

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

PRAWNS PROVENÇALE

tomato, Niçoise olives, basil,
capers, Pernod garlic butter 15

STEAK TARTARE*

capers, shallots, Dijon 15

FROM THE SEA



OYSTERS*

half dozen
raw market selection 18

BOUILLABAISSE

prawns, clams, mussels,
saffron tomato broth
petite 22 | full 35

CATCH OF THE DAY

Chef's daily offering AQ

SOUP AND SALAD



FRENCH ONION SOUP

Emmenthal 11

BURRATA AND BEET SALAD

frisée, watercress, candied walnuts,
shallots, sherry vinaigrette 15

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

CLASSIC ENTRÉES



NIÇOISE SALADE*

seared Ahi, egg, haricots verts, olives 25

MOULES FRITES

steamed mussels, spinach, white wine, Pernod garlic butter
half pound 18 | one pound 28

ROASTED PORK TENDERLOIN

roasted marble potatoes, sautéed mustard greens,
apple chutney, apple mustard sauce 28

TROUT ALMONDINE

brown butter, roasted almonds, green beans 26

SALMON*

creamy saffron leeks, Brussels sprouts 29

ROASTED HALF CHICKEN

green beans, mashed potatoes 26

BEEF BOURGUIGNON

red wine braised boneless short ribs,
bacon lardons, baby carrots, button mushrooms,
pearl onions, fingerling potatoes 32

RACK OF LAMB

parsnip purée, roasted baby carrots, lamb jus 35

DUCK BREAST

red rice mirepoix, cranberry gastrique 32

STEAK FRITES*

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

MUSHROOM RISOTTO

wild mushrooms, green beans, carrots,
Parmesan, goat cheese 25

HOUSEMADE GRILLED SAUSAGE

potato gratin, braised red cabbage 19

VEGAN CASSOULET

baby butter beans, smoked Tempeh 23

SIDES



BRUSSELS SPROUTS

lardons 8

MASHED POTATOES

butter 8

GREEN BEANS

shallots 8

BABY RAINBOW CARROTS 8

FRENCH FRIES 8

TRUFFLE FRIES 10

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)

SR 10.20.21