

{ MAIN COURSES }

SEAFOOD

***Huîtres** **Demi-Homard**
oysters half-lobster
\$34.00 ½ doz. \$37.00

Crevettes
shrimp 4pcs.
\$28.00

***Palourdes**
clams
\$3.00 ea.

***Petit Plateau**
½ lobster, 10 oysters,
2 shrimp, 4 clams
\$98.00

***Grand Plateau**
1 lobster, 22 oysters,
6 shrimp, 6 clams
\$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
\$18.00

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese,
baguette croûton & herbes de Provence
with red wine vinaigrette
\$18.00

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$22.50

***Steak Frites**

pan-seared filet steak,
caramelized shallots & maître d’hôtel butter
served with French fries
\$59.00

***Steak au Poivre**

pan-roasted American wagyu New York strip steak
served with French fries &
sauce au poivre
\$105.00

***Gigot d’Agneau**

roasted leg of lamb served with
ratatouille, crispy panisse &
extra virgin olive oil
\$58.00

Poulet Rôti

roasted chicken with sweet corn,
hen-of-the-woods mushrooms,
bacon lardons & Dijon chicken jus
\$42.00

***Saumon Poêlé**

pan-seared Scottish salmon with
wilted Arrowleaf spinach & sauce vierge
\$45.00

***Truite Amandine**

sautéed Idaho rainbow trout with haricot verts,
toasted almonds & beurre noisette
\$39.00

Gnocchi à la Parisienne

sautéed Parisian style gnocchi
with roasted summer squash, confit sweet peppers,
tomato fondue, garden basil &
Parmigiano-Reggiano
\$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
served with toasted croûtons
\$24.00

***Terrine de Foie Gras de Canard**
foie gras mousse with toasted baguette
\$36.00

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

STARTERS

Palourdes Marinières
steamed clams served with
soffrito & grilled baguette
croûton with tapenade
\$25.00

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 Boeuf**
prime beef tartare with radishes,
cornichons, frisée & horseradish
crème fraîche served with
grilled pain de campagne
\$25.00

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

Haricot Verts
glazed French
green beans
\$12.00

Pomme Purée
potato purée
\$12.00

Épinards
sautéed spinach
\$12.00

Maïs et Lardons
glazed corn & bacon lardons
\$15.00

CHEESES

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

3pc. (tasting portion) \$24.00

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**“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

Tart au Chocolat
baked chocolate tart
& chantilly cream

\$17.00

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

Coral Gables, Florida | telephone 305.990.1360

Summer 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.