

## Bienvenue!

It is our great pleasure to serve you. In doing so, we would like to be clear about our policy on service charges. Simply put, we do not add any service fees to your bill that go to the business. When presented with your bill, you will see an automatic gratuity charge of 20% of the service total, before tax. There is a second line for additional gratuity if you would like to acknowledge exceptional service. 100% of this money goes directly to the staff that served you.



# Chez

### BRUNCH

#### HORS D'ŒUVRES

<b>SALADE VERTE</b>	14
bibb lettuce, radish, fine herbs, bistro vinaigrette	
<b>CAESAR</b>	16
romaine lettuce, parmesan dressing, boquerones, garlic breadcrumbs	
<b>LA CACHAT</b>	14
provençal goat cheese, honey, lavender, figs	
<b>GAZPACHO AUX FRAISES</b>	15
chilled strawberry soup, french feta, english cucumber, mint, piquillo pepper	
<b>SOUPE À L'OIGNON</b>	16
gruyère, crouton	
<b>RILLETES</b>	18
smoked fish, crème fraîche, trout roe, chips maison	
<b>STEAK TARTARE</b>	22
bistro filet, quail egg, shallot, toast	
<b>PÂTÉ MAISON</b>	16
grain mustard, cornichons	
<b>FOIE DE VOLAILLE</b>	16
chicken liver mousse, loupjac gelée	
<b>ESCARGOTS</b>	19
burgundy snails, mushroom duxelles, parsley garlic butter, puff pastry	

#### ENTRÉES

<b>CRÊPES</b>	15
lemon cream, strawberries	
<b>PAIN PERDU</b>	15
brûléed french toast, orange suprême, maple syrup	
<b>TARTINE</b>	20
smoked salmon, country toast, herbed boursin, poached egg, capers, dill, shallot	
<b>OMELETTE</b>	17
local eggs, fine herbs, gruyère, pommes frites	
<b>CROQUE MADAME</b>	19
parisian ham, gruyère, mornay sauce, fried egg, pommes frites	
<b>BISTRO BURGER</b>	24
smash burger, american cheese, crispy smoked pork belly, lettuce, club sauce, pickles, pommes frites (sunny side egg \$2)	
<b>MOULES FRITES</b>	32
maine mussels, fennel, pastis, crème fraîche, tarragon	
<b>LOUP DE MER</b>	34
sea bass, fennel soubise, french beans, almond-caper beurre noisette	
<b>POULET RÔTI</b>	33
herb roasted amish chicken, potato rösti, spinach	
<b>STEAK FRITES</b>	26
allen bro. ny strip, sauce bearnaise, pommes frites	

# Billy

## SUD

**VINS PÉTILLANTS**

	Glass   Bottle
Domaine de Martinolles, <i>Le Berceau</i> , Languedoc, Brut Rosé (NV)	13   52
Christophe Thorigny, <i>Vouvray</i> , Brut (2021)	14   56
Famille de Mondeville, <i>Champagne Dumont</i> , Côte des Bar, Brut (NV)	32   128
Pierre Chavin, <i>Pierre Zero Signature</i> , dealcoholized sparkling rosé (NV)	13   52

**VINS BLANCS**

Richard Böcking, Mosel Germany, Pinot Blanc (2022)	13   52
Gillet Queyrens, <i>Le Jour de Pey</i> , Bordeaux, Sauvignon Blanc/Sémillon (2024)	15   60
Christophe Thorigny, <i>Vouvray</i> , Chenin Blanc (2024)	15   60
Boyer de Bar, <i>Les Peyrarols</i> , Languedoc, Chardonnay (2023)	18   72
Domaine Francis Blanchet, <i>Kriotine</i> , Pouilly-Fumé, Sauvignon Blanc (2024)	18   72
Christian Lauverjat, <i>Moulin des Vrilleres</i> , Sancerre, Sauvignon Blanc (2025)	23   92

**VIN ROSÉ**

Domaine du Cros, <i>Lo Sang del País</i> , Marcillac, Fer Servadou (2024)	13   52
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**VINS ROUGES**

Domaine Paul Durdilly et Fils, <i>Les Grandes Coasses</i> , Beaujolais, Gamay (2024)	13   52
Domaine Roger Perrin, Côtes du Rhône, Grenache/Syrah/Cinsault (2023)	15   60
Domaine La Luminaille, <i>Apis</i> , Vin de France, Carignan/Grenache (2024)	15   60
Château les Vieux Moulins, <i>Les Hélices</i> , Blaye Côtes de Bordeaux, Merlot/Cabernet Franc/Cabernet Sauvignon (2020)	17   68
Mas Carlot, <i>Hommage à Paul Blanc</i> , Costières de Nîmes, Syrah/Mouvedre (2022)	19   76
Domaine Henri Latour, Bourgogne Hautes-Côtes de Beaune, Pinot Noir (2023)	19   76

**COCKTAILS À LA MAISON**

BLOODY MARY vodka, chef's house mix, horseradish, espelette pepper, lemon	15
MIMOSA fresh orange juice, sparkling wine	13
MIMOSA ENSEMBLE bottle of sparkling wine & fresh orange juice	44
JASMINE gin, orange liqueur, Campari, lemon (also available zero-proof)	16
ROSE WINDOW Capitoline vermouth rouge, elderflower, lemon, sparkling wine	14
ARMAGNAC OLD FASHIONED Armagnac, Lillet Blanc, aromatic & orange bitters	16
ESPRESSO MARTINI vodka, espresso, Amaro Averna, coffee liqueur	18

**BIÈRES & CIDRE**

Kronenbourg, <i>1664</i> , lager, Alsace	9
Meteor, pilsner, Alsace	9
Solace, <i>Sun's Out Hops Out</i> , IPA, Virginia	11
Rodenbach, <i>Grand Cru</i> , Flemish sour red ale, Belgium	13
Brasserie de la Pigeonnelle, <i>Loirette</i> , farmhouse ale, Torraine Loire	14
Bertinchamps, <i>Pamplemousse</i> , lambic & fruit beer, Belgium (500 ml)	16
La Maison Ferré, <i>La Cave de Gabriel</i> , cidre brut, Le Perche Normandie	9   36
Clausthaler, <i>Dry Hopped</i> , non-alcoholic IPA, Germany	8

**BOISSONS**

FRESH ORANGE JUICE	5
HOT COFFEE Lost Sock Roasters, <i>Western House</i> , filter blend	cup/carafe 6   20
DECAF COFFEE Lost Sock Roasters, <i>Madre Laura Decaf</i> , Antioquia Colombia	6   20
ICED COFFEE Lost Sock Roasters, <i>Western House</i> , filter blend	6
HOT TEA Harney & Sons, Chamomile, Earl Grey, Jasmine Green, Tilleul Mint	6
ICED TEA Rishi, <i>Golden Triangle</i> , black	6
SPARKLING WATER Fiuggi, natural mineral sparkling water 1L	9
STILL WATER Fiuggi, natural mineral still water 1L	9