



Bringing Côte d'Azur to the Heart of Montrose

## LUNCH

### APPETIZERS

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#### BUTTERNUT SQUASH

Grilled and topped by a creamy, melted tagglio cheese 11

#### PERFECT EGG ★

45 min/65°C, potato foam, beech mushroom 12

#### ROASTED PANISSE

Chickpea fries 9

#### CHARCUTERIE PLATTER

Prosciutto di San Daniele, culatello, bresaola, parmesan 18

#### FRENCH CHEESE PLATTER

Camembert, Bleu d'Auvergne, Abondance 16

#### FISH SOUP ★

Bouillabaisse Broth, rouille, garlic, crostini 9

#### ESCARGOT

Fried snails, garlic cream parsley puree 15

### TARTINE

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#### ROASTED PROCUITTO

Tomatoes, parmesan, mozzarella, pesto served with a mix green salad 14

#### SALMON ★

Smoked salmon, ricotta cheese, cucumber served with a mix green salad 15

#### SHRIMP

Grilled shrimp, slice of avocado, grapefruit, cumin, cilantro served with a mix green salad 16

### SANDWICHES

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#### CROQUE MONSIEUR

Hot ham and Emmental cheese, béchamel sauce, French fries 13

#### CROQUE MADAME

Hot ham and Emmental cheese, béchamel sauce topped with our Perfect egg, French fries 15

### SALAD

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#### HOUSE

Mixed greens, cherry tomatoes, croutons, basil dressing 8

#### KALE ★

Quinoa, dry cranberries, apples, feta cheese, seeds, mustard dressing 14

#### GRILLED CAESAR

Heart of romaine lettuce, croutons, parmesan 9  
Add shrimp 7  
Add chicken 5

#### CALIFORNIA PURSLANE

Sautéed, perfect egg, pancetta and crouton 12

#### HEIRLOOM TOMATOES

Pine seed, crouton, basil, mozzarella cheese 15

#### SALMON GRAVLAX ★

Romaine lettuce, cucumber marinated in yogurt, cherry tomatoes, fresh herb, gin dressing 16

### PASTA

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#### CHICKEN FETTUCCINE

Pine seed, spinach, tomatoes, gremolata, parmesan 19

#### VEGGIE FETTUCCINE

Ratatouille, parmesan 14

### SIDES

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Homemade French fries 7

Fresh vegetable sauté 8

Butter fettuccine 12

Mashed potatoes 8

### ENTREES

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#### MEDITERRANEAN BRANZINO

#### FILET

Grilled Romaine lettuce, seared Avocado, Virgin sauce 19

#### OCTOPUS ★

Potatoes, capers, lemon, anis 24

#### BEEF BURGUNDY

Mashed potatoes, fingerling potatoes chips, gremolata 19

#### DUCK LEG CONFIT

Sautéed potatoes, purslane lettuce 19

#### DUCK POT PIE

Slice potatoes, foie gras, duck confit meat served with a mix green salad 19

#### MUSSELS MARINERE ★

Homemade French fries 18

#### LEMON CHICKEN BREAST

Celery root salad, side of mashed potatoes 19

### SPECIALS FROM THE DINNER MENU

*(Available by request)*

#### FRENCH FOIE GRAS TACO ★

Duck confit, duxelle, apricot chutney 15

#### FRESH WHOLE BRANZINO ★

Sautéed vegetables 39

#### TENDERLOIN STEAK TARTARE

Hand cut filet mignon, homemade french fries 29

#### TRUFFLE LINGUINE ★

(market price)

