



Hors D'oeuvres

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

Charcuterie

house made charcuteries, served with bread & assorted house pickles	17
---	----

Fromage

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

Accompaniments

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

Soupe & Salades

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

Plats Principaux

poulet rôti	21
roasted free range chicken with herbed baby reds, button mushrooms, green beans, jus	
canard	27
seared, dry aged duck breast, pommes paillason, mushroom purée, mostarda, green beans	
bouillabaisse	28
salmon, mussels, monkfish & shrimp in a tomato, fennel & saffron broth	
croque monsieur	17
ham & cheese sandwich, topped with broiled mornay sauce & gruyère cheese, with frites	
bistro burger	20
dry aged & house ground brisket, béarnaise aioli, aged cheddar, arugula, served with frites	
gnocchi	21
served with cauliflower & truffle purée, fresh & snap peas, asparagus, Ciro's fresh mozzarella, lemon zest	
steak frites	
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