

petit **au comptoir**

APPETIZERS / HORS D'OEUVRES

SALADE BISTRO

mixed greens, market vegetables, house dressing

14

ENDIVES AU ROQUEFORT

endive salad, watercress, Roquefort, walnuts, chives

18

SALADE VERCINGÉTORIX

baby gem lettuce, garlic & caper vinaigrette, Gruyère, croutons, white anchovies, soft-poached egg

17

SOUPE DU JOUR

soup of the day

13

ESCARGOTS

crispy snails, garlic herb butter

14

TARTARE DE BOEUF

wagyu beef tartare, seasonal purée

19

TARTARE DE SAUMON

raw and smoked salmon tartare, crème fraîche

19

FOIE GRAS

foie gras terrine, buckwheat pain de mie

23

FROMAGE ET CHARCUTERIE

assortment of cheese & charcuterie

25

*All mains are served with our house fries.
Please notify your server if you have any allergies. Requests for substitutions are politely declined.*

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MAINS / PLATS PRINCIPAUX

STEAK FRITES

<i>flat iron</i>	<i>hanger</i>	<i>ribeye</i>
34	35	49

served with our signature café de Paris herb butter sauce,
beef tallow fries, and salad"*

**contains walnuts*

MOULES FRITES

À LA MARINIÈRE

mussels, white wine, shallot, garlic, parsley, beef tallow fries
30

AU BLEU

mussels, cider, shallot, fennel, blue cheese cream, beef tallow fries
31

SIDES / ACCOMPAGNEMENTS

PAIN GRILLÉ

grilled sourdough, onion & anchovy butter
6

FRITES

house fries, fried in beef tallow
9

SALADE VERTE

mixed greens, house dressing
10

LÉGUMES DU MARCHÉ

market vegetables
14

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