



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 sizzling 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
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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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Accompagniments

frites	7
duck fat, sprinkled with parmesan, truffle aioli	
macaroni au gratin	7
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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

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