



Chef de Cuisine
Jorge Echeverria

APPETIZERS



L'ASSIETTE DE CHARCUTERIE

housemade chicken liver mousse
and country pâté, traditional accompaniments 19

L'ASSIETTE DE FROMAGES

selection of 3 cheeses, local and French,
traditional accompaniments 19

ESCARGOTS

Pernod garlic butter 14

CHEESE FONDUE

brie, blue, and goat cheese,
Madeira wine 14

CALAMARI FRIT

lemon, Dijon vinaigrette 18

STEAK TARTARE*

capers, shallots, Dijon 15

FROM THE SEA



OYSTERS*

half dozen
raw market selection 18

MOULES FRITES

one pound steamed mussels, spinach,
white wine, Pernod garlic butter 28

SOUP AND SALAD



FRENCH ONION SOUP

Emmenthal 11

HEIRLOOM TOMATO SALAD

burrata, basil 13

SALADE LYONNAISE

frisée, lardons, poached egg 14

SALADE VERTE

butter lettuce, fines herbs, shallots,
Dijon vinaigrette 12

BURGERS*



RACLETTE BURGER

Raclette cheese, maple glazed pork belly,
red wine braised shallots 23

BACON BLUE CHEESEBURGER

fried onions 19

CHEDDAR CHEESEBURGER

lettuce, tomato, red onion 17

PAIN ET BEURRE

assorted artisan breads,
French butter, Maldon salt 5

"ZE" BRUNCH

FRENCH TOAST

thick cut sweet batard bread, berry compote, syrup,
orange vanilla crème Chantilly 16

CROISSANT BUN SANDWICH

bacon, sunny side up egg, cheddar, tomato,
Espelette spread, arugula salad, vinaigrette 18

LEFT BANK SALMON HASH

salmon, smoked salmon, red onion, tomato,
roasted potatoes, poached egg,
pimenton hollandaise 18

STEAK AND EGGS

8 oz skirt steak, green peppercorn sauce,
two sunny side up eggs, fruit, roasted potatoes 29

FRENCH OMELET

ham, tomato, spinach, Swiss cheese,
fruit, roasted potatoes 18

CLASSIC ENTRÉES



NIÇOISE SALADE*

seared Ahi, egg, haricots verts, olives 25

SALMON*

corn succotash, bacon, brown butter 28

STEAK FRITES*

8 oz skirt steak, pommes frites, choice of Bordelaise,
Roquefort butter, or au poivre sauce 32

CHEF'S PLATS



CONFIT FRIED CHICKEN

fried chicken leg, mashed potatoes,
arugula, fennel, cherry tomatoes 24

HOUSEMADE GRILLED SAUSAGE

potato gratin, braised red cabbage 19

PORTOBELLO MUSHROOM
AND RICOTTA RAVIOLI

mushroom cream sauce 25

VEGAN CASSOULET

baby butter beans, smoked Tempeh 23

BRUNCH SIDES

WARM CROISSANT BUN 7

berry compote

ROASTED POTATOES 8

BACON 6

HOUSEMADE
COUNTRY STYLE SAUSAGE 7

TWO EGGS 3

As we support the City of San Jose minimum wage increase, a 5% surcharge allows us to provide the hospitality that you have always enjoyed. Thank you for your patronage.

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)