



CUISINE FRANÇAISE · HOSPITALITÉ AMÉRICAINE

A pursuit of Michelin-star excellence, rooted in North Fulton and expressed through refined cuisine and gracious hospitality.

POUR COMMENCER

HORS D'OEUVRES

Bread Service Whole Mini French Baguette, Whipped European Butter, Sea Salt	7
Soupe à l'Oignon Gratinée Sweet Vidalia French Onion Soup, Brioche, Gruyère	17
Frites et Raclette French Fries, Raclette Cheese	16
Confit de Canard Maple Leaf Duck Leg Confit, Lentil Cassoulet, Lucca Tapenade	22
Steak Tartare Capers, Dijon, Smoked Paprika, Soy Sauce, Sesame Oil, Shallots, Toasted Brioche	23
Fritto Misto au Sel et au Poivre Salt & Pepper Crispy Squid, Zucchini, Honey Mustard	22
Escargots Lagarde Garlic Butter, Vin Blanc, Parsley, Puff Pastry	19
Moules PEI au Vin Blanc Mussels, Vin Blanc, Cream, Cayenne, Parsley, Garlic, Mini Baguette	25

SALADES

Salade d'Endives Red, White, and Curly Endive, Radish, Crumbled Roquefort, Hazelnut Praline, Dijon Vinaigrette	15
Salade de Tomates au Basilic Heirloom Tomatoes, Burrata, Fresh Basil, Aged Balsamic	16
Salade Bistro Mixed Local Greens, Fennel, Orange, Pickled Shallots, Lemon Vinaigrette	15

LE BAR À HUÎTRES

Huîtres de la Côte Premium Oyster of the Day Cocktail Sauce, Mignonette & Horseradished	Mkt
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LA BRASSERIE

Ribeye & Frites Unlimited prime ribeye, pommes frites house salad, warm bread	69
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Served for one guest. No sharing or takeaway.

PRIME STEAKS

8oz Filet Mignon	69
14oz New York Strip	72
36 oz. Côte de Bœuf	165

AMÉLIORATION 4

Hunter Sauce · Au Poivre · Béarnaise · Truffle Butter

ACCOMPAGNEMENTS 12

Pomme Purée	Mixed Mushrooms
Sauteed Spinach	Pomme Frites
Roasted Potatoes	Garlic Haricots Verts

PLATS PRINCIPAUX

Sole Meunière Pan Roasted Dover Sole, Tourné Potatoes, Baby Spinach, Beurre Noisette, Capers	69
Coq au Vin Moderne Pan-Roasted Chicken Breast, Braised Dark Meat, Pearl Onions, Carrots, Potatoes, Wild Mushrooms	36
Saumon à la Crème de Morilles North Atlantic Salmon, Haricots Verts, Morel Cream, Parsnip Purée	38
Bœuf Bourguignon Slow Braised Short Rib, La Sauce Brune, Pearl Onion, Celery Root, Radish, Pomme Purée	46
Halibut Poêlé Mushroom Powder, Confit Artichoke & Cipollini Onion, Beurre Monté, Chive Oil	45
Paillard de Poulet à la Moutarde Seared Chicken Breast, Arugula, Crispy Guanciale, Roasted Red Peppers, Creamy Dijon	36

Our culinary team is glad to accommodate any dietary restrictions, please inform your server.
We reserve the right to add twenty percent gratuity to any check and to refuse service to anyone.
Consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness