



Riviera Brunch Menu

\$75 per guest | \$55 for children under 12
(+ tax)

To Share with the Table

A communal spread of Mediterranean flavors and artisanal bakes

The Bread Basket ^(V)

An assortment of buttery croissants, pain au chocolat, and crusty baguette served with Nutella, preserves, and farm butter

Socca ^(GF, DF, P)

Traditional Niçoise chickpea crêpes served with roasted bell pepper dip and olive tapenade

Pissaladière ^(DF, P)

Savory Provencal tart topped with caramelized onions, anchovies, and Kalamata olives

House-Cured Gravlax ^(P)

Silky, delicate salmon paired with warm blinis and zesty crème fraîche

Melon Salad ^(GF, DF, VG)

A refreshing trio of seasonal melons tossed with fresh forest berries

Main Selections

Please select one

Brioche French Toast ^(V)

Thick-cut pain de mie in a golden cereal crunch, topped with macerated berries and whipped mascarpone cream

Filet Mignon & Eggs ^(GF, DF)

Succulent grass-fed steak paired with eggs your way and duck fat roasted Yukon potatoes

Sea Bass Ceviche ^(GF, DF, P)

Bright, citrus-cured bass balanced with seasonal fruits and house-made Kennebec chips

The Wagyu Burger

An ultra-premium patty with caramelized onion, Gruyère, and secret sauce on a toasted bun with crisp homemade fries

Lobster Omelet ^(GF, P)

Tender Maine lobster folded into fluffy eggs with roasted tomatoes and seasoned potatoes

Egg Benedict

Your choice of filet mignon, silk salmon, or buttered lobster a top poached eggs and velvety hollandaise

Saffron Salmon ^(GF, DF, P)

Precision sous-vide salmon accented by aromatic saffron fennel and a blood orange reduction

Ratatouille Shakshuka ^(GF, DF, V)

Mediterranean vegetables simmered in a spicy tomato base with poached eggs and garlic

Garbanzo Power Salad ^(GF, DF)

Protein-packed chickpeas, avocado, and sumac vinaigrette with choice of chicken, salmon, or steak

Truffle Croque-Monsieur

A decadent French classic of toasted sourdough, melted Gruyère, and jambon de Paris, elevated with a rich truffle béchamel

From the Raw & Beyond

The Seafood Platter | 99 (Select Four · Serves 2-4) or 149 (Select Six · Serves 4-6) ^(GF, DF, P)

The ocean's finest bounty, chilled and served with classic accompaniments

Options: Oysters, Ceviche, Shrimp Cocktail, Scallops, Mussels, Salmon Tartare, or Lobster Tail

Artisanal Caviar (choice of Kaviari or Petrossian) | MP ^(P)

Served with traditional potato blinis, chives, and shaved egg

Accompaniments

Avocado Toast | 16 ^(DF, VG)

Smashed Hass avocado on toasted artisan bread with a hint of citrus

Homemade Fries | 14 ^(GF, DF, VG)

Hand-cut and double-fried for the perfect golden crunch (Add truffle \$16)

Bacon | 12 ^(GF, DF)

Thick-cut, applewood-smoked, and crisped to order

Crispy Potatoes | 12 ^(GF, DF)

Herb-tossed and roasted until shattered-glass crispy

Eggs Your Way | 8 ^(GF, DF, V)

Two farm-fresh eggs prepared exactly how you like them

GF Gluten-Free | DF Dairy-Free | P Pescatarian | V Vegetarian | VG Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 20% will be added to party of 6 and above.

Thank you for dining with us and supporting our team members.





Le Déjeuner

Lunch menu

Pour la Table

Pain | 9 (V)

Artisanal breads baked daily — warm focaccia, fougasse, baguette, and za'atar roll

Socca | 14 (GF, DF, P)

Niçoise chickpea crêpe, lightly crisped, served with roasted bell pepper dip and olive tapenade

Huîtres (half dozen) | 26 (GF, DF, P)

Pristine chilled oysters, bright and briny, with a nuanced mignonette

Pour Commencer

Soupe au Pistou | 12 (GF, V)

A Provençal harvest of vegetables, gently simmered and finished with fragrant basil pistou and olive oil

Pissaladière | 12 (DF, P)

Classic Mediterranean tart layered with slow-melted onions, anchovies, and Niçoise olives

Tartare de Boeuf | 28 (GF, DF)

Hand-cut prime beef, delicately seasoned with piquant capers, shallots, and olive oil

Artichauts Grillés | 22 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Fleurs de Courgettes | 18 (V)

Crisped blossoms stuffed with herb-whipped ricotta over a vibrant bell pepper confit

Salades

Chicken Salad | 24

Roasted chicken tossed with sweet Medjool dates, crunchy walnuts, and feta over vibrant baby greens

Salade Niçoise | 26 (GF, DF, P)

An elegant coastal classic featuring seared Ahi tuna, crisp vegetables, and traditional Mediterranean garnishes

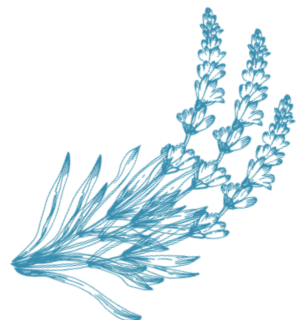
Garbanzo Bean Salad | 20 (GF, DF, V)

A protein packed medley of chickpeas and fresh herbs

Add Grilled Chicken, Grilled Salmon, Gravlax, or Prosciutto | 12

Burrata et Tomates | 23 (GF, V)

Creamy burrata cheese paired with heirloom tomatoes, fresh basil, and a drizzle of premium olive oil





Tartines & Sandwiches

Served with a side of baby greens salad

Avocado Tartine | 16 (VG)

Creamy avocado on toasted levain topped with crisp radishes, heirloom tomatoes, and a hint of espelette

Prosciutto Tartine | 18

Salty ribbons of Prosciutto di Parma over a savory marinated bean purée with shaved parmesan and cornichons

Gravlax Tartine | 16 (P)

House-cured salmon over whipped cream cheese, finished with sharp pickled onions and fresh herbs

Pan Bagnat | 25 (DF, P)

The ultimate Niçois sandwich, layered with tuna conserva, Persian cucumbers, and hard-boiled eggs

Truffle Croque-Monsieur | 52

A decadent French classic of toasted sourdough, melted Gruyère, and jambon de Paris, elevated with a rich truffle béchamel

From the Stove

Pasta of the Day | 25

Chef's daily inspiration featuring fresh seasonal ingredients and house-made artisanal pasta

Moules Marinières | 25 (P)

Plump mussels steamed in a white wine and garlic broth, served with toasted garlic bread for dipping

Wagyu Beef Burger | 37

A luxurious, melt-in-your-mouth Wagyu patty served with golden homemade French fries

Poulet Rôti au Jus | 33 (GF, DF)

Succulent roasted chicken served alongside roasted potatoes and tender baby green lettuces

Grilled Salmon | 37 (GF, DF, P)

Perfectly seared salmon fillet accompanied by aromatic saffron fennel and charred asparagus

Grilled Steak Frites | 39 (GF, DF)

Tender, flame grilled hanger steak served with a heap of crispy homemade French fries and béarnaise sauce

*A Signature Menu created by **Chef Erik Cuénin**
and crafted by Executive **Chef Stanley Suchy***

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Le Dîner

Dinner menu

Pour la Table

Pain | 12 (V)

Artisanal breads baked daily — warm focaccia, fougasse, baguette, and za'atar roll

Socca | 18 (GF, DF, P)

Niçoise chickpea crêpe, lightly crisped, served with roasted bell pepper dip and olive tapenade

Pissaladière | 24 (DF, P)

Classic Mediterranean tart layered with slow-melted onions, anchovies, and Niçoise olives

Caviar (choice of Petrossian or Kaviari) | MP (P)

Sustainably sourced pearls with a silky, buttery finish accompanied by blinis and accoutrements

Huîtres (half dozen) | 26 (GF, DF, P)

Pristine chilled oysters, bright and briny, with a nuanced mignonette

Pour Commencer

Soupe au Pistou | 22 (GF, V)

A Provençal harvest of vegetables, gently simmered and finished with fragrant basil pistou and olive oil

Tartare de Boeuf | 36 (GF, DF)

Hand-cut prime beef, delicately seasoned with piquant capers, shallots, and olive oil

Poulpe Grillé | 36 (GF, DF, P)

Mediterranean octopus, slow-cooked then charred over open flame, tender within and drizzled with mint foam

Carpaccio de Bar | 34 (GF, DF, P)

Silken sea bass with Blood and Cara Cara orange, preserved lemon, and pink peppercorn

Artichauts Grillés | 26 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Fleurs de Courgettes | 24 (V)

Crisped blossoms stuffed with herb-whipped ricotta over a vibrant bell pepper confit

Salades

Salade de Pois Chiches | 26 (GF, DF, VG)

Creamy chickpeas, ripe avocado, and cherry tomatoes tossed in a mustard–sumac vinaigrette

Burrata et Tomates | 32 (GF, V)

Cool, creamy burrata with tomato tartare, pistachio, and aged balsamic

Salade Niçoise | 34 (GF, DF, P)

Seared tuna with fresh vegetables, soft egg, and olives — a Riviera classic

Laitue | 24 (GF, DF, VG)

Tender butter lettuce and crisp Persian cucumber in champagne shallot vinaigrette





Pâtes

Made in house daily.

Rigatoni aux Aubergines | 36 (V)

Tender eggplant in slow-simmered house marinara with smoked mozzarella

Gigli aux Truffes | 57 (V)

Lily-shaped gigli pasta in luxurious beurre blanc with fresh black truffles

Spaghettini au Homard | 69 (P)

Poached lobster folded into spaghettini with a rich, velvety lobster bisque

La Suite

Pavé de Saumon Grillé | 49 (GF, P)

Crisp-skin salmon with saffron-scented fennel, wood charred asparagus and blood orange sauce

Crevettes Grillées | 62 (GF, DF, P)

Flame-charred jumbo prawns over a fresh Mediterranean fennel and orange salad

Petits Farcis | 45

Traditional Nice-style vegetables stuffed with a savory blend of beef, veal, and pork with rice pilaf

Ratatouille et Polenta | 37 (GF, DF, VG)

Summer vegetables slowly cooked and served in a crisp golden polenta bowl

Poitrine de Poulet | 43

Slow-roasted Mary's chicken airline with a walnut & herb crust, tomato confit and arugula salad, crisp potatoes

Filet Mignon | 78

Seared prime Creekstone filet mignon with hot golden fries and green peppercorn sauce

Loup de Mer | 52 (GF, P)

Mediterranean Sea bass filet with charred baby leeks, velvety whipped potatoes, and sauce vierge

Pour Accompagner

Purée de Pommes de Terre | 16 (GF, V)

Velvety whipped potatoes, rich with French butter

Asperges Grillées | 16 (GF, DF, VG)

Wood charred asparagus seasoned with sea salt and a bright finish of lemon zest

Frites | 16 (GF, DF, VG)

Golden homemade fries, crisp and addictive

Truffle enhancement +\$16

Ratatouille | 18 (GF, DF, VG)

Slow-cooked Provençal confit of eggplant, zucchini, and peppers

*A Signature Menu created and crafted by **Chef Eric Cuénin**
and by Executive **Chef Stanley Suchy***

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A Signature Menu created by **Chef Erik Cuénin**
and crafted by Executive **Chef Stanley Suchy**



Pour Terminer

Citron Givré | 17 (GF, DF, VG)

Artisan lemon sorbet served in a frozen lemon shell
A zesty, velvety palate cleanser

Crème Brûlée à la Lavande | 19 (GF, V)

Silky lavender infused egg custard with a crisp caramelized sugar crust

Tarte Fine Aux Pommes | 20 (V)

Thinly sliced apples on buttery puff pastry, served with vanilla bean gelato

Tarte Tropézienne | 22 (V)

Sugar-dusted brioche filled with orange blossom diplomat cream
A Riviera classic

Profiteroles | 25 (V)

Choux pastry filled with vanilla bean gelato, finished tableside with warm 63% dark Altara chocolate

Cafés & Thés

Espresso | 6

Cortado | 8

Cappuccino | 10

Latte | 10

Americano | 6

Mariage Frères Tea | 8

Digestifs (1.5 oz)

Louis XIII | 450

Remy Martin XO | 45

Zacapa 23 | 28

Chartreuse | 18

Yamazaki 12 | 42

Amaro Nonino | 18

Sauternes

Chateau D'Yquem 2019 - 375ml | 495



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Signature Cocktails

Premium Cocktails

Divin | 23

Casamigos Tequila, lime, orange, grapefruit, agave, jalapeño, salt rim

Celavi | 23

Woodford Reserve Bourbon, raspberry, blackberry, lemon, honey, mint leaf

Azur | 23

Kettle one Vodka, baby basil, lime, sugar, egg white or free foam

Bienvenue | 23

Chopin Vodka, lemon, sugar, ginger beer, Hellfire

Le BarDot | 23

Veuve Clicquot Champagne, Chambord, Hendricks, raspberry, sugar

Bisou | 23

Tanqueray Gin No Ten, tonic, chamomile, cucumber, juniper, edible flower

Oui | 21

Hennessy VSOP, Combiér Liqueur d'Orange, lemon, sugar

La Plage | 22

Bozal Mezcal, Yellow Chartreuse, passion fruit liquor, lime

French Connection | 23

Remy Martin XO, Amaretto, banana liquor

House Classics | 21

Espresso Martini, Moscow Mule, Hugo Spritz, Aperol Spritz, Sazerac, Negroni, Old Fashioned, Last Word, Pornstar Martini

Beer Selection

Double IPA | 15

La Parisienne Blonde | 12

Aval Rosé Cider | 11

Mocktails

Citricure | 14

Seed dip, lime, lemon, mint, sugar, cucumber, ginger beer

Rhapsody | 14

Seed dip, raspberries, lemon, mint, sugar, egg white or free foam

Non-Alcoholic Beverages

Coca-Cola | 7

Diet Coke | 7

Sprite | 7

Ginger Ale | 7

Ginger Beer | 7

Red Bull | 8

Juice | 7 (No refills)

Tonic Water | 7

Soda Water | 7





By the glass

- Domaine Passy Le Clou** Chablis 2022 - Vin blanc | 18
Domaine Naudet Sancerre 2024 - Vin blanc | 22
Château Bel-Air Cadillac Côtes de Bordeaux 2019 - Vin rouge | 19
Maison Saint Vivant Bourgogne 2021 - Vin rouge | 22
Whispering Angel - Vin rosé | 18
Veuve Clicquot - Champagne Brut | 23
Veuve Clicquot - Champagne Rosé | 27
Ruinart Blanc de Blancs - Champagne Brut | 32

Champagnes

75 cl 150 cl 300 cl

Champagne Brut

Veuve Clicquot	130		
Ruinart Blancs de Blancs	180		
Dom Pérignon 2015	575		
Dom Pérignon 2012		1,800	5,750
Armand de Brignac	575		
Louis Roederer Cristal 2016	650		
Louis Roederer Cristal 2012		1,500	
Krug « Grande Cuvée »	525		

Champagne Rosé

Billecart-Salmon	235		
Dom Perignon Rosé 2009	950	3,000	





Vins Rosés (75 cl)

Provence

Whispering Angel | 80

Minuty «Or et Rosé» | 110

Minuty 281 | 180

Château des Clans-Garrus | 270

Vins Blancs (75 cl)

Bourgogne

Domaine Passy Le Clou Chablis 2022 / 2023 | 80

Domaine Aegerter "Fourchaumes" Premier Cru Chablis 2021 | 125

Maison Saint Vivant Côte de Nuits 2022 | 85

Domaine Jean Chartron "Héritage Cistercien" Premier Cru Saint-Aubin 2023 | 210

Domaine Fernand & Laurent Pillot Chassagne-Montrachet 2022 | 250

Domaine Jean Chartron Puligny-Montrachet 2023 | 270

Domaine Gaunoux "La Goutte d'Or" Premier Cru Meursault 2018 | 350

Domaine Matrot Grand Cru Corton Charlemagne 2022 | 950

Loire

Domaine Naudet Sancerre 2024 | 85

Domaine Chavet "Clos de Jentonnes" Menetou-Salon 2021 | 120

Baron de L "Ladoucette" Pouilly-Fumé 2019 | 190

Didier Dagueneau "Silex" Pouilly-Fumé 2022 | 430

Rhône

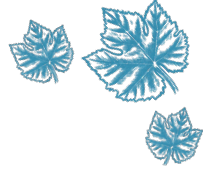
Domaine Père Caboche Châteauneuf-du-Pape 2023 | 110

Bordeaux

Clémentin de Pape Clément Pessac-Léognan | 135



Vins Rouges (75 cl)



Bordeaux

- Château Bel-Air Cadillac Côtes de Bordeaux 2019 | 80
- Château Condat Saint-Émilion 2022 | 95
- Château Trianon Grand Cru Saint-Émilion 2015 | 125
- Château La Gaffelière Premier Grand Cru Classé Saint-Émilion 2010 | 280
- Château L'Évêché Pomerol 2021 | 110
- Château Lafleur Saint-Jean Pomerol 2018 | 290
- Château Haut-Brion Premier Grand Cru Classé Pessac-Léognan 2011 | 1,300

Médoc

- Château Lagrange « Les Fiefs » Saint-Julien 2012 | 115
- Echo de Lynch-Bages Pauillac 2018 | 165
- Château Lascombes Margaux 2009 | 275
- Château Pontet-Canet Pauillac 2019 | 350
- Château Montrose Saint-Estèphe 2016 | 480
- Château Mouton Rothschild Premier Grand Cru Classé Pauillac 2015 | 1,750

Bourgogne

- Maison Saint Vivant Côte de Nuits 2021 | 85
- Maison Saint Vivant “Les Cailles” Premier Cru Nuits-Saint-Georges 2022 | 215
- Domaine Clavelier Gevrey-Chambertin 2022 | 240
- Domaine Aegerter Grand Cru Charmes-Chambertin 2020 | 750
- Château de Saint-Romain “Le Clos des Boucherottes” Premier Cru Pommard 2020 | 180

Rhône

- Domaine Père Caboché “Elizabeth Chambellan” Châteauneuf-du-Pape 2022 | 125

Provence

- Château La Rouvière Bandol 2017 | 140

Vins Doux (37,5 cl)

Bordeaux

- Château d'Yquem Supérieur Grand Cru Classé Sauternes 2019 | 490





Le Déjeuner

Lunch menu

Pour la Table

Pain | 9 (V)

Artisanal breads baked daily — warm focaccia, fougasse, baguette, and za'atar roll

Socca | 14 (GF, DF, P)

Niçoise chickpea crêpe, lightly crisped, served with roasted bell pepper dip and olive tapenade

Huîtres (half dozen) | 26 (GF, DF, P)

Pristine chilled oysters, bright and briny, with a nuanced mignonette

Pour Commencer

Soupe au Pistou | 12 (GF, V)

A Provençal harvest of vegetables, gently simmered and finished with fragrant basil pistou and olive oil

Pissaladière | 12 (DF, P)

Classic Mediterranean tart layered with slow-melted onions, anchovies, and Niçoise olives

Tartare de Boeuf | 28 (GF, DF)

Hand-cut prime beef, delicately seasoned with piquant capers, shallots, and olive oil

Artichauts Grillés | 22 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Fleurs de Courgettes | 18 (V)

Crisped blossoms stuffed with herb-whipped ricotta over a vibrant bell pepper confit

Salades

Chicken Salad | 24

Roasted chicken tossed with sweet Medjool dates, crunchy walnuts, and feta over vibrant baby greens

Salade Niçoise | 26 (GF, DF, P)

An elegant coastal classic featuring seared Ahi tuna, crisp vegetables, and traditional Mediterranean garnishes

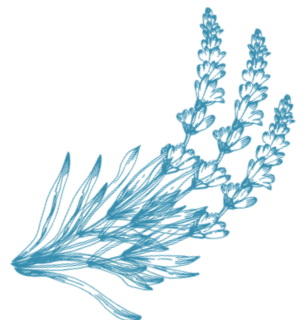
Garbanzo Bean Salad | 20 (GF, DF, V)

A protein packed medley of chickpeas and fresh herbs

Add Grilled Chicken, Grilled Salmon, Gravlax, or Prosciutto | 12

Burrata et Tomates | 23 (GF, V)

Creamy burrata cheese paired with heirloom tomatoes, fresh basil, and a drizzle of premium olive oil





Tartines & Sandwiches

Served with a side of baby greens salad

Avocado Tartine | 16 (VG)

Creamy avocado on toasted levain topped with crisp radishes, heirloom tomatoes, and a hint of espelette

Prosciutto Tartine | 18

Salty ribbons of Prosciutto di Parma over a savory marinated bean purée with shaved parmesan and cornichons

Gravlax Tartine | 16 (P)

House-cured salmon over whipped cream cheese, finished with sharp pickled onions and fresh herbs

