

KNOX
BISTRO

HORS D'OEUVRES

Gazpacho <i>chilled tomato soup, Mediterranean style</i>	19
Coeur de Laitue aux Herbes et Échalotes <i>heart of lettuce, herbs, shallot vinaigrette</i>	16
Rillettes de Poisson GFM <i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	19
Burrata & Strawberry <i>balsamic strawberry dressing, hazelnuts, toasted sourdough</i>	18
Saumon Cru Mariné à l'Aneth* GFM <i>salmon carpaccio, lemon, dill, crispy quinoa, grilled country bread</i>	19
Salade de Poireaux Dijonnaise <i>leeks in mustard vinaigrette, eggs, hazelnuts, bistro style</i>	18
Avocat et Crevettes <i>avocado, rock shrimp, french cocktail sauce</i>	22
Avocado Toast <i>greek yogurt, country bread, sesame</i>	12



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, pickled veggies, mustard, fruit compote, honeycomb</i>	32

Soup & Sandwich du Jour
19

SALADES, OEUFs ET SANDWICHES

French Omelette <i>french boursin, petite salade verte</i>	23
Cheese Soufflé & Salade V <i>twice baked cheese soufflé</i>	25
Quiche aux Lardons <i>bacon & gruyère quiche, petite salade verte</i>	22
Quiche aux Épinards et Champignons V <i>spinach and mushroom quiche, petite salade verte</i>	21
Croque Monsieur <i>pommes frites, petite salade verte (add an egg for Croque Madame)</i>	23
Le Cordon Bleu <i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite salade verte</i>	21

Le Provence V <i>roaster peppers cream, tomato, roasted bell pepper, grilled eggplants, feta cheese</i>	18
Knox Burger* GFM <i>the Classic, cheddar cheese, pommes frites</i>	26
Le Burger au Poivre* GFM <i>the French, Swiss cheese, pommes frites</i>	29
Salade Nicoise* <i>yellowfin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	34
Salade de Poulet Cajun <i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	27

ENTRÉES

Raie au Beurre Noisette GFM <i>skate wing, spinach, roasted potato, caper, croutons, lemon brown butter sauce</i>	34
Smoked Fish Platter GFM <i>smoked trout, salmon gravlax, capers, pickled vegetables, grilled country bread</i>	28
Saumon Grillé <i>tzatziki sauce, mustard seed, arugula and radish salad</i>	33

Moules Mariniere GFM <i>mussels, white wine shallot sauce, pommes frites, grilled country bread</i>	29
Steak Frites* GF <i>prime hanger steak, knox sauce, pommes frites,</i>	36
Tartare de Boeuf <i>hand cut beef filet, condiments, horseradish cream, fries</i>	36

GARNITURES

Pommes Frites 8
hand-cut daily

Aubergines Rôtie 14
roasted japanese eggplant, curried labne, golden raisins, mint

Haricots Verts 14
sauteed green string beans, toasted almond

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