

LA BUVETTE

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| FEED ME – SMALL | pp 55.00 |
| FEED ME – LARGE | pp 75.00 |
| COFFIN BAY OYSTER & MIGNONETTE | ea 4.50 |
| STRACIATELLE TARTINE, ASPARAGUS, BROAD BEAN, PEAS & MINT | ea 5.50 |
| MARINATED OLIVES | 5.50 |
| SOURDOUGH BAGUETTE & FRENCH BUTTER | 6.50 |
| SCALLOP GRATINÉE IN SHELL W/ BÉARNAISE BUTTER | ea 9.50 |
| HALF DOZEN ESCARGOTS À LA FRANÇAISE | 15.00 |
| PORCINI & LENTIL PÂTÉ, CONDIMENTS & SOURDOUGH | 17.00 |
| TUNA TARTARE, FENNEL, HEIRLOOM TOMATO & SMOKED SALMON ROE | 26.50 |
| LAMB PASTRAMI, GRILLED ASPARAGUS, PEAS, STRACIATELLE & COS | 24.50 |
| SALADE NIÇOISE W/ GRILLED YELLOW FIN TUNA | 32.50 |
| MUSSELS & PIPPIS W/ LEEK & SAFFRON VELOUTÉ | 28.50 |
| PINNACLE PORTERHOUSE STEAK & PEPPER SAUCE | 29.50 |
| PLAT DU JOUR <i>ask staff for the dish of the day</i> | P.O.A. |
| BUTTER LEAF SALAD | 7.50 |
| HAND CUT FRITES & MAYO | 9.00 |
| GREEN BEANS AMANDINE | 10.00 |
| ASSIETTE OF 5 CHEESES & ACCOMPANIMENTS | 55.00 |
| <i>or select one</i> | 12.50 |
| ASSIETTE OF 5 CHARCUTERIES & ACCOMPANIMENTS | 50.00 |
| <i>or select one</i> | 11.50 |
| CRÈME BRÛLÉE | 12.00 |

Please ask our staff for gluten free & vegan options.