

*au comptoir*  
**LE DÉJEUNER**

SALADES

**SALADE D'ENDIVES**

*endive salad, watercress, Roquefort, candied walnuts, pear*

23

**SALADE VERCINGÉTORIX**

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

22

**SALADE PÉRIGOURDINE**

*confit duck gizzard, smoked duck ham, frisée and watercress salad,  
sunchokes, shaved foie gras, red wine jus*

26

SANDWICHES

**CROQUE DU JOUR**

*croque of the day, fries, salad*

21

**CROQUE-MONSIEUR**

*Parisian ham, Gruyère on country bread, fries, salad*

20

**CROQUE-MADAME**

*Parisian ham, Gruyère, fried egg on country bread, fries, salad*

21

**BURGER MAISON, FRITES**

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

22

**CLUB SANDWICH AU COMPTOIR**

*braised beef short ribs, bacon, parsley aioli, arugula salad,  
boiled egg, sourdough, fries, salad*

25

APPETIZERS / ENTRÉES

**SOUPE DU JOUR**

*soup of the day*

14

**GRAVLAX DE SAUMON**

*king salmon gravlax, chive crème fraîche, buckwheat toast*

20

**FOIE GRAS**

*duck foie gras, golden beetroot, kumquat, sourdough*

26

**ASSIETTE DE CHARCUTERIE**

*house and artisan cured meats*

27

**ASSIETTE DE FROMAGES**

*one cheese – three cheeses*

9 – 24

MAIN / PLATS PRINCIPAUX

**POISSON DU MARCHÉ**

*pan-seared fish of the day, cauliflower,  
sunchoke, almond, beurre blanc*

31

**TARTARE DE BISON, FRITES**

*bison tartare, fries, salad*

28

**BAVETTE D'ALOYAU, FRITES**

*grilled beef bavette steak, Roquefort sauce, fries, salad*

33

**CONFIT DE CANARD**

*crispy confit duck leg, pommes sarladaises, brussels sprout, sunchoke, duck jus*

33