

## { PLATS PRINCIPAUX }

### FRUITS DE MER

**\*Huîtres\***                      **Moules**  
oysters                              mussels  
\$32.00 ½ doz.                      \$10.00 1 doz.

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

**\*Palourdes\***  
clams  
\$2.50 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  
\$16.00

**\*Salade de Cresson et d'Endives  
au Roquefort, Pommes et Noix**  
endive salad with Fuji apples,  
watercress, Roquefort & walnuts  
with walnut vinaigrette  
\$18.50

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

### **\*Steak Frites\***

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

### **\*Gigot d'Agneau**

roasted leg of lamb with brown butter flageolet beans,  
garlic confit & lamb jus  
\$54.00

### **Poulet Rôti**

marble potatoes, bacon lardons, onion confit,  
hen of the woods mushrooms & chicken jus  
\$38.00

### **\*Truite Grenobloise**

sautéed Idaho rainbow trout with cauliflower florets,  
capers, lemon suprêmes, brioche & beurre noisette  
\$38.00

### **Moules au Safran**

Maine bouchot mussels  
steamed with white wine, Dijon mustard & saffron,  
served with French fries  
\$42.00

### **Gnocchi à la Parisienne**

sautéed gnocchi with a  
fricassée of winter vegetables  
\$28.00

### **Boudin Noir**

blood sausage with poached fuji apples,  
potato puree & 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  
\$7.50

**Ceufs Mimosa**  
4 deviled eggs  
\$8.00

**\*Rillettes aux Deux Saumons**  
fresh & smoked salmon rillettes  
served with toasted croûtons  
\$19.25

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

**Pâté de Campagne**  
country style pâté with watercress,  
cornichons & radishes  
\$21.00

### DÉBUT

**Soupe à l'Oignon**  
caramelized sweet onions  
with beef jus, country bread  
& Comté cheese  
\$22.50

**\*Tartare de Bœuf\***  
beef tartare with radishes, cornichons,  
frisée & horseradish crème fraîche,  
served with grilled pain de campagne  
\$21.50

**Escargots de Bourgogne**  
Burgundy snails, parsley-garlic butter  
& Bouchon Bakery puff pastry  
\$19.75

### FROMAGES

**\*Pianoforte**  
Andante Dairy's Saint-Marcellin  
style cow cheese, served with  
toasted croûtons  
\$21.00

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

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### 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**                      **Champignons  
de Paris**  
French fries                              button mushrooms  
\$10.00                                      glazed with veal jus  
with truffle                                  \$12.00  
\$19.00

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

**Gratin au Chou-Fleur**  
cauliflower gratin  
\$12.00



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Coral Gables, Florida | telephone 305.990.1360

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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.