

{ MAIN COURSES }

SEAFOOD

*Huîtres oysters \$34.00 ½ doz.	Moules mussels \$24.00 1 doz.
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Crevettes shrimp 4pcs. \$28.00	Demi-Homard half-lobster \$37.00
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***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
\$16.50

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 brown butter
flageolet beans, garlic confit & lamb jus
\$58.00

Poulet Rôti

roasted chicken served with petits pois, lolla rosa,
onion confit, bacon lardons & chicken jus
\$42.00

*Saumon Poêlé

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

*Truite Amandine

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

Moules au Safran

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

Gnocchi à la Parisienne

sautéed parisienne gnocchi served with petits pois,
morel mushrooms, radish,
Fiore Sardo & caramelized onion emulsion
\$32.00

Boudin Blanc

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

APPETIZERS

Olives Marinées
marinated olives
\$8.00

Ceufs Mimosa
4 deviled eggs
\$8.50

***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

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

Petits Pois
English peas with
bacon lardons
\$14.00

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

Chocolate Marquise
K+M chocolate
& vanilla anglaise
\$17.00

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

Coral Gables, Florida | telephone 305.990.1360

Spring 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.