

## La Petite Cuisine

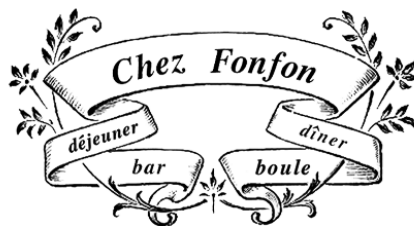
Steak tartare 13.75  
 Ratatouille tartine with goat cheese and basil 7.95  
 Tartine of crab and avocado with lemon and chives 11.75  
 Grilled and cured sausages with radishes and céleri root 7.75  
 Country pâté with pork, ham, foie gras and pistachios 14.75  
 Chicken liver mousse with grilled bread and herbs 7.75  
 Charcuterie platter for two—housemade pâté, rillettes and cured meats 19.50  
 Escargots with parsley and shallot butter 8.75  
 Baked mussels with basil breadcrumbs 9.75  
 Salade Fonfon—frisée, cress, rocket and walnuts with bleu de causses 8.75  
 Local tomato salad with grilled red onion, chèvre and basil 9.75  
 Soupe du jour 7.50

## Les Grands Plats

Moules et frites—à la marinière 15.75  
 Shrimp and avocado salad with sauce rémoulade 14.75  
 Turkey sandwich with caramelized onions, arugula, and blue cheese aioli 9.95  
 Croque Monsieur—French “ham and cheese” with pommes frites 9.50  
 Croque Madame—griddled ham and comté with fried egg and pommes frites 10.95  
 Omelette with mushrooms, ham and zucchini 13.50  
 Hamburger Fonfon with comté and pommes frites 11.50  
 Trout with brown butter, capers and brabant potatoes 17.25  
 Sockeye salmon with lardons, field peas, corn and mustard sauce 19.50  
 Chicken Provençal—thighs simmered in wine, tomato, herbs and rice pilaf 16.75  
 Veal paillard with new potatoes, haricots and cherry tomatoes 18.50  
 Steak frites—grilled hanger steak with salsa verde, pommes frites and a small salad 22.95  
 Lunch special: soup and half of a turkey sandwich 10.00

### Garniture

haricots vert & shallots 4.25      zucchini & persillade 4.25  
 pommes frites 4.25      brabant potatoes 4.25  
 field peas 4.25



## Les Boissons

Chilton County Peach Bellini 9.00  
 Watermelon Margarita 9.00  
 Dijon Sidecar 7.50  
 Patròn, Lime & Cointreau 10.00  
 Havana Sidecar 7.95  
 Highlands Martini 7.95  
 Pyrat's Daiquiri 9.00  
 Sazerac 7.50  
 Orange Thing 7.95  
 Lillet 7.00  
 Pastis 6.50  
 French 75 7.95  
 Pimm's Cup 6.50  
 Pardis' Margarita 9.75  
 Citron pressé 4.00  
 Carafe: La Vieille Ferme blanc '09 ou rouge '09 15.00  
 Harney & Son's hot teas 4.00  
 Mountain Valley Water still or sparkling small 3.00 large 5.00

## Spécialité du jour

**Lundi** Fermé  
**Mardi** Salmon coulbiac 21.50  
**Mercredi** Riviera salad—shrimp, mussels, crab, tomatoes, peppers and lemon 16.95  
**Jeudi** Crabcake with fines herbes 21.95  
**Vendredi** Grilled fish with ratatouille and aioli M.P.

Chaque jour: simple grilled fish with sauce gribiche,  
 or corn, scallion, cherry tomato relish  
 or beurre blanc M.P.

## Fromages

Bleu de Causses (cow)  
 L'Abbaye de Bel'loc (sheep) Comté (cow)  
 St. Maure (goat) Moses Sleeper (cow)  
 taste of three 10.25

## Desserts

Coconut cake \* Chocolate pot de crème  
 Chocolate caramel nut tart \* Lemon meringue tart  
 Olive oil cake with peaches



Boule court in allée

2007 Eleventh Avenue South—Birmingham, Alabama  
 Tuesday—Friday 11:00-10:00  
 Saturday 5:00-10:30  
 Closed Sunday—Monday  
 205-939-3221

Parties of six or more, one check s'il vous plaît