



## Hors D'oeuvres

<b>moules à la Normande et frites</b>	13
PEI mussels steamed with white wine, leeks, cream & applewood-smoked bacon with duck fat frites	
<b>tartare de thon</b>	13
our signature tuna tartare, grilled bread	
<b>escargot bourguignon</b>	9
snails in garlic butter	
<b>foie gras mousse</b>	13
served with bread & a house compote	
<b>os à moelle</b>	15
veal bone marrow, jam, toasted baguette	
<b>steak tartare</b>	15
our signature steak tartare, grilled bread	
<b>homard</b>	21
chilled lobster salad, tarragon & citrus aioli	
<b>oeuf en meurette</b>	14
pork belly, soft poached egg, red wine sauce, bone marrow croutons	
<b>huîtres</b>	3/ea
oysters on the half shell	

## Charcuterie

house made charcuteries, served with bread & assorted house pickles	17
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## Fromage

chef's favourite cheeses of the moment, served with bread and compotes	14 pt / 26 gd
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## Accompaniments

<b>frites</b>	7
duck fat, sprinkled with parmesan, truffle aioli	
<b>macaroni au gratin</b>	7
macaroni gratin	
<b>haricots verts almondine</b>	7
green beans, toasted almonds, beurre noisette	

## Soupe & Salades

<b>soupe à l'oignon</b>	11
classic "gratinée" onion soup	
<b>salade verte</b>	9
bibb lettuce with garden herbs, brioche croutons	
<b>salade lyonnaise</b>	11
lardons, frisée lettuce, bone marrow croutons, soft poached egg, dijon vinaigrette	
<b>salade niçoise</b>	13
seared rare tuna with a sesame crust, potatoes, hard egg, red onion, tomatoes, green beans & black olives	
<b>salade de canard confit</b>	13
pulled duck confit, roasted hazelnuts, beets, mesclun & baby arugula, blue cheese dressing	

## Plats Principaux

<b>poulet rôti</b>	21
roasted free range chicken with herbed baby reds, button mushrooms, green beans, jus	
<b>canard</b>	27
seared, dry aged duck breast, pommes paillason, mushroom purée, mostarda, green beans	
<b>bouillabaisse</b>	28
salmon, mussels, monkfish & shrimp in a tomato, fennel & saffron broth	
<b>croque monsieur</b>	17
ham & cheese sandwich, topped with broiled mornay sauce & gruyère cheese, with frites	
<b>bistro burger</b>	20
dry aged & house ground brisket, béarnaise aioli, aged cheddar, arugula, served with frites	
<b>gnocchi</b>	21
served with cauliflower & truffle purée, fresh & snap peas, asparagus, Ciro's fresh mozzarella, lemon zest	
<b>steak frites</b>	
served with caramelized shallots, maître d'hôtel butter & frites	
10 oz contre filet ~ prime striploin	32
16 oz entrecôte de boeuf ~ prime rib-eye	49