

# 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.



## HORS D'ŒUVRES

**SALADE VERTE** 14  
bibb lettuce, radish, fine herbs,  
bistro vinaigrette

**CAESAR** 16  
romaine lettuce, parmesan dressing,  
boquerones, garlic bread crumbs

**BETTERAVES** 16  
beets, puy lentils,  
roquefort, walnuts, pear

**LA CACHAT** 14  
provençal goat cheese,  
honey, lavender, figs

**GAZPACHO AUX FRAISES** 15  
chilled strawberry soup, french feta,  
english cucumber, mint, piquillo pepper

**SOUPE À L'OIGNON** 16  
gruyère, crouton

**RILLETES** 18  
smoked fish, crème fraîche,  
trout roe, chips maison

**CROQUETTES** 15  
prawn & rice fritters, saffron rouille

**STEAK TARTARE** 22  
bistro filet, quail egg, shallot, toast

**PÂTÉ MAISON** 16  
grain mustard, cornichons

**FOIE DE VOLAILLE** 16  
chicken liver mousse, loupjac gelée

**ESCARGOTS** 19  
burgundy snails, mushroom duxelles,  
parsley garlic butter, puff pastry

# Chez

## ENTRÉES

**LOUP DE MER** 34  
sea bass, fennel soubise, french beans,  
almond-caper beurre noisette

**SCOTTISH SALMON** 34  
potato crust, asparagus,  
potato leek purée, lemon beurre blanc

**MOULES FRITES** 33  
maine mussels, piperade basquaise,  
saffron cream

**YELLOWFIN TUNA** 36  
fingerling potatoes, white beans,  
french beans, piquillo pepper, egg,  
tapenade niçoise

**BUCATINI PROVENÇALE** 23  
basil pistou, pistachio,  
cherry tomatoes, pecorino

**POULET RÔTI** 33  
herb roasted amish chicken,  
potato dauphinoise, spinach

**CONFIT CANARD** 36  
crispy duck leg, potato rösti,  
spinach, shiitake mushroom,  
banyuls vinegar sauce

**STEAK FRITES** 47  
allen bros. ny strip,  
sauce bearnaise, pommes frites

**BISTRO BURGER** 24  
smash burger, american cheese,  
crispy smoked pork belly, lettuce,  
club sauce, pickles, pommes frites

**SPÉCIAL DU MOIS**  
**TROUT GRENOBLOISE** 35  
trout, fingerling potatoes,  
heirloom carrots, fennel puree,  
lemon caper brown butter sauce

# Billy

## SUD

**VINS PÉTILLANTS**

|   | Glass   Bottle |
|---|----------------|
| Domaine de Martinolles, <i>Le Berceau</i> , Languedoc, Brut Rosé (NV) | 13   52        |
| Christophe Thorigny, Vouvray, Brut (2021)                             | 14   56        |
| Famille de Mondeville, Champagne Dumont, Côte des Bar, Brut (NV)      | 32   128       |

**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, Vouvray, Chenin Blanc (2024)                                    | 15   60 |
| Boyer de Bar, <i>Les Peyrarols</i> , Vin de France (Côte des Bar), 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 |
|---|---------|

**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 (Rasteau), Carignan/Grenache (2024)                                      | 15   60 |
| Château les Vieux Moulins, <i>Les Hélices</i> , Blaye Côtes de Bordeaux,<br>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**

|   |    |
|---|----|
| ROSE WINDOW Capoline vermouth rouge, elderflower, lemon, sparkling wine   | 14 |
| LAPIN DE NEIGE gin, fino sherry, jurançon, raspberry eau-de-vie   | 17 |
| HAY FEVER vodka, elderflower, lemon, grapefruit, house-made grenadine   | 16 |
| JASMINE gin, orange liqueur, Campari, lemon   | 16 |
| CŒUR D'HIVER Hogsworth Bourbon/Armagnac blend, Calvados,<br>Fey Anmè forest liqueur, vermouth rouge, aromatic bitters | 17 |
| ARMAGNAC OLD FASHIONED Armagnac, Lillet Blanc, orange & aromatic bitters  | 16 |

**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 |

**BOISSONS SANS ALCOOL**

|  |         |
|--|---------|
| Pierre Chavin, <i>Pierre Zero Signature</i> , dealcoholized sparkling rosé (NV)              | 13   52 |
| FIÈVRE DES FLEURS non-alcoholic gin, elderflower, lemon, grapefruit,<br>house-made grenadine | 16      |
| TULIPE non-alcoholic gin, simple syrup, Giffard Apéritif, lemon, orange bitters              | 16      |
| FAUXPÉRITIF SPRITZ Undone Apéritif, sparkling water  | 13      |
| LE GINGEMBRE lime, honey, ginger beer, fresh herbs   | 12      |
| Clausthaler, <i>Dry Hopped</i> , non-alcoholic IPA, Germany                                  | 8       |