Pan Bagnat | 25 (DF, P)

The ultimate Niçois sandwich, layered with tuna conserva, Persian cucumbers, and hard-boiled eggs

Truffle Croque-Monsieur | 52

A decadent French classic of toasted sourdough, melted Gruyère, and jambon de Paris, elevated with a rich truffle béchamel

From the Stove

Pasta of the Day | 25

Chef's daily inspiration featuring fresh seasonal ingredients and house-made artisanal pasta

Moules Marinières | 25 (P)

Plump mussels steamed in a white wine and garlic broth, served with toasted garlic bread for dipping

Wagyu Beef Burger | 37

A luxurious, melt-in-your-mouth Wagyu patty served with golden homemade French fries

Poulet Rôti au Jus | 33 (GF, DF)

Succulent roasted chicken served alongside roasted potatoes and tender baby green lettuces

Grilled Salmon | 37 (GF, DF, P)

Perfectly seared salmon fillet accompanied by aromatic saffron fennel and charred asparagus

Grilled Steak Frites | 39 (GF, DF)

Tender, flame grilled hanger steak served with a heap of crispy homemade French fries and béarnaise sauce

*A Signature Menu created by **Chef Erik Cuénin**
and crafted by Executive **Chef Stanley Suchy***

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Le Dîner

Dinner menu

Pour la Table

Pain | 12 (V)

Artisanal breads baked daily — warm focaccia, fougasse, baguette, and za'atar roll

Socca | 18 (GF, DF, P)

Niçoise chickpea crêpe, lightly crisped, served with roasted bell pepper dip and olive tapenade

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Classic Mediterranean tart layered with slow-melted onions, anchovies, and Niçoise olives

Caviar (choice of Petrossian or Kaviari) | MP (P)

Sustainably sourced pearls with a silky, buttery finish accompanied by blinis and accoutrements

Huîtres (half dozen) | 26 (GF, DF, P)

Pristine chilled oysters, bright and briny, with a nuanced mignonette

Pour Commencer

Soupe au Pistou | 22 (GF, V)

A Provençal harvest of vegetables, gently simmered and finished with fragrant basil pistou and olive oil

Tartare de Boeuf | 36 (GF, DF)

Hand-cut prime beef, delicately seasoned with piquant capers, shallots, and olive oil

Poulpe Grillé | 36 (GF, DF, P)

Mediterranean octopus, slow-cooked then charred over open flame, tender within and drizzled with mint foam

Carpaccio de Bar | 34 (GF, DF, P)

Silken sea bass with Blood and Cara Cara orange, preserved lemon, and pink peppercorn

Artichauts Grillés | 26 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Fleurs de Courgettes | 24 (V)

Crisped blossoms stuffed with herb-whipped ricotta over a vibrant bell pepper confit

Salades

Salade de Pois Chiches | 26 (GF, DF, VG)

Creamy chickpeas, ripe avocado, and cherry tomatoes tossed in a mustard–sumac vinaigrette

Burrata et Tomates | 32 (GF, V)

Cool, creamy burrata with tomato tartare, pistachio, and aged balsamic

Salade Niçoise | 34 (GF, DF, P)

Seared tuna with fresh vegetables, soft egg, and olives — a Riviera classic

Laitue | 24 (GF, DF, VG)

Tender butter lettuce and crisp Persian cucumber in champagne shallot vinaigrette





Pâtes

Made in house daily.

Rigatoni aux Aubergines | 36 (V)

Tender eggplant in slow-simmered house marinara with smoked mozzarella

Gigli aux Truffes | 57 (V)

Lily-shaped gigli pasta in luxurious beurre blanc with fresh black truffles

Spaghettini au Homard | 69 (P)

Poached lobster folded into spaghettini with a rich, velvety lobster bisque

La Suite

Pavé de Saumon Grillé | 49 (GF, P)

Crisp-skin salmon with saffron-scented fennel, wood charred asparagus and blood orange sauce

Crevettes Grillées | 62 (GF, DF, P)

Flame-charred jumbo prawns over a fresh Mediterranean fennel and orange salad

Petits Farcis | 45

Traditional Nice-style vegetables stuffed with a savory blend of beef, veal, and pork with rice pilaf

Ratatouille et Polenta | 37 (GF, DF, VG)

