

# DES AMIS

CAFÉ

## SOUPES ET SALADES

### SOUPE À L'OIGNON GRATINÉE

oxtail and beef shank broth, caramelized onions, gruyere 9

### SOUPE AU PISTOU

summer vegetables and flageolet beans, garlic-basil purée 8

### SALAD VERTE

young lettuces, soft herbs, dijon vinaigrette 9

### SUMMER VEGETABLE SALAD

shaved raw and cooked vegetables, carrot purée, goat cheese crouton 11

### SALAD LYONNAISE

hearts of frisée with warm bacon lardons, poached egg, chives and roquefort 11

### SALAD NIÇOISE

tuna confit, hard boiled eggs, dandelion greens, beans, potatoes, tomatoes, anchovies, lemon vinaigrette 19

## LE PLATEAU

oysters, clams, cracked crab, mussels, lobster, shrimp

Petit  
65

Le Grand  
115

### LUNCH AND DINNER DAILY AND NIGHTLY

### BRUNCH WEEKENDS

### NIGHTLY THURSDAY - SATURDAY 11PM - 1AM

Un bon repas doit commencer par la faim.



A good meal must begin with hunger



## • HORS D'ŒUVRES •

### NETTLE AND SPINACH FLAN

organic egg yolk, parmesan, truffle and potato vinaigrette 12

### CHÈVRE AND POTATO RAVIOLI

english peas, summer squash, corn, sweet butter 12

### BRANDADE DE MORUE FUMÉ

celery and parsley salad, toasted baguette 9

### CHILLED LOBSTER SALAD

sweet corn velouté, fava beans, pickled shallots and little basil 15

### SARDINES ESCABÈCHE

ratatouille, charred pepper purée and crispy croutons 8

### STUFFED ZUCCHINI FLOWERS

salmon mousse, shelling bean ragout 11

### CRISPY TROTTERS

green mustard, mizuna, pickled red pearl onions 11

### FOIE GRAS TERRINE

ramp and mustard seed marmalade, toasted brioche 17

## ~ CAVIAR SERVICE ~

sterling california white sturgeon caviar, et ses garnitures 90

## • FRUITS DE MER •

DOZEN OYSTERS, CHEF'S SELECTION ..... 32

SELECT OYSTERS ..... A.Q.

CHERRYSTONE CLAMS ..... 17

MENDOCINO SEA URCHIN ..... A.Q.

SEAFOOD SALAD ..... 9

SHRIMP COCKTAIL .....SIX PC 16

CRACKED DUNGENESS CRAB ..... A.Q.

1/2 LOBSTER ..... 16

## • PLATS PRINCIPAUX •

### MUSSELS

tomato, white wine, garlic and lovage 16

### SKATE WING GRENOBLOISE

brown butter, capers, parsley, haricots vert 21

### GRILLED BRANZINO PROVENÇAL

fennel, tomato, garlic, olives, sauce verte 27

### SEARED KING SALