

HORS D'ŒUVRES

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| <b>Gaspacho de Tomate</b> <sup>VG</sup><br><i>chilled tomato soup, Andalusian style</i>                                     | 13 |
| <b>Coœur de Laitue aux Herbes et Échalotes</b> <sup>VG GF</sup><br><i>heart of lettuce, herbs &amp; shallot vinaigrette</i> | 15 |
| <b>Rillettes de Poisson</b> <sup>GFM</sup><br><i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>    | 14 |
| <b>Moules Gratinées en Cassolette</b><br><i>gratin of mussels, spinach saffron sauce</i>                                    | 15 |
| <b>Poisson Cru à l'huile d'Olive et Citron*</b> <sup>GF</sup><br><i>striped bass crudo, citrus, olive oil, avocado</i>      | 21 |
| <b>Saumon Cru mariné à l'Aneth*</b> <sup>GFM</sup><br><i>salmon, lemon, dill, crispy quinoa</i>                             | 17 |
| <b>Salade de Poireaux Dijonnaise</b> <sup>GFM</sup><br><i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>         | 14 |



OYSTERS, CAVIAR & CHARCUTERIE\*

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

Soup & Sandwich du Jour  
17

SALADES, ŒUFS ET SANDWICHES

|                                                                                                                      |    |
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| <b>French Omelette</b> <sup>GF</sup><br><i>Cartemere Farms eggs, french boursin, petite saladé verte</i>             | 18 |
| <b>Cheese Soufflé &amp; Salade</b> <sup>V</sup><br><i>twice baked cheese soufflé</i>                                 | 21 |
| <b>Quiche aux Lardons</b><br><i>bacon &amp; gruyère quiche, petite saladé verte</i>                                  | 17 |
| <b>Quiche aux Épinards et Champignons</b> <sup>V</sup><br><i>spinach and mushroom quiche, petite saladé verte</i>    | 17 |
| <b>Croque Monsieur</b><br><i>pommes frites<br/>(add an egg for Croque Madame +3)</i>                                 | 21 |
| <b>Le Cordon Bleu</b><br><i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite saladé verte</i> | 18 |

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| <b>Le Sud</b> <sup>V</sup><br><i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petite saladé verte</i>              | 16 |
| <b>Knox Burger*</b> <sup>GFM</sup><br><i>the Classic, pommes frites</i>                                                                         | 20 |
| <b>Le Burger au Poivre*</b> <sup>GFM</sup><br><i>the French, pommes frites</i>                                                                  | 22 |
| <b>Salade Nicoise*</b> <sup>GF</sup><br><i>bluefin tuna, black olives, potato, boiled egg, haricot vert, red bell pepper, dijon vinaigrette</i> | 28 |
| <b>Salade de Poulet Cajun</b> <sup>GF</sup><br><i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>    | 22 |

ENTRÉES

|                                                                                                                                    |    |
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| <b>Raie au Beurre Noisette</b> <sup>GFM</sup><br><i>skate wing, caper, lemon brown butter sauce</i>                                | 28 |
| <b>Smoked Fish Platter</b> <sup>GFM</sup><br><i>smoked trout, salmon gravlax, rillettes de poisson, capers, pickled vegetables</i> | 24 |
| <b>Moules Marinières</b> <sup>GFM</sup><br><i>mussels in white wine shallots sauce, pommes frites, grilled country bread</i>       | 24 |

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| <b>Saumon Grillé*</b> <sup>GF</sup><br><i>grilled salmon, tx field peas, summer vegetables</i>               | 34 |
| <b>Steak Frites*</b> <sup>GFM</sup><br><i>hanger steak, maître d'hôtel butter, pommes frites, watercress</i> | 26 |
| <b>Steak Tartare*</b> <sup>GFM</sup><br><i>handcut beef, crostinis, pommes frites</i>                        | 26 |

GARNITURES

|                     |   |                                                    |    |
|---------------------|---|----------------------------------------------------|----|
| Pommes Frites       | 8 | Fried Broccoli <i>boursin sauce</i>                | 9  |
| Petite Salade Verte | 9 | Wood Fired Grilled Asparagus <i>gribiche sauce</i> | 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.  
V-Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified