







*Direction: Philippe Schmit & Sébastien Laval - Cuisine: Philippe Schmit - Restaurant: Géraldo "Rico" Torres*






## apps

<b>Lobster bisque</b>	12
bisque topped with flaky puff pastry	
<b>Burrata salad</b> 	17
marinated cherry tomatoes, broccoli purée, truffle vinaigrette	
<b>Crab salad</b>  	21
Crab meat, guacamole, red pepper, saffron crab gelée	
<b>Trio of dips</b>  	14
green tapenade, harrisa pepper, confit garlic hummus, toasted bread	
<b>Tarte flambée</b>	17
thin bread dough, crème fraîche, caramelized onions, lardons	
<b>Salmon tart</b>	22
thin bread dough, salmon gravlax, dill crème fraîche, pickled onions, arugula	





## sandwiches

<b>Le burger*</b>	22
wagyu patty, Brie cheese, caramelized onions, BLT, BBQ sauce, fries	
<b>Fancy ham &amp; cheese "Jambon-beurre"</b>	18
baguette, Parisian ham, Comté cheese, truffle butter, side salad, fries	
<b>Croque monsieur</b>	14
Parisian ham, Swiss cheese, béchamel sauce, side salad	
<b>Le panini</b> 	14
mozzarella, tomato, pesto, tapenade, marinated eggplant, side salad, fries	





## mains

<b>Salmon scallopin*</b>  	25
seasonal vegetable fricassée	
<b>Moules frites*</b> 	19
P.E.I mussels, saffron-chorizo sauce, house-made fries	
<b>Steak frites*</b> 	32
grilled hanger steak, house-made fries, whiskey peppercorn sauce	
<b>Cheese soufflé</b> 	17
Swiss cheese, Parmesan, truffle oil, side salad	
<b>Risotto or pasta of the day</b>	MP
Chef's inspiration of the day	
<b>Quiche of the day</b>	19
Chef's quiche of the day, side salad, fries	

## desserts

<b>Cheese-monger board</b> 	22
Assortment of cheeses of the day, honeycomb, fig spread, toasted bread	
<b>Grand Marnier soufflé</b> 	14
clementine salad, Grand Marnier crème anglaise	
<b>Chocolate crêpe</b> 	14
fluffy chocolate crêpe filled with French chocolate fondant, suzette sauce	
<b>Warm apple Tatin</b> 	16
upside down apple pie, cardamom caramel, vanilla ice cream	

## salads

<b>Salade niçoise</b>  	24
tuna, fennel, olives, egg, string beans, peppers, mixed greens	
<b>Chicken Thai salad</b>	22
shiitake, peppers, snow peas, cilantro, Boston lettuce	
<b>sub shrimp +6</b>	
<b>Caesar salad</b>  	14
Grana Padano, brioche croutons	
<b>add chicken +7</b> <b>add salmon +12</b>	

## lunch prix fixe (\$22)

**Vegetarian soup of the day** 

+

**Bouchon plate** (comes with the following)

- croque monsieur bite
- petite Caesar salad
- risotto of the day

*add chicken (+4) or salmon (+8)*

## a glass of wine

bubbles

CRÉMANT BRUT Rielfé, Alsace _____	14
CHAMPAGNE BRUT Telmont, Réserve Brut _____	30

whites

SAUVIGNON BLANC François Lurton, Les Fumées Blanches _____	13
CHARDONNAY Dauvissat, Petit Chablis _____	17
CLAIRETTE Domaine la Suffrène, Bandol _____	20

rosé

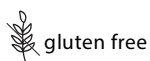
BANDOL Domaine Vigneret _____	15
-------------------------------	----

reds

PINOT NOIR Damien Martin, Burgundy _____	16
SYRAH Jean-Michel Gérin "La Champine", Rhône _____	12
MALBEC Château de Haute-Serre "Lucter", Cahors _____	15
MERLOT Château les Gravières, Bordeaux Supérieur _____	16

## draft beer

Kronembourg "1664", lager, Alsace _____	8
---	---



gluten free



vegetarian



keto



dairy free



vegan



contains nuts

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

20% service charge is automatically added to parties of 6 or more

Direction: Philippe Schmit & Sébastien Laval - Cuisine: Philippe Schmit - Restaurant: Géraldo "Rico" Torres

## bubbles

CRÉMANT BRUT Rielfé, Alsace MV	56
CRÉMANT BRUT Bénédicte & Stéphane Tissot, Jura MV	82
CRÉMANT ROSÉ Lucien Albrecht, Loire MV	75
CHAMPAGNE BRUT Telmont, Réserve Brut MV	120
CHAMPAGNE BRUT Michel Turgay, Blanc de Blancs	149
CHAMPAGNE ROSÉ Dumangin, 1 <sup>er</sup> Cru MV	139
CHAMPAGNE MILLÉSIMÉ Louis Roederer '14	239

