

FRUITS DE MER

***Huitres** **Moules**
oysters mussels
\$32.00 ½ doz. \$12.00 1 doz.

Crevettes **Demi-Homard**
4 shrimp ½ lobster
\$26.00 \$35.00

***Palourdes**
clams
\$3.00 ea.

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$98.00

***Grand Plateau**
1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels,
\$164.00

SALADES

Laitue
Bibb lettuce & garden herbs
with house vinaigrette
\$16.50

***Salade d'Haricots Verts et Tomates**
haricot vert salad with heirloom tomatoes
Niçoise olives, fennel,
white anchovies & basil vinaigrette
\$19.00

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese,
baguette croûton & herbes de Provence
with red wine vinaigrette
\$18.00

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$21.00

FROMAGES ET CHARCUTERIE

***Fromage du Jour**
selection of cow, sheep or goat artisanal cheese,
with seasonal garnish

3pc. (tasting portion) \$21.00
6pc. (tasting portion) \$39.00

***Assiette de Charcuterie**
served with pickled vegetables \$34.00

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**"Un repas sans fromage
c'est comme une journée sans soleil."**



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PLATS PRINCIPAUX

***Steak Frites**
pan-seared flat iron steak,
caramelized shallots & maître d'hôtel butter,
served with French fries
\$55.00

***Steak au Poivre**
grilled American Wagyu eye of the rib
with sauce au poivre
\$95.00

***Gigot d'Agneau**
roasted leg of lamb with
ratatouille, crispy panisse &
extra virgin olive oil
\$55.00

Poulet Rôti
roasted chicken with sweet corn,
hen-of-the-woods mushrooms,
bacon lardons & Dijon chicken jus
\$39.00

***Truite Amandine**
sautéed Idaho rainbow trout with haricots verts,
toasted almonds & beurre noisette
\$38.00

***Sole Provençale**
sautéed Dover sole
served with zucchini provençale & sauce meunière
\$95.00

Moules au Safran
Maine bouchot mussels
steamed with white wine, Dijon mustard & saffron,
served with French fries
\$43.00

Gnocchi à la Parisienne
sautéed gnocchi with a fricassée of summer vegetables
\$28.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
\$32.00

***Croque Madame**
grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$29.50

HORS-D'OEUVRES

Olives Marinées
marinated olives
\$8.00

Ceufs Mimosa
4 deviled eggs
\$8.00

Oreilles de Cochon
crispy pig ears with
sauce gribiche
\$15.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$19.50

***Terrine de Foie Gras de Canard**
with toasted baguette
\$34.00

Pâté de Campagne
country style pâté with watercress,
cornichons & radishes
\$22.00

DÉBUT

Soupe à l'Oignon
caramelized sweet onions
with beef jus, country bread
& Comté cheese
\$24.00

***Foie Gras Sauté**
seared foie gras du jour
\$34.00

***Tartare de Bœuf**
beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne
\$24.00

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$23.00

REGIIS OVA STURGEON CAVIAR

Traditionnel
served with traditional
accoutrements & toasted brioche

* Ossetra
\$120.00 (1 oz.)

* Hybrid
\$105.00 (1 oz.)



Las Vegas, Nevada | telephone 702.414.6200

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LES ACCOMPAGNEMENTS

Pommes Frites **Haricots Verts**
French fries glazed French
\$10.00 green beans
with truffle \$12.00
\$19.00

Purée de Pommes **Épinards**
de Terre sautéed spinach
potato purée \$12.00
\$12.00

Courgette Provençal
zucchini provençal
\$15.00