

## BISTRO

## HORS D'OEUVRES

<b>Soupe du Jour</b> <i>seasonal daily soup</i>	14
<b>Coeur de Laitue aux Herbes et Échalotes</b> GF V <i>heart of lettuce, herbs, shallot vinaigrette</i>	15
<b>Rillettes de Poisson</b> GFM <i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	16
<b>Salade de Betteraves et Burrata</b> GF V <i>chiogga beet salad, burrata, meyer lemon, hazelnut</i>	17
<b>Saumon Cru Mariné à l'Aneth*</b> GFM <i>salmon carpaccio, lemon, dill, crispy quinoa, grilled country bread</i>	19
<b>Salade de Poireaux Dijonnaise</b> GF V <i>leeks in mustard vinaigrette, eggs, hazelnuts, bistro style</i>	16
<b>Avocat et Crevettes</b> GF <i>avocado, rock shrimp, french cocktail sauce</i>	21
<b>Avocado Toast</b> V <i>greek yogurt, country bread, sesame</i>	12



## OYSTERS, CAVIAR &amp; CHARCUTERIE\*

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

## Soup &amp; Sandwich du Jour

19

## SALADES, OEUFS ET SANDWICHES

<b>French Omelette</b> GF 22 <i>french boursin, petite salade verte</i>	<b>Le Sud</b> V 16 <i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petite salade verte</i>
<b>Cheese Soufflé &amp; Salade</b> 21 <i>twice baked cheese soufflé</i>	<b>Knox Burger*</b> GFM 23 <i>the Classic, cheddar cheese, pommes frites</i>
<b>Quiche aux Lardons</b> 21 <i>bacon &amp; gruyère quiche, petite salade verte</i>	<b>Le Burger au Poivre*</b> GFM 26 <i>the French, Swiss cheese, pommes frites</i>
<b>Quiche aux Épinards et Champignons</b> 21 <i>spinach and mushroom quiche, petite salade verte</i>	<b>Salade Nicoise*</b> GF 34 <i>yellowfin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>
<b>Croque Monsieur</b> 21 <i>pommes frites, petite salade verte (add an egg for Croque Madame)</i>	<b>Salade de Poulet Cajun</b> GF 25 <i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>
<b>Le Cordon Bleu</b> 18 <i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite salade verte</i>	

## ENTRÉES

<b>Raie au Beurre Noisette</b> GFM 32 <i>skate wing, caper, croutons, lemon segments, lemon brown butter sauce</i>	<b>Moules Mariniere</b> GFM 27 <i>mussels, white wine shallot sauce, pommes frites, grilled country bread</i>
<b>Smoked Fish Platter</b> GFM 27 <i>smoked trout, salmon gravlax, capers, pickled vegetables, grilled country bread</i>	<b>Steak Frites*</b> GFM 36 <i>prime hanger steak, knox sauce, pommes frites,</i>
<b>Saumon Grillé</b> 32 <i>grilled salmon, parisian gnocchi, lemon cream, spinach leaves</i>	

## GARNITURES

<b>Pommes Frites</b> 8 <i>hand-cut daily</i>	<b>Aubergines Rôtie</b> 12 <i>roasted japanese eggplant, curried labne, golden raisins, mint</i>	<b>Haricots Verts</b> 12 <i>sauteed green string beans, lemon aioli, toasted almond</i>
<b>Petite Salade Verte</b> 9 <i>shallot vinaigrette</i>		

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

\*We apply a surcharge of 3% on all credit card payments. \*

