

Entrees

Poisson frais du Marché Fresh Market Fish	Pescatarian	M/P
Gnocchi Parisian au Gratin (<i>from Paris, not Italy</i>) With Truffles, Mornay (White Sauce) and Swiss cheese. The French Mac and Cheese!	Vegetarian	29
Coquelet rôti au Jus Gluten Free Roasted Cornish Hen “Au Jus”, cooked À La Minute for you :)		36
Filet de Porc, Sauce aux Champignons Seared Pork Tenderloin, sliced with Mushrooms, Port Wine, lightly creamed Sauce		31
Onglet Poêlé à la Luchonaise (<i>signature, not found in NYC or else!</i>) Gluten Free Slowly seared, Butter only Hanger Steak, roasted Garlic, Parsley		39
Caille rôtie sur Pommes sautées au Curry, Raisins frais, déglaçée au Jus Gluten Free Roasted “1 Quail and 1/2” sautéed curried Apple, Pearl Onion and Grape Demi Glaze		37
Lapin braisé, Dijon à la Crème, Vin Blanc et Garniture aromatique Braised young Rabbit with Mushrooms, White Wine, Carrot, Dijon and Pearl Onion	Gluten Free	41
Linguini aux Fruits de Mer Pescatarian Seafood Linguini with White Wine Saffron Sauce, dressed with Scallop, Mussel, white meat Fish Fillet, Calamari and Shrimp		47
Kassoulet Toulousain de la Maison (<i>signature winter dish. Served year round upon customer request</i>) Cassoulet Toulouse style (my personal recipe: Cannellini Beans, Carrots, Tomato, Garlic Duck Confit, Slab Bacon and Pork Sausage, all braised with Noble Duck fat, White Stock and Foie Gras Jus). This very rich dish was served to warriors defending their village! Don't take it if you can't bear it :)		43
Magret de Canard (<i>Moulard, signature</i>) Gluten Free Seared Moulard Duck Breast with Michigan Cranberry Glaze		41
Filet au Poivre et Cognac Gluten Free Smashed Black Peppercorn Filet Mignon (Not Spicy), Cream, Veal Stock Sauce		42
Carré d'Agneau au jus de truffes (<i>signature</i>) Gluten Free Frenched Rack of Lamb with White Wine, Rosemary and Truffle au Jus		53
Tournedos Rossini (<i>very popular signature</i>) *(See intro page) Gluten Free Seared Filet Mignon topped with Foie Gras (not seared Foie Gras, very important), Shallots, Port Red Wine, Truffle Sauce. Absolute luxury! Combine Foie Gras, Meat and Sauce all together for the most savory bites. Enjoy!		51

We use only **pink Himalayan or Sea Salt** in our premises
 We accept cash, check (with address), AMEX, Alipay, Wechat
 BTC,ETH, XRP
 Chef / owner Didier Pawlicki