Summer vegetables slowly cooked and served in a crisp golden polenta bowl

Poitrine de Poulet | 43

Slow-roasted Mary's chicken airline with a walnut & herb crust, tomato confit and arugula salad, crisp potatoes

Filet Mignon | 78

Seared prime Creekstone filet mignon with hot golden fries and green peppercorn sauce

Loup de Mer | 52 (GF, P)

Mediterranean Sea bass filet with charred baby leeks, velvety whipped potatoes, and sauce vierge

Pour Accompagner

Purée de Pommes de Terre | 16 (GF, V)

Velvety whipped potatoes, rich with French butter

Asperges Grillées | 16 (GF, DF, VG)

Wood charred asparagus seasoned with sea salt and a bright finish of lemon zest

Frites | 16 (GF, DF, VG)

Golden homemade fries, crisp and addictive

Truffle enhancement +\$16

Ratatouille | 18 (GF, DF, VG)

Slow-cooked Provençal confit of eggplant, zucchini, and peppers

*A Signature Menu created and crafted by **Chef Eric Cuénin**
and by Executive **Chef Stanley Suchy***

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Pour Terminer

Citron Givré | 17 (GF, DF, VG)

Artisan lemon sorbet served in a frozen lemon shell
A zesty, velvety palate cleanser

Crème Brûlée à la Lavande | 19 (GF, V)

Silky lavender infused egg custard with a crisp caramelized sugar crust

Tarte Fine Aux Pommes | 20 (V)

Thinly sliced apples on buttery puff pastry, served with vanilla bean gelato

Tarte Tropézienne | 22 (V)

Sugar-dusted brioche filled with orange blossom diplomat cream
A Riviera classic

Profiteroles | 25 (V)

Choux pastry filled with vanilla bean gelato, finished tableside with warm 63% dark Altara chocolate

Cafés & Thés

Espresso | 6

Cortado | 8

Cappuccino | 10

Latte | 10

Americano | 6

Mariage Frères Tea | 8

Digestifs (1.5 oz)

Louis XIII | 450

Remy Martin XO | 45

Zacapa 23 | 28

Chartreuse | 18

Yamazaki 12 | 42

Amaro Nonino | 18

Sauternes

Chateau D'Yquem 2019 - 375ml | 495



GF Gluten-Free | DF Dairy-Free | P Pescatarian | V Vegetarian | VG Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 20% will be added to party of 6 and above.

Thank you for dining with us and supporting our team members.



Signature Cocktails

Premium Cocktails

Divin | 23

Casamigos Tequila, lime, orange, grapefruit, agave, jalapeño, salt rim

Celavi | 23

Woodford Reserve Bourbon, raspberry, blackberry, lemon, honey, mint leaf

Azur | 23

Kettle one Vodka, baby basil, lime, sugar, egg white or free foam

Bienvenue | 23

Chopin Vodka, lemon, sugar, ginger beer, Hellfire

Le BarDot | 23

Veuve Clicquot Champagne, Chambord, Hendricks, raspberry, sugar

Bisou | 23

Tanqueray Gin No Ten, tonic, chamomile, cucumber, juniper, edible flower

Oui | 21

Hennessy VSOP, Combiér Liqueur d'Orange, lemon, sugar

La Plage | 22

Bozal Mezcal, Yellow Chartreuse, passion fruit liquor, lime

French Connection | 23

Remy Martin XO, Amaretto, banana liquor

House Classics | 21

Espresso Martini, Moscow Mule, Hugo Spritz, Aperol Spritz, Sazerac, Negroni, Old Fashioned, Last Word, Pornstar Martini

Beer Selection

Double IPA | 15

La Parisienne Blonde | 12

Aval Rosé Cider | 11

Mocktails

Citricure | 14

Seed dip, lime, lemon, mint, sugar, cucumber, ginger beer

Rhapsody | 14

Seed dip, raspberries, lemon, mint, sugar, egg white or free foam

Non-Alcoholic Beverages

Coca-Cola | 7

Diet Coke | 7

Sprite | 7

Ginger Ale | 7

Ginger Beer | 7

Red Bull | 8

Juice | 7 (No refills)

