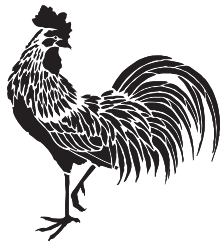


Bienvenue!

It is our great pleasure to serve you. In doing so, we would like to be clear about our policy on service charges. Simply put, we do not add any service fees to your bill that go to the business. When presented with your bill, you will see an automatic gratuity charge of 20% of the service total, before tax. There is a second line for additional gratuity if you would like to acknowledge exceptional service. 100% of this money goes directly to the staff that served you.



HORS D'ŒUVRES

SALADE VERTE 13
bibb lettuce, radish, fines herbes,
bistro vinaigrette

CAESAR 15
gem lettuce, parmesan dressing,
boquerones, garlic breadcrumbs

BETTERAVES 16
beets, puy lentils, roquefort,
walnuts, pear

COQUILLES ST. JAQUES 23
sea scallop gratin, leek confit,
vermouth cream, brioche bread
crumbs

LA CACHAT 14
provençal goat cheese, honey,
lavender, figs

VELOUTÉ DE COURGE 14
roasted butternut squash
soup, pumpkin seeds, yogurt,
sage

PLAT DE FROMAGE 18
pecan raisin toast

SOUPE À L'OIGNON 16
gruyère, crouton

STEAK TARTARE 22
bistro filet, quail egg, shallot, toast

PÂTÉ MAISON 16
grain mustard, cornichons

FOIE DE VOLAILLE 15
chicken liver mousse, loupjac gelée

ESCARGOTS 18
burgundy snails, mushroom duxelles,
parsley garlic butter, puff pastry

Chez

ENTRÉES

LOUP DE MER 29
sea bass, fennel soubise, french
beans, almond-caper beurre
noisette

SCOTTISH SALMON 33
potato crust, roasted asparagus,
potato leek purée, lemon beurre
blanc

MOULES FRITES 29
maine mussels, piperade, chorizo,
saffron cream, frites

YELLOWFIN TUNA 35
fingerlings, white beans, roasted
tomato, egg, tapenade nicoise

BUCATINI PROVENÇALE 22
sage pistou, roasted butternut
squash, pecorino

POULET RÔTI 30
herb roasted amish chicken,
potato dauphinoise, spinach

CONFIT CANARD 35
crispy duck leg, potato rosti,
spinach, shiitake mushroom,
banyuls vinegar sauce

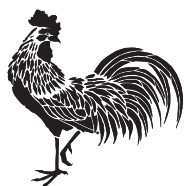
CÔTE DE PORC 33
pork loin chop, pommes purée,
hen of the woods mushrooms,
sauce charcutière

STEAK FRITES 45
allen bro. ny strip, sauce
bearnaise, pommes frites

TAVERN BURGER 19
american cheese, club sauce,
bibb lettuce, red onion escabeche,
frites

Billy

SUD



Nos Vins

VINS PÉTILLANTS

Glass | Bottle

Christophe Thorigny, Vouvray, Brut (2018)

14 | 56

Thierry Triolet *Grand Reserve*, Champagne, Brut (NV)

27 | 100

VINS BLANCS

Gillet Queyrens, Le Jour de Pey, White Bordeaux (2022)

12 | 48

Christophe Thorigny, Vouvray, Chenin Blanc (2021)

12 | 48

Joseph Cattin, Pinot Gris, Alsace (2021)

16 | 64

Domaine Francis Blanchet, *Cuvée Silice*, Pouilly-Fumé, Sauvignon Blanc (2022)

18 | 72

Domaine de Chantemerle, Chablis, Chardonnay (2021)

19 | 76

ROSÉ

Domaine du Cros, Marcillac, Rosé (2022)

14 | 56

VINS ROUGES

Domaine de Bel-Air, Jean-Marc LaFont, Brouilly Briante Beaujolais (2020)

14 | 56

Domaine Roger Perrin, Côtes du Rhône (2020)

15 | 60

Vincent Paris, Vin de Pays Collines Rhodaniennes, Syrah (2021)

16 | 64

Château Vieux Chevrol, Lalande-de-Pomerol, Bordeaux (2019)

15 | 60

Château de Garnerot, Bourgogne Côte Chalonnaise, Pinot Noir (2020)

21 | 84

COCKTAILS MAISON

ROSE WINDOW capitoline rosé vermouth, elderflower, lemon, sparkling wine

14

CLUB DE GAZON cidatelle gin, dry vermouth, luxardo, absinthe, orange bitters

16

HAY FEVER titos, elderflower, lemon, grapefruit, house-made grenadine

16

DE RIGUEUR four roses bourbon, honey, grapefruit

15

DANDY rittenhouse rye, byrrh quinquina, dry curaçao, bitters

15

ARMAGNAC OLD FASHIONED marie duffau napoléon armagnac, lillet blanc, bitters

16

JASMINE citadelle gin, Cointreau, Campari, lemon

16

LE GINGEMBRE (zero-proof) lime juice, honey, fresh herbs, ginger beer

12

BIÈRES & CIDRE

Kronenbourg, 1664 Lager, Alsace, France

9

Meteor, Pilsner, Alsace, France

9

Solace, Sun's Out Hops Out, IPA, Virginia

11

Rodenbach, Grand Cru, Flemish Sour Red Ale, Belgium

13

Downeast, Unfiltered Cider, Boston, MA

10

Clausthaler, Non-Alcoholic, Germany

8