## whites

RIESLING Domaine Weinbach, Alsace '20	80
PINOT GRIS Domaines Schlumberger, Alsace '19	65
PINOT BLANC Zind-Humbrecht, Alsace '21	69
SAUVIGNON BLANC François Lurton, Les Fumées Blanches '20	52
SAUVIGNON BLANC Gilles Lesimple, Sancerre '21	91
SAUVIGNON BLANC Clos des Lunes, Bordeaux '17	69
COLOMBARD Mont Gravet, Côtes de Gascogne '19	45
VERMENTINO Yves Leccia "Île de Beauté", Corsica '15	90
CHENIN BLANC Couly-Dutheil "Les Chanteaux", Chinon '19	69
CLAIRETTE Domaine la Suffrène, Bandol '21	80
CHARDONNAY Dauvissat, Petit Chablis '20	68
CHARDONNAY Meurghy-Croses, Mâcon-Uchizy '18	59
CHARDONNAY Bouchard "Beaune du Château", Beaune 1 <sup>er</sup> cru '18	131
CHARDONNAY Pernot-Belicard, Puligny-Montrachet '15	152
CHARDONNAY Henri Marie "Vignes de Sorbieff", Arbois '18	55
VIOGNIER Pierre Gaillard, Condrieu '20	129

## rosés

CAMARGUE Domaine de la Figueirasse '20	55
BANDOL Domaine Vigneret '21	60

## reds

GAMAY Clusel-Roch "Traboules", Côteaux du Lyonnais '18	72
PINOT NOIR Damien Martin, Bourgogne '20	64
PINOT NOIR François Carillon, Savigny-Les-Beaune '19	129
PINOT NOIR Domaine Sigaut, Morey-St.-Denis 1 <sup>er</sup> Cru '14	189
PINOT NOIR Mélanie Pfister "Rouge Toujours", Alsace '19	85
CARIGNAN Claude Vialade, 50 yrs vines, Côtes Catalanes '21	49
GRENACHE Domaine du Pegau, Côtes du Rhône MV	59
GRENACHE Régis & Bruno Boisson, Cairanne '10	89
NIELUCCIU Comte Abbattu "Faustine", Corsica '20	99
MERLOT Château les Gravières de la Brandille, Bordeaux Supérieur '18	64
MERLOT Château la Pointe, Pomerol '18	159
MERLOT Château Barde Haut, St.-Émilion Gd. Cru '12	139
CABERNET SAUVIGNON Château d'Agassac, Haut-Médoc '01	99
CABERNET SAUVIGNON Château Haut-Bergey, Pessac-Léognan '06	109
CABERNET SAUVIGNON Ch. Prieuré-Lichine "Confidences", Margaux '16	105
CABERNET SAUVIGNON Chateau Lynch-Moussas, Pauillac '04	199
MALBEC Château de Haute-Serre "Lucter", Cahors '19	60
MOURVÈDRE Domaine de la Tour du Bon, Bandol '18	119
SYRAH Jean-Michel Gérin "La Champine", Rhône '16	48
SYRAH Pierre Gaillard, Crozes-Hermitage '20	90

## francophonie cocktails

PARIS 18 Citadelle Jardin d'Été, lemon, Normandy cordial, Champagne, macaron
CASABLANCA 16 Plantation, turmeric, ras el hanout, lime, Italicus, cardamom bitters, tonic
BEIRUT 18 Citadelle, za'atar, fig, reed vermouth, Campari, clay pot aging
MONTRÉAL 16 vanilla infused Bulleit rye, maple, Cheerios milk, Chartreuse, 5 acids
VERACRUZ 16 Ketel One, mole spice blend, Mr Black amaro, espresso, piloncillo, cotija
SAIGON 18 Socoro, oriental herb blend, Ojo de Tigre, Cocchi, Midori, verjus
POLYNÉSIE 16 Plantation pineapple, coco, piña sherbet, pineapple sorbet, Champagne

## le botanist cocktails

MARTINI PROVENÇAL 18 The Botanist, lavender, Cocchi, Pineau des Charentes, St. Germain
LE GIN & TONIQUE 16 The Botanist, Elemakue bitters, Indian tonic, garden herbs, two citruses
MARTINI FLIGHT (3 mini 'tinis) 30 Tanqueray Ten façon classic, Botanist façon Gibson, Citadelle façon dirty

J'aime le cog!



#jaimelecog



SCAN FOR LIQUOR LIST ->