

petit **au comptoir**

SALADES ET SANDWICHS

SALADE VERCINGÉTORIX

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

21

FRISÉE AU MAGRET FUMÉ

*frisée & watercress, smoked duck breast, beets, goat cheese,
hazelnuts, soft-poached egg*

25

ENDIVES AU ROQUEFORT

endive salad, watercress, Roquefort, walnuts, chives

23

CROQUE MONSIEUR

Parisian ham, Gruyère, grilled sourdough, beef tallow fries, salad

19

CROQUE MADAME

*Parisian ham, Gruyère, grilled sourdough, fried egg,
beef tallow fries, salad*

20

BURGER MAISON

*house-ground Angus beef, caramelized onion, Raclette cheese, beef
tallow fries, salad*

22

add bacon 3 / add foie gras 7

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

petit **au comptoir**

MAINS / PLATS PRINCIPAUX

TARTARE DE BOEUF

classic wagyu beef tartare, beef tallow fries, salad
28

STEAK FRITES

*seared flat iron served with our café de Paris butter sauce,
beef tallow fries, salad*
34

POISSON DU MARCHÉ

fish of the day, market vegetable, seasonal sauce & purée
29

OMELETTE AUX FINES HERBES

Gruyère, herbes, beef tallow fries, salad
19

SAUMON FUMÉ SUR TOAST

*buckwheat toast, smoked salmon, chive crème fraîche, frisée,
soft poached eggs, beef tallow fries, salad*
24

ASSIETTE AU COMPTOIR

*egg cocotte, pork sausage, bacon, duck fat & thyme potato
rösti, salad*
21

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