm bacon vinaigrette, bacon\*,  
gluten-free croutons, poached egg\* & pine nuts 29

**Salade de Chèvre Chaud** *veg*  
Butter lettuce, baked local goat cheese  
on crispy baguette, truffle honey, pear,  
walnut & Champagne vinaigrette 29

**TOP W/ FRESHLY SHAVED TRUFFLES** M/P

**Bistro Bowl // wild rice & quinoa** *vegan G&F*  
Toasted sesame ginger dressing, radishes,  
edamame, shredded roasted carrots, cucumber,  
cherry tomatoes, avocado & crispy scallions 32

 Transport yourself to France  
w/ one of our Chablis

ADD TO  
ANY SALAD

**Seared Salmon\***  
22

**Shrimp\***  
22

**Chicken Breast\***  
18





# ENTRÉE ICONS

**Saffron Sea Scallops** *G&F*  
Charred Maine scallops\*, roasted cherry tomatoes, saffron lemon butter sauce, basil & micro-greens

*Pair w/ a chilled Chardonnay for a decadent and buttery experience*

**Moules-Marinière**  
Mussels\*, shallots, white wine, bay leaves, garlic, thyme, light cream, w/ French baguette

*Pair w/ a crisp Sancerre for a light and refreshing pairing*

**Sea Bass** *G&F*  
Chilean sea bass\* w/ melange of roasted tomato & olives, pesto cream sauce, grilled asparagus  
**Choice of Seared Salmon\***



## FRESHLY SHAVED TRUFFLE SPECIAL

M/P

# MUST-HAVES

**Filet Mignon 6oz // aged 12 days** *G&F*  
Sliced tenderloin steak\*, whipped potatoes, grilled asparagus & peppercorn sauce

*Enjoy w/ a classic glass of Bordeaux*

**Truffle Gnocchi-flette**  
Black truffle potato gnocchi, bacon\*, caramelized onions, touch of cream, melted Gruyère cheese

**TOP W/ FRESHLY SHAVED TRUFFLES** M/P

*Enjoy the ultimate truffle pairing w/ a classic Italian Barolo*

**Coq au Vin** *G&F*  
Braised chicken\* in red wine sauce, pearl onions, carrots, bacon, mushrooms over whipped potatoes

**Bœuf Bourguignon**  
Short ribs\* braised in red Burgundy, herbs de Provence, mushrooms, celery, carrots, served over Fettuccine

*For the full Bourguignon experience, pair w/ an elegant red Burgundy Pinot*

**Kobe Beef Burger**  
Snake River Farms Kobe\*, truffle aioli, caramelized onions, tomato, Alpine cheese & brioche bun

**Choice of**  
**CRISPY CHIPS OR GREEN SALAD**  
**ADD: SUNNY-SIDE UP EGG\***

# A UNIQUE ALPINE EXPERIENCE

**Cheese Fondue // liquid Swiss gold** *veg G&F*  
*Fondue is prepared gluten-free & vegetarian*  
Melted Gruyère, Beaufort, Comté, Vacherin,  
white wine, a touch of Kirschwasser,  
served w/ warm crispy bread

39/person  
2-person min order

**TOP W/ FRESHLY SHAVED TRUFFLES** M/P

*Elevate your experience w/ crisp white wines  
from the Alps!*

## DIPPING PLEASURES

APPLES (AVAILABLE UPON REQUEST)  
ROASTED BROCCOLI & CAULIFLOWER 15  
CHARCUTERIE\* 18  
GLUTEN-FREE BREAD 12

**Raclette // individually plated**  
Raclette cheese melted over boiled potatoes,  
caramelized onions w/ cornichons,  
charcuterie\* & crispy baguette 39

**Kaiser-Schnitzel** *G&F*  
Tender gluten-free breaded pork\* loin,  
crispy romaine lettuce w/ Caesar dressing,  
shaved Parmesan & lemon 45



# LES CRÊPES

**Lamb Cannelloni**  
Lamb bolognese\*, sauce Mornay,  
baked in a cast-iron pan w/ Gruyère 48

*Pair w/ a rustic, cozy red Rhône wine*

**The Classic** *G&F*  
Buckwheat crêpe from Brittany,  
jambon de Paris, melted Gruyère & Swiss  
Emmentaler, over-easy fried egg\* 30

**Endless Summer** *veg*  
Spinach, Portobello mushrooms, white beans,  
bell peppers, caramelized onions, Mozzarella,  
tartare sauce & pico de gallo 28

**ADD: SEARED SALMON\* OR SHRIMP\*** 22  
**GRILLED CHICKEN BREAST\*** 18

**Nirvana**  
Thai green curry crêpe w/ chicken\*, red pepper,  
eggplant, squash, fresh basil & coconut milk,  
topped w/ toasted coconut flakes 34