

~ NIBBLES ~

Warm olives	5
Chipotle roasted almonds*	6
Chopped chicken liver tartine	4
Deviled pickled eggs	3
Escargot hush puppies	7
Maple spiced pork cracklin'	3
Bacon and onion flammekueche	7

~ STARTERS ~

Smoked potato and leek soup	7
MWP Chili soup	9
Butterhead lettuce with goat cheese mountain pie	11
Winter greens salad, vinaigrette	7
Iceberg wedge, blue cheese *	10
Chicken sausage, minute sauerkraut	10
Smoked sturgeon, celeriac, bilinis	14
Steak tartar, spuds	12
Burrata ravioli, caviar sauce	15
Frogs legs, black walnut romesco *	11
Headcheese, from head to toe	8
Lamb tongue moussaka	12
Grilled baby octopus, persillade	9

~ SPECIALS ~

SATURDAY & SUNDAY BRUNCH COMING SOON!

~ MAIN COURSE ~

Bacon cheese burger, French fries or salad	16
Hangar steak frites, bordelaise sauce	22
Roasted pork for two, charcutiere sauce, choose two sides	42
Cast-iron chicken, cippolini shepherd pie	19
Cassoulet	25
Tagliatelle bolognese	18
Skate wings, provençale socca, caponata*	22
Whole boneless dorade, braised fennel, picholine olive	26
Grilled salmon, parsnip, salsify & lentils	21
Chef designed vegetarian dish available	18

~ SIDES ~

French fries	7
Braised Puy lentils	8
Brussels sprouts & bacon	8
Mashed potatoes	6
Roasted mushrooms & cauliflower	9
Whole grain risotto	7

~ SWEETS ~

Apple pie	8
Key lime pie	8
Vanilla crème brûlée	8
Baked Alaska flambé *	12
Brownie sundae *	10
Selection of seasonal sorbet	7

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Common food allergens are used in the kitchen.

Nuts are marked with a *. Please ask your waiter for more details in case of allergies.