

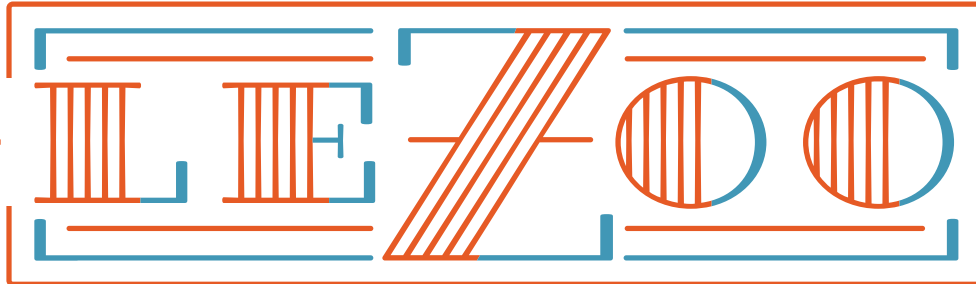
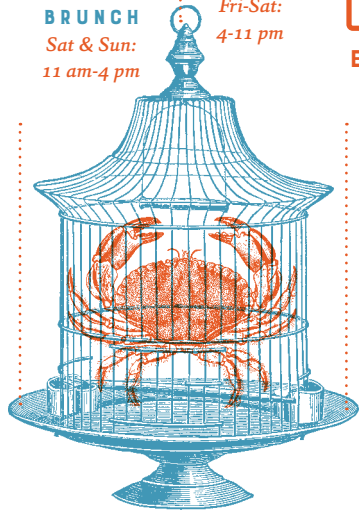
**CRAIG
WALLEN**

Monsieur Le Chef

LUNCH
Mon-Fri:
11:30 am-4 pm

DINNER
Sun-Thurs:
4-10 pm
Fri-Sat:
4-11 pm

BRUNCH
Sat & Sun:
11 am-4 pm



BRASSERIE • CAFÉ • BISTRO • RESTAURANT • BAR A VINS

**ANTHONY
RAMONAS**

Directeur Général

Dîner

FRUITS DE MER

Kumamoto Oysters**
½ doz 22

Assorted East
Coast Oysters**
½ doz 18

Shrimp
Cocktail
½ doz 17

Les Plateaux



PETIT**
75

GRAND**
155

PRESTIGE**
300

½ Chilled
Lobster
19

Alaskan
King Crab
23

Littleneck
Clams**
½ doz 12

**CARAFES
DE VIN**

12 ounces \$16
25 ounces \$28

BLANC
Côte de Luberon

ROUGE
Côte de Ventoux

SIDES

Pommes Frites
7

Pommes Purée
7

Haricots Verts
8

Sautéed Spinach
8

**LE ZOO
FROMAGES**

Selections of Regional
French Cheeses
Select (3) \$18,
(5) \$28 or (7) \$39



LES SALADES

Salade
Verte
*radishes, fine herbes,
lemon vinaigrette*
11

Warm
Shrimp Salade
*lemon beurre blanc,
avocado*
20

Artichoke
& Haricots
Verts*
*warm poached egg,
mustard vinaigrette*
16

Tomato
Mozzarella
*toasted almond pistou,
sherry vinegar*
14

LES HORS D'OEUVRES

TUNA AND GRILLED
ASPARAGUS* 19
champagne vinaigrette, lemon, chervil

MUSHROOM TART 16
pioppini mushrooms, truffled pecorino

CHILLED CUCUMBER SOUP 12
green apple, radish, Marcona almonds

ONION SOUP GRATINÉE . . 13

HAMACHI CRUDO* 16
radish, lemon, olive oil

STEAK TARTARE
DU PARC* 17
hand-chopped steak, capers, quail egg

SEARED FOIE GRAS 26
poached pear, frisée, Marcona almonds

MACARONI AU GRATIN . . . 15

TUNA CARPACCIO* 24
leek vinaigrette

ESCARGOTS 15
hazelnut butter

LES ENTRÉES

TROUT AMANDINE 27
*toasted almonds, haricots verts,
beurre noisette*

STEAK FRITES* 29
grilled bavette, maître d' butter

SEARED DUCK BREAST* . . 32
swiss chard, caramelized apples

GRILLED BRANZINO 29
Mediterranean sea bass, aioli royale

PETITE FILET MIGNON* . . 42
asparagus, sauce Béarnaise

SALMON PROVENÇAL* . . . 28
fennel, oranges, artichokes, taggiasca olives

ROASTED CHICKEN 25
pomme purée, haricot vert, chicken jus

PASTA PRIMAVERA 19
*spring vegetables, warm cherry tomatoes,
toasted pine nuts, basil*

CHICKEN PAILLARD 18
shaved vegetable salad

MOULES FRITES 19
white wine, shallots, garlic

BURGER AMÉRICAIN* 17
cheeseburger, pommes frites

GRILLED RED SNAPPER . . . 29
spinach, olive oil, tomato, lemon, herbs

STEAK AU POIVRE* 38
*black pepper crusted New York Strip,
garlic spinach, cognac demi-glace*

**LES PLATS
DU JOUR**

MONDAY

Dorade
Royale
31

TUESDAY

Lobster
Risotto
36

WEDNESDAY

Rack of
Lamb*
34

THURSDAY

Dover
Sole
49

FRIDAY

Bouillabaisse
34

SATURDAY

Veal
Milanese
39

SUNDAY

Beef
Bourguignon
33

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.