

## FRUITS DE MER

- \*Huîtres**  
oysters  
\$32.00 ½ doz.
- Moules**  
mussels  
\$12.00 1 doz.
- Crevettes**  
4 shrimp  
\$26.00
- Demi-Homard**  
½ lobster  
\$35.00
- \*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  
\$164.00

## SALADES

- Laitue**  
Bibb lettuce & garden herbs  
with house vinaigrette  
\$16.50
- \*Salade d'Asperges**  
warm green asparagus,  
poached hen egg, torn croûtons,  
piquillo pepper vinaigrette &  
sauce Hollandaise  
\$24.00
- 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  
\$21.00

## FROMAGES

- \*Fromage du Jour**  
selection of cow, sheep or goat  
artisanal cheese,  
served with apricot chutney,  
marcona almonds & toasted ciabatta
- 3pc. (tasting portion) \$21.00**  
**6pc. (tasting portion) \$39.00**
- "Un repas sans fromage c'est comme  
une journée sans soleil."**



Please hold your device's  
camera over this QR Code  
to view our digital wine list.

## PLATS PRINCIPAUX

- \*Steak Frites**  
pan-seared flat iron steak,  
caramelized shallots & maître d'hôtel butter,  
served with French fries  
\$55.00
- \*Rôti d'Entrecôte**  
grilled American Wagyu eye of the rib  
with pommes darphin & sauce Bearnaise  
\$185.00 (serves two)
- \*Gigot d'Agneau**  
roasted leg of lamb served with chickpeas,  
fava beans, carrots, merguez sausage,  
garlic confit & lamb jus  
\$54.00
- Poulet Rôti**  
roasted chicken with English peas,  
morel mushrooms, onion confit & chicken jus  
\$39.00
- \*Saumon en Écailles de Pommes de Terre**  
potato scaled Scottish salmon, melted leeks,  
new crop potatoes & fines herbes cream  
\$44.00
- \*Truite Amandine**  
sautéed Idaho rainbow trout with haricots verts,  
almonds & beurre noisette  
\$38.00
- Moules au Safran**  
Maine bouchot mussels steamed with white wine,  
Dijon mustard & saffron, served with French fries  
\$42.00
- Gnocchi à la Parisienne**  
sautéed gnocchi with a fricassée of spring vegetables  
\$28.00
- Boudin Blanc**  
white sausage with potato purée,  
dried French plums & beurre noisette  
\$32.00
- \*Croque Madame**  
grilled ham & cheese sandwich  
on brioche with a fried egg & sauce Mornay,  
served with French fries  
\$29.50

## HORS-D'OEUVRES

- Olives Marinées**  
marinated olives  
\$8.00
- Œufs Mimosa**  
4 deviled eggs  
\$8.00
- \*Rillettes aux Deux Saumons**  
fresh & smoked salmon rillettes  
served with toasted croûtons  
\$19.50
- \*Terrine de Foie Gras de Canard**  
with toasted baguette  
\$34.00
- Pâté de Campagne**  
country style pâté with watercress,  
cornichons & radishes  
\$22.00

## DÉBUT

- Soupe à l'Oignon**  
caramelized sweet onions  
with beef jus, country bread &  
Comté cheese  
\$22.50
- \*Foie Gras Sauté**  
seared foie gras du jour  
\$34.00
- \*Tartare de Bœuf**  
beef tartare with radishes, cornichons,  
frisée & horseradish crème fraîche,  
served with grilled pain de campagne  
\$23.50
- Escargots de Bourgogne**  
Burgundy snails, parsley-garlic butter &  
Bouchon Bakery puff pastry  
\$22.00
- Os à Moelle**  
pan-seared bone marrow with veal jus,  
garlic confit & toasted pain de campagne  
\$36.00

## LES ACCOMPAGNEMENTS

- Pommes Frites**  
French fries  
\$10.00  
with truffle  
\$19.00
- Haricots Verts**  
glazed french green  
beans  
\$12.00
- Purée de Pommes  
de Terre**  
potato purée  
\$12.00
- Épinards**  
sautéed spinach  
\$12.00
- Morilles aux Petit Pois**  
morel mushrooms with English peas  
\$16.00

## REGIIS OVA STURGEON CAVIAR

**Traditionnel**  
served with traditional  
accoutrements & toasted brioche

\* Ossetra  
\$120.00 (1 oz.)

\* Hybrid  
\$105.00 (1 oz.)



Las Vegas, Nevada | telephone 702.414.6200

03 • 26 • 2024