



LUNCH MENU

STARTERS & SALADS

SEARED AGED GOAT CHEESE CROTTIN- ENDIVE, GRILLED PEAR & HAZELNUT 9
SALAD WITH BANYULS VINAIGRETTE

SOUPE DES JOHNNIES- ONION-CIDER SOUP WITH BUCKWHEAT CUP 6/BOWL 9
CRÊPE CROUTONS & GRUYÈRE CHEESE

BABY LETTUCE SALAD- WITH DIJON VINAIGRETTE & FRESH HERBS 6

SALADE COMPOSÉE- BUTTER LETTUCE, CROUTONS, LARDON, TOMATO, ROASTED 13
CHICKEN & AVOCADO WITH CREAMY FROMAGE BLANC VINAIGRETTE

SALADE DE CONFIT CANARD- PULLED DUCK CONFIT SALAD WITH FRISÉE BAGUETTE 11
CROUTONS, GRAIN MUSTARD VINAIGRETTE & POACHED EGG

SIDE OF POMMES FRITES OR PANNISE FRITES 4

ENTREES

ROASTED RIBEYE BAGUETTE – HERB CRUSTED RIBEYE WITH ARUGULA 12
& POINT REYES BLUE CHESE ON BAGUETTE WITH FRITES OR SALAD

TARTINE OF THE DAY - OPENED FACED SANDWICH ON GRILLED BREAD 12
WITH FRITES OR SALAD

STEAK FRITES- HANGER STEAK WITH POMMES FRITES, SHALLOTS 19
& MAITRE D'HOTEL BUTTER

CROQUE MONSIEUR OR MADAME- TOASTED HAM & GRUYÈRE SANDWICH WITH 10
MORNAY SAUCE (MADAME WITH FRIED EGG \$1) WITH FRITES OR SALAD

PLAT DU BISTRO – SELECTION OF TWO CHEESES, RILLETES & ROSETTE DE LYON 14
WITH GREENS & PICKLED VEGETABLES

STEAMED MUSSELS- WITH PERNOD CREAM & PANISSE FRITES 15

RATATOUILLE BUCKWHEAT CRÊPE- SAUTÉED VEGETABLES WITH HERB DE PROVENCE 10

FORESTIERE BUCKWHEAT CRÊPE- MUSHROOMS WITH CREAM & SHALLOTS 10

GLASS OF RED WINE 5

GLASS OF WHITE WINE 5

GLASS OF FRENCH CIDER 5

GLASS OF SPARKLING WINE 5

LUNCH SERVED FRIDAYS 11:30- 2:00

*WE STRIVE TO USE LOCAL AND ORGANIC PRODUCTS IN ALL OUR DISHES.
IF YOU HAVE ANY QUESTIONS OR FOOD ALLERGY CONCERNS PLEASE NOTIFY YOUR SERVER,
CHEF: BRIAN ANDERSON SOUS-CHEF: ADELAAR ROGERS*