

Bloody Mary & Mimosa (OJ or Pomegranate) 5-
Del Rio (sweet & fuzzy early Muscat from Oregon) 5-
Kir Royal (Sparkling wine & crème de cassis) 6-

Gruet 18- (half bottle) or 7- (glass)

French Champagne maker making Champagne in New Mexico. Why pay more???

French Rosé: Fruity, dry and crisp from Provence Glass 6- Pitcher (50cl) 18- Bottle (75cl) 26-

House Wine: Red or White Glass 5- Pitcher (50cl) 13- Bottle (75cl) 19-

LES SALADES

All our dressings are house made using olive oil, flavored vinegar and French Dijon mustard.

Salade de Poulet 12-

Chicken, tomatoes, baby artichoke hearts and Feta cheese with mixed greens dressed with a raspberry vinaigrette.

Salade Croquante 10-

Crispy house made chips, cherry tomatoes, sweet bell peppers, cucumber, baby artichoke hearts, olives, feta cheese with mixed greens tossed in a raspberry vinaigrette.

Salade Maison 8-

Tomatoes, baby artichoke hearts, pickled red onions, croutons, mixed greens dressed in balsamic vinaigrette.

Our Work is Our Passion

Every day in France, people stroll down to their neighborhood boulangerie to buy a fresh baguette or a flaky buttery croissant. At lunch time most French will stop to a local Bistrot to enjoy a freshly prepared Menu du Jour. The patrons are greeted with a warm smile, and the regulars are known by name. This is a custom that is part of our culture that we also call "Art de Vivre". We invite you to experience our tradition and our food made from scratch and cooked to order. Every day we put our passion to work, loving what we do and sharing it with others.

LES DESSERTS 6-

Crème Brûlée, Mousse au Chocolat....

Check with your server for other seasonal desserts and dessert crêpes.

20% GRATUITY WILL BE ADDED ON PARTIES OF 6 OR MORE.