Tonic Water | 7

Soda Water | 7





By the glass

- Domaine Passy Le Clou** Chablis 2022 - Vin blanc | 18
Domaine Naudet Sancerre 2024 - Vin blanc | 22
Château Bel-Air Cadillac Côtes de Bordeaux 2019 - Vin rouge | 19
Maison Saint Vivant Bourgogne 2021 - Vin rouge | 22
Whispering Angel - Vin rosé | 18
Veuve Clicquot - Champagne Brut | 23
Veuve Clicquot - Champagne Rosé | 27
Ruinart Blanc de Blancs - Champagne Brut | 32

Champagnes

75 cl 150 cl 300 cl

Champagne Brut

Veuve Clicquot	130		
Ruinart Blancs de Blancs	180		
Dom Pérignon 2015	575		
Dom Pérignon 2012		1,800	5,750
Armand de Brignac	575		
Louis Roederer Cristal 2016	650		
Louis Roederer Cristal 2012		1,500	
Krug « Grande Cuvée »	525		

Champagne Rosé

Billecart-Salmon	235		
Dom Perignon Rosé 2009	950	3,000	





Vins Rosés (75 cl)

Provence

Whispering Angel | 80

Minuty «Or et Rosé» | 110

Minuty 281 | 180

Château des Clans-Garrus | 270

Vins Blancs (75 cl)

Bourgogne

Domaine Passy Le Clou Chablis 2022 / 2023 | 80

Domaine Aegerter “Fourchaumes” Premier Cru Chablis 2021 | 125

Maison Saint Vivant Côte de Nuits 2022 | 85

Domaine Jean Chartron “Héritage Cistercien” Premier Cru Saint-Aubin 2023 | 210

Domaine Fernand & Laurent Pillot Chassagne-Montrachet 2022 | 250

Domaine Jean Chartron Puligny-Montrachet 2023 | 270

Domaine Gaunoux “La Goutte d’Or” Premier Cru Meursault 2018 | 350

Domaine Matrot Grand Cru Corton Charlemagne 2022 | 950

Loire

Domaine Naudet Sancerre 2024 | 85

Domaine Chavet “Clos de Jentonnes” Menetou-Salon 2021 | 120

Baron de L “Ladoucette” Pouilly-Fumé 2019 | 190

Didier Dagueneau “Silex” Pouilly-Fumé 2022 | 430

Rhône

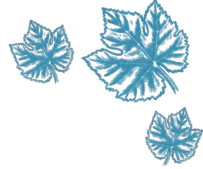
Domaine Père Caboche Châteauneuf-du-Pape 2023 | 110

Bordeaux

Clémentin de Pape Clément Pessac-Léognan | 135



Vins Rouges (75 cl)



Bordeaux

- Château Bel-Air Cadillac Côtes de Bordeaux 2019 | 80
- Château Condat Saint-Émilion 2022 | 95
- Château Trianon Grand Cru Saint-Émilion 2015 | 125
- Château La Gaffelière Premier Grand Cru Classé Saint-Émilion 2010 | 280
- Château L'Évêché Pomerol 2021 | 110
- Château Lafleur Saint-Jean Pomerol 2018 | 290
- Château Haut-Brion Premier Grand Cru Classé Pessac-Léognan 2011 | 1,300

Médoc

- Château Lagrange « Les Fiefs » Saint-Julien 2012 | 115
- Echo de Lynch-Bages Pauillac 2018 | 165
- Château Lascombes Margaux 2009 | 275
- Château Pontet-Canet Pauillac 2019 | 350
- Château Montrose Saint-Estèphe 2016 | 480
- Château Mouton Rothschild Premier Grand Cru Classé Pauillac 2015 | 1,750

Bourgogne

- Maison Saint Vivant Côte de Nuits 2021 | 85
- Maison Saint Vivant “Les Cailles” Premier Cru Nuits-Saint-Georges 2022 | 215
- Domaine Clavelier Gevrey-Chambertin 2022 | 240
- Domaine Aegerter Grand Cru Charmes-Chambertin 2020 | 750
- Château de Saint-Romain “Le Clos des Boucherottes” Premier Cru Pommard 2020 | 180

Rhône

- Domaine Père Caboché “Elizabeth Chambellan” Châteauneuf-du-Pape 2022 | 125

Provence

- Château La Rouvière Bandol 2017 | 140

Vins Doux (37,5 cl)

Bordeaux

- Château d'Yquem Supérieur Grand Cru Classé Sauternes 2019 | 490

