

HORS D'ŒUVRES

Gazpacho de Tomate <i>chilled tomato soup, Andalusian style</i>	13
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, candied nuts & fruits, honeycomb</i>	28
Coeur de Laitue aux Herbes et Echalotes <i>heart of lettuce, herbs & shallots vinaigrette</i>	12
Rillettes de Poisson <i>smoked trout dip, trout roe, celery, radish, crackers</i>	14
Moules Gratinées en Cassolette <i>gratin of mussels & spinach saffron fish sauce</i>	15
Poisson Cru à l'huile d'Olive et Citron* <i>Kampachi crudo, citrus, olive oil, avocado</i>	19
Saumon Cru mariné à l'Aneth* <i>ora king salmon, lemon, dill, crispy quinoa</i>	17
Salade de Poireaux Dijonnaise <i>leeks in mustard vinaigrette, bistro style</i>	14
Salade Niçoise* <i>fresh bluefin tuna salad, black olives, fava beans, boiled egg, red bell pepper, basil</i>	22
Steak Tartare & Os a Moelle* <i>handcut beef filet & bone marrow crostini</i>	18
Soufflé au Fromage <i>double baked cheese soufflé, petite salade verte</i>	18



OYSTERS & CAVIAR*

Oysters on the Half Shell <i>with horseradish, mignonette</i>	dozen 39 half 20
Golden Ossetra Caviar <i>with traditional accompaniments</i>	125
Dutch Siberian Baerii Caviar <i>with traditional accompaniments</i>	85

WEEKLY SPECIALS

MONDAY Ris de Veau au Citron <i>roasted sweetbreads, asparagus, english peas, preserved lemon</i>	36
TUESDAY Poisson en Papillote <i>market fish provençale</i>	36
WEDNESDAY Poulet au Vinaigre <i>aged vinegar chicken fricassée, crispy potatoes</i>	28
THURSDAY Lapin à la Moutarde <i>braised rabbit, mustard sauce, gnocchi</i>	32
FRIDAY Quenelles d'Halibut <i>halibut dumplings, lobster bisque sauce</i>	44

PLÂTS PRINCIPAUX

POISSONS

Saumon à l'oseille façon Troisgros <i>Ora King salmon, sorrel sauce, Troisgros style</i>	34
Raie au Beurre Noisette <i>skate wing, caper, lemon brown butter sauce</i>	26
Moules Marinières <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	24
Saint-Jacques Grillées <i>grilled day boat scallops, béarnaise butter, potato, wild mushroom</i>	38

FOR 2

Côte de Boeuf Béarnaise* <i>32 oz wood fired grilled prime rib on the bone, pommes frites, petite salade</i>	105
Bar entier Grillé au feu de Bois <i>wood fired grilled whole branzino</i>	72

VÉGÉTARIEN

Gnocchi aux Asperges <i>parisian gnocchi, grilled asparagus, mimolette cheese</i>	26
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VIANDES

Filet au Poivre* <i>green peppercorn sauce, pommes frites</i>	48
Poulet Fermier dans son Jus <i>free range roasted chicken, jus, french mashed potatoes</i>	32
Canard à l'orange <i>roasted duck breast, caramelized endive, orange sauce</i>	38
Knox Burger* <i>the Classic, pommes frites</i>	20
Le Burger au Poivre* <i>the French, pommes frites</i>	22

Entrecôte Marchand de Vin* <i>14 oz bone-in Arrowhead TX NY strip</i>	46
<i>10 oz A Bar N Ranch TX wagyu</i>	68

GARNITURES

House Cut Fries <i>tarragon aioli</i>	9	Sautéed Greens <i>lemon, chili</i>	10
Pommes Purée <i>lots of butter</i>	9	Fried Cauliflower <i>boursin sauce</i>	9
Roasted Potatoes <i>garlic, rosemary</i>	9	Wood Fired Grilled Asparagus <i>gribiche sauce</i>	12

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.

*Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table.
Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.