

**LES SOUPES**

**French Onion "Gratinee" 9.00**

**Vegetables and Coco Beans  
"au Pistou"**  
*with Croutons & Grated Cheese  
& Pistou 8.00*

**Today's Vegetable 7.00**

**APPETIZERS  
SALADS**

**Avocado & Haricots Verts**  
*with Lemon Confit 12.25*

**Baby Mixed Green 7.00**

**Caesar 9.25**

**Rare Seared Ahi Tuna Salad**  
*with Haricots Verts &  
Crispy Wonton 14.00*

**Goat Cheese with Pine Nuts,**  
*Belgium Endives,  
Green & Red Beets 11.00*

**LES HORS-D'OEUVRES**

**Grilled Merguez Sausages with Moroccan Dip 10.50**

**Chilled Tomato Soup with Crab Avocado and Mango 9.50**

**Pork Rilette Cornichons, Toasted Baguette 7.00**

**\*\*Ahi Tuna Tartar Arugula & Fennel Salad 14.50**

**Chef's Pate Onion Marmelade & Cornichons 8.75**

**Alsacian Tart Flambee (Farmer Cheese, Smoked Pancetta, Onion) 12.00**

**Smoked Salmon Tart Flambee (Farmer Cheese,  
Smoked Salmon, Chive) 14.00**

**Escargots a la "Bourguignonne" 10.50**

**Selection of Four Imported Cheeses 15.00**

**Tomato Mozzarella "Caprese" with Greens 12.00**

**Steamed Mussels "Mariniere"**  
*In White Wine, Shallots & Herbs Broth 12.00*

**\*Steamed Artichoke with Tartar Vinaigrette 8.75**

**LES PATES**

**\*Macaroni & Cheese Gratinee 14.50**  
*allow 15 minutes*

**\*Fettuccine with Garlic Confit, Sundry Tomato, Arugula  
& Pine Nuts 14.50**

**\*Mushrooms Raviolis Tomato Confit,  
Cream & Chive 15.50**

**Linguine with Clams, White Wine, Garlic, Olive Oil 16.00**

**\*Penne with Smoked Chicken, Peas, Corn and Gorgonzola 15.00**

**MAIN COURSES**

**Baked Filet of Sole Potato Garlic Puree,**  
*Olive Oil & Condiments 19.50*

**Grilled Salmon Over Lentils "Du Puy", Bacon,**  
*Shallots Vinaigrette 21.00*

**Roasted Barramundi Ragout of Artichokes Heart  
in Pistou Broth 24.00**

**"Cassoulet" Casserole of White Beans, Duck Confit, Cured Pork  
& Sausages 19.00**

**"Paella Pearl Pasta" with Chicken, Chorizo, Shrimps, Mussels,  
Clams, Vegetables & Saffron 23.00**

**Roasted Chicken Breast White Corn and Rapini,  
Nicoise Olives, Garlic Ju 17.75**

**Braised Veal Osso Buco Ragout of Vegetables with Tomato, Fresh  
Herbs & Orange Zest, Potato Garlic Puree 27.00**

**Boneless Beef Short Ribs "Provencale Daube" Red Wine Braised  
Served with Fettuccine 26.00**

**Roasted Rack of Lamb Herb Mustard Crusted, Haricots Verts &  
Tomato Confit, Garlic Ju 29.00**

**MAIN COURSES AVEC LES FRITES**

**"Moules & Frites" (Steamed Mussels) 16.75**

**Oven Roasted Half Chicken Rosemary Garlic Ju 17.75**

**Filet Mignon with Peppercorn Sauce, Flambe  
a la fine champagne 30.00**

**\*\*Steak Tartar Prepared at the Table 19.00**

**Grilled Hanger Steak Sea Salt "Fleur de Sel"  
Olive Oil & Arugula, Served Rare 23.00**

**SIDES**

	Side	Sub		Side	Sub
*French Fries	5.00	0.00	*Sweet Corn & Rapini	7.00	2.00
*Lentils "Du Puy"	6.50	1.50	*Potato Puree	5.00	0.00
*Garlic Haricots Verts	7.00	2.00	*Artichokes Heart	7.50	2.50

LUNCH Mon - Fri from 11:30am to 3:00pm - DINNER 7 Nights from 5:30pm to 12:00pm – LATE NIGHT MENU Thurs-Sat 11:00pm - 1:00am  
Private parties available from 15 to 300 people

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\* Vegetarian Dish  
\*\* This food item is raw or less than thoroughly cooked or may contain raw food items  
PLEASE BE CONSIDERATE WHEN USING A CELLULAR PHONE.....THANK YOU  
We reserve the right to refuse service to anyone

Please Visit Our Sister Restaurant **Mimosa** "No Truffles, No Caviar, No Bizarre Concoctions" 8009 Beverly Blvd, Los Angeles, CA 90048 Phone 323 -655-8895

