

HORS D'ŒUVRES

Gazpacho de Tomate <i>chilled tomato gazpacho, cucumber, dry olive, pine nut</i>	14
Coœur de Laitue aux Herbes et Échalotes ^{VG GF} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Baby Kale Caesar ^{GFM} <i>baby kale, house caesar dressing, confit tomato, pickled red onion, parmesan crisp</i>	18
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	14
Salade Avocat et Crevettes ^{GF} <i>avocado & shrimp salad, french cocktail sauce</i>	21
Saumon Cru Mariné à l'Aneth* ^{GFM} <i>salmon, lemon, dill, crispy quinoa, grilled country bread</i>	17
Salade de Poireaux Dijonnaise ^{GFM} <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	14



OYSTERS, CAVIAR & CHARCUTERIE*

Oysters on the Half Shell <i>cocktail sauce, mignonette</i>	dozen 39 half 20
Golden Ossetra Caviar <i>traditional accompaniments</i>	125
Dutch Siberian Baerii Caviar <i>traditional accompaniments</i>	85
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, mustard, fruit compote, honeycomb</i>	32

Soup & Sandwich du Jour
17

SALADES, ŒUFS ET SANDWICHES

French Omelette ^{GF} <i>french boursin, petit salade verte</i>	18
Cheese Soufflé & Salade ^V <i>twice baked cheese soufflé</i>	21
Quiche aux Lardons <i>bacon & gruyère quiche, petit salade verte</i>	17
Quiche aux Épinards et Champignons ^V <i>spinach and mushroom quiche, petit salade verte</i>	17
Croque Monsieur <i>pommes frites, petit salade verte (add an egg for Croque Madame +3)</i>	21
Le Cordon Bleu <i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petit salade verte</i>	18

Le Sud ^V <i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petit salade verte</i>	16
Knox Burger* ^{GFM} <i>the Classic, pommes frites</i>	21
Le Burger au Poivre* ^{GFM} <i>the French, pommes frites</i>	24
Salade Nicoise* ^{GF DF} <i>bluefin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	32
Salade de Poulet Cajun ^{GF} <i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	22

ENTRÉES

Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, croutons, lemon segments, lemon brown butter sauce</i>	32
Smoked Fish Platter ^{GFM} <i>smoked trout, salmon gravlax rillettes de poisson, capers, pickled vegetables</i>	24
Saumon Grillé* <i>grilled salmon, green farro, asparagus, lemon vinaigrette</i>	38

Moules Marinières ^{GFM} <i>mussels in white wine shallot sauce, pommes frites, grilled country bread</i>	24
Steak Frites* ^{GFM} <i>hanger steak, maître d'hôtel butter, pommes frites, watercress</i>	32

GARNITURES

Pommes Frites	8	Fried Broccoli <i>boursin sauce</i>	9
Petit Salade Verte	9	Asperges Grillées <i>harissa condiment, lemon</i>	14

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.
V-Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified