

HORS D'ŒUVRES

Gaspacho de Tomate <i>chilled tomato soup, Andalusian style</i>	13
Cœur 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, crème fraîche</i>	14
Moules Gratinées en Cassolette <i>gratin of mussels, spinach saffron 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



OYSTERS, CAVIAR & CHARCUTERIE*

Oysters on the Half Shell <i>with horseradish, mignonette</i>	dozen 38 half 19
Golden Ossetra Caviar <i>with traditional accompaniments</i>	125
Dutch Siberian Baerii Caviar <i>with traditional accompaniments</i>	85
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, candied nuts & fruits, honeycomb</i>	28

Soup & Sandwich du Jour
17

SALADES, ŒUFS ET SANDWICHES

French Omelette au Boursin <i>made with creamy garlic herbs French Boursin</i>	17
Cheese Soufflé & salade <i>double baked cheese soufflé</i>	18
Quiche aux Lardons <i>bacon & gruyère quiche, petite salade verte</i>	17
Quiche aux Épinards et Champignons <i>spinach and mushroom quiche, petite salade verte</i>	17
Croque Monsieur <i>pommes frites (add an egg for Croque Madame +3)</i>	21
Le Cordon Bleu <i>ciabatta, fried chicken breast, gruyère, ham, celery remoulade, petite salade verte</i>	18

Le Sud <i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, potato chips</i>	16
Knox Burger* <i>the classic, pommes frites</i>	20
Le Burger au Poivre* <i>the French, pommes frites</i>	22
Salade Nicoise* <i>bluefin tuna, black olives, fava beans, boiled egg, haricot vert, red bell pepper, basil</i>	28
Salade de Poulet Cajun <i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	18

ENTRÉES

Raie au Beurre Noisette <i>skate wing, caper, lemon brown butter sauce</i>	26
Smoked Fish Platter <i>smoked trout, salmon gravlax, rillettes de poisson, capers, pickled vegetables</i>	24
Moules Marinières <i>mussels in white wine shallots sauce, pommes frites</i>	24

Saumon Grillé* <i>grilled salmon, tzatziki, pickled mustard seed, arugula & radish salad</i>	29
Steak Frites* <i>hanger steak, maître d'hôtel butter, pommes frites, watercress</i>	26
Steak Tartare & Os a Moelle* <i>handcut beef filet & bone marrow crostinis, pommes frites</i>	26

GARNITURES

Pommes Frites	tarragon aioli	8
Petite Salade Verte		9

Fried Cauliflower	boursin sauce	9
Wood Fired Grilled Asparagus	gribiche sauce	10

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.