

au comptoir
LE BRUNCH

TREATS / PETITS PLAISIRS

MIMOSA AU COMPTOIR

fresh squeezed carrot, orange and lemon juice, sparkling wine

12

BLOODY CAESAR AU COMPTOIR

vodka, house-made caesar mix

11

CHOCOLAT CHAUD À L'ANCIENNE

house-made hot chocolate

6.75

VIENNOISERIES

croissant / pain au chocolat

6-7

APPETIZERS / ENTRÉES

SOUPE DU JOUR

soup of the day

14

SALADE VERCINGÉTORIX

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

22

GRAVLAX DE SAUMON

king salmon gravlax, chive crème fraîche, buckwheat toast

20

MANCHONS DE CANARD FRITS

half-dozen crispy fried duck wings, apple & celeriac

19

FROMAGES ET CHARCUTERIE

assortment of cheeses, house and artisan cured meats

27

**The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.*

MAIN / PLATS PRINCIPAUX

GAUFRE MADAME

*house-made buckwheat waffle, onion mornay,
Parisian ham, soft-poached egg*

23

CONFIT DE CANARD EN SALADE

*warm shredded duck confit salad, winter vegetables, frisée and arugula salad,
mustard vinaigrette, poached eggs*

25

OMELETTE AUX FINES HERBES

*Gruyère, fines herbes, fries, salad
add truffle 7 / mushrooms 5*

19

PETIT SALÉ, HARICOTS

house-made sausage, smoked pork hock, braised beans, poached eggs

25

BOEUF BÉNÉDICTE

*braised beef short ribs, caramelized onions, sourdough, poached eggs,
sauce béarnaise, fries, salad*

24

ASSIETTE AU COMPTOIR

*eggs cocotte, house-made sausage, bacon, country bread,
duck fat and thyme potato rösti
add truffle 7*

22

BURGER MAISON, FRITES

*house ground beef, caramelized onions, Raclette cheese, fries, salad
add bacon 3 / add foie gras 7*

22

BAVETTE D'ALOYAU, FRITES

grilled beef bavette steak, Roquefort sauce, fries, salad

33

SIDES / ACCOMPAGNEMENTS

BACON

bacon

5.5

SAUCISSE

*house-made
sausage*

7

RÖSTI

*duck fat thyme pota-
to rösti*

6