

CONVIVIAL

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

HORS D'ŒUVRES

SOUPE À L'OIGNON GRATINÉE	16
<i>classic french onion soup - caramelized onion, white wine, gruyere (v)</i>	
POIREAUX VINAIGRETTE	15
<i>steamed leeks, mustard vinaigrette, croutons, egg, capers (df, v)</i>	
LAITUE	14
<i>butter lettuce, dijon vinaigrette (gf, V)</i>	
SALADE D'ENDIVES AU ROQUEFORT	15
<i>Belgium endive salad, candied pecan, pear, light blue cheese dressing (gf,cn,v)</i>	
BURRATA	18
<i>grilled eggplant purée, confit bell pepper and tomato coulis, capers, olive, basil and crispy potato crumbs, saba (gf,v)</i>	
FOIE GRAS MOUSSE	19
<i>terrine of duck foie gras mousse seasoned with port wine and mild spices, caramelized onion jam and toasted brioche (gf)</i>	

ESCARGOT	15
<i>garlic herb butter, baguette.</i>	
CARPACCIO DE THON NIÇOISE	21
<i>bluefin tuna, green bean - tomato - olive tartare, crispy potato, capers, anchovy aioli (df, gf)</i>	
POULPE GRILLÉ	22
<i>grilled octopus, spicy potato salad, sauce verte and paprika (df, gf)</i>	
PÂTÉ EN CROÛTE	17
<i>foie gras, cured pork shoulder, veal sweetbread, pistachios baked in a savory pie crust, (cn,cp)</i>	
TARTARE DE BŒUF	18/29
<i>knife cut raw black angus beef mixed with classic condiments, confit egg yolk; frites (df)</i>	
SALADE LYONNAISE	17
<i>curly endive, bacon, poached egg, crouton, vinaigrette (df, cp)</i>	

PLATS DE RÉSISTANCE

GNOCCHI À LA PARISIENNE	27
<i>carrots and ginger purée, asparagus, sweet green peas, spring onion, oyster mushroom in a charred vegetables demi-glace, crispy kale, pumpkin seeds, parmesan (v)</i> <i>+ replace gnocchi with quinoa (gf, V)</i>	
QUICHE AUX POIREAUX	23
<i>leeks, gruyere; mixed greens & frites (v)</i>	
QUICHE LORRAINE	24
<i>bacon, onion, gruyere; mixed greens & frites (cp)</i>	
MOULES MARINÈRE, FRITES	29
<i>steamed mussels in a white wine, shallot, garlic & thyme broth; French fries (gf)</i>	
LOUP DE MER & PISTOU	42
PROVENÇAL	
<i>whole boneless roasted bronzino, white beans, green beans, zucchini, tomato, basil, parmesan, fennel pollen</i>	
TRUITE AMANDINE	32
<i>carolina mountain trout, almonds lemon and parsley butter, roasted green beans (cn)</i>	
LA BOUILLABAISSE MARSEILLAISE	43
<i>red snapper, monkfish, dorade, prawn, mussels cooked in classic seafood tomato & saffron broth; served with rouille sauce and crouton (gf, df)</i>	

CHEESEBURGER: LE CLASSIQUE	19
<i>double patty, cheddar, lettuce, tomato, onion, pickle, special sauce, sesame bun; French fries add bacon +\$2</i>	
POULET RÔTI	32
<i>roasted half lightly brined chicken, aged red wine-vinegar & tarragon cream sauce, crushed potato (gf)</i>	
ENTRECÔTE DE BOEUF, FRITE	46
<i>12 oz black angus ribeye, red wine, port & shallot sauce, french fries (gf, df)</i>	
CASSOULET	44
<i>confit duck leg, cured pork butt, Toulouse sausage, garlic sausage, tarbais beans (df, gf, cp)</i>	
BŒUF BOURGUIGNON	38
<i>red wine braised beef paleron, crushed potatoes, mushroom, carrot, bacon, pearl onion (gf, cp)</i>	
POT-AU-FEU	42
<i>short rib, paleron & beef shank, carrot, leeks, turnip, celery root, in ginger-beef consommé, bone marrow, grilled country bread and dijon mustard (df, gf)</i>	

df - dairy free, gf - gluten free, v - vegetarian, V - vegan, cn - contains nuts, cp - contains pork

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food born illness.
Restaurant does not assume liability for accidental cross contamination.