

FRUITS DE MER

***Huîtres** **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**
heirloom tomato salad with
haricots verts, 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

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

~
**"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**
pan-seared 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

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

Terrine de Foie de Volaille
Chicken liver mousse with
toasted baguette
\$21.00

DÉBUT

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

***Tartare de Saumon**
salmon tartare, hard boiled eggs,
red onions, capers & crème fraîche,
served with toasted croûtons
\$19.75

***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.)

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

Yountville, California | telephone 707.944.8037

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* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.