



## APERITIFS

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**House Wines** 9 glass

**White**

Sauvignon Blanc | Chardonnay

**Red**

Cabernet Sauvignon | Pinot Noir

Lunch Menu | Winter 2019

## A GRIGNOTER | TO SNACK

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**Les Noix** | Spicy Chipotle Lime Mixed Nuts 8

**Les Olives** | Mediterranean Olives, Orange, Cumin, Olive Oil (gf) 9

**Le Fromage** | Double Cream Camembert, Croutons, Fruit Chutney 7

## POUR COMMENCER | TO START

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Add\*: Chicken 6 Salmon 8 Goat Cheese 6

*\*May be added to any starter, not available as an individual take away item*

**La Soupe** | Seasonal Market Soup 9 cup | 12 bowl

**Le Humous** | Roated Beet Hummus, Heirloom Carrots (v, gf) 12

**La Salade** | Petite Organic Arugula, Radish, Citronette (gf) 7

## LES ASSIETTES | LARGE PLATES

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**Risotto du Jour** | Seasonal Risotto 16 small | 21 large

**Le Choux Fleur** | Cauliflower Cake, Curried Apple, Celery, Lacinto Kale, Vadouvan Salad (v) 18

**L'Omelette** | French-Style Organic 3 Egg Omelet, Julia's Rooftop Garden Herbs, Petite Salad 15

*\* Gruyere Cheese 4*

**La Planche** | Cordon Bleu Smoked Salmon, Whipped Goat Cheese, Capers, Flatbread 19

**La Crêpe** | Traditional Crêpe, Wilted Spinach, Cremini Mushroom, Mornay Sauce 17

**Le Sandwich** | Grilled Chicken Breast, Bacon Jam, Spinach, Pickled Cranberries, Brie, Everything Ciabatta, Arugula Salad 15

**La Salade de Julia's** | Butter Lettuce, Marinated Beet, Tomato, Chicken, Mustard Vinaigrette, Crumbled Blue Cheese, Hard Boiled Egg 22

**La Saumon** | Organic Salmon Confit, Butternut Squash Puree, Pumpkin Seed Oil, Warm Rosemary Balsamic Vinaigrette 25

**Le Steak** | Grilled Flat Iron Steak, Pommes Frites, Béarnaise Butter 27

## LES GARNITURES | SIDES

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French Fries 5

Market Vegetables 8

Executive Chef Fabrice Marcon  
Master Chef of France



*18% service charge for parties of 6 or more*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness