MAIN COURSES

SEAFOOD

***Huîtres**
oysters
$34.00 ½ doz.

Moules
mussels
$24.00 1 doz.

Crevettes
4 shrimp
$28.00

Demi-Homard
½ lobster
$37.00

***Palourdes**
clams
$3.00 ea.

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
$98.00

***Grand Plateau**
1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels
$185.00

REGIIS OVA CAVIAR

Ossetra Caviar
served with traditional
accoutrements & toasted brioche
$130.00 (1 oz.)

SALADS

Laitue
Bibb lettuce & garden herbs
with house vinaigrette
$18.50

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese,
baguette croûton & herbes de Provence
with red wine vinaigrette
$18.50

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
$24.00

***Steak Frites**
pan-seared filet steak,
caramelized shallots & maître d'hôtel butter,
served with French fries
$65.00

***Steak au Poivre**
pan-roasted American wagyu eye of the rib
served with French fries & sauce au poivre
$110.00

***Gigot d'Agneau**
roasted leg of lamb
served with brown butter flageolet beans,
garlic confit & lamb jus
$62.00

Poulet Rôti
roasted chicken served with potato purée,
melted cabbage, bacon lardons & chicken jus
$45.00

***Saumon Poêlé**
pan-seared Scottish salmon with French green lentils,
matignon of root vegetables & red wine jus
$47.00

***Truite Grenobloise**
sautéed Idaho rainbow trout with cauliflower florets,
capers, lemon suprêmes, brioche & beurre noisette
$42.00

Moules au Safran
Maine bouchot mussels steamed with
white wine, Dijon mustard & saffron,
served with French fries
$45.00

Gnocchi à la Parisienne
sautéed Parisian style gnocchi
with roasted winter squash, celery root, braised kale,
butternut fondue, pumpkin seeds & sage
$32.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
$34.00

APPETIZERS

Olives Marinées
marinated olives
$8.00

Œufs Mimosa
4 deviled eggs
$10.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with
toasted croûtons
$24.00

***Terrine de Foie Gras de Canard**
with toasted baguette
$36.00

Pâté de Campagne
country style pâté
with watercress,
cornichons & radishes
$24.00

STARTERS

Soupe à l'Oignon
caramelized sweet onions
with beef jus, country bread
& Comté cheese
$26.00

***Foie Gras de Canard Poêlé**
seared foie gras with seasonal garnish
$36.00

***Tartare de Bœuf**
prime beef tartare with radishes,
cornichons, frisée &
horseradish crème fraîche,
served with grilled
pain de campagne
$26.00

Escargots de Bourgogne
Burgundy snails,
parsley-garlic butter
& Bouchon Bakery puff pastry
$24.00

ACCOMPANIMENTS

Pommes Frites
French fries
$12.00
with truffle
$19.00

Champignons de Paris
button mushrooms
glazed with veal jus
$15.00

Pommes Purée
potato purée
$12.00

Épinards
sautéed spinach
$12.00

Macaroni au Gratin
macaroni & cheese
$12.00

CHEESES

***Cheese Board**
selection of cow, sheep & goat
artisanal cheese
with seasonal garnish

3pc. (tasting portion) $24.00

~

**"Un repas sans fromage
c'est comme une journée
sans soleil."**

DESSERTS

Tarte au Citron
lemon sabayon
& pine nut crust

Crème Brûlée
vanilla bean
custard

Profiteroles
vanilla ice cream
& chocolate sauce

Mousse au Chocolat
K+M choclate mousse
& crème anglaise

$17.00

Crème Glacée ou Sorbet aux Fruits
ice cream / sorbet
$10.00

Coral Gables, Florida | telephone 305.990.1360

Winter 2026

* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.

PLEASE NOTE THAT THE CHECK INCLUDES AN 18% SERVICE CHARGE.