

LE LUNCH MENU ♦♦♦ 11:30am-2:30pm



LES ENTRÉES

Gougères	10
36-month aged Comté espuma	
Charcuterie Board	24
speck, prosciutto, coppa, salami, cornichons, baguette	
Potato-Leek Potage	15
brunoise potatoes, crème fraîche	
Salade Jardinière	15
local greens, pears, fennel, feta, calamansi vinaigrette	
♦♦♦ steak	34
♦♦♦ salmon	29
♦♦♦ tofu	22
Beef Tartare	18
quail egg yolk, locally foraged greens, variation of onion, French bread	

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LES SANDWICHES

MF Burger	20
angus beef, lettuce, tomato, crispy shallots, sweet & spicy aioli	
Croque Monsieur	19
ham, Gruyère cheese, béchamel sauce	
Bánh Mì	22
chicken liver pâté, pork belly, pickled vegetables	

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LES PLATS PRINCIPAUX

Risotto Printanier	30
carnaroli rice, English peas, fava beans, pine nuts Comté fondue	
Loup de Mer	34
braised fennel, citrus, sauce vierge	
Steak Frites	34
teres major, house made frites, green peppercorn sauce	

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LES DESSERTS

Death by Hazelnut	15
chocolate hazelnut mousse, praline crémeux, meringue noisette, gianduja ice cream	
Pavlova	12
strawberry, meringue, citrus, yuzu crémeux	
Selection of Domestic and Imported Cheese	20
honeycomb, candied nuts, preserves, toasted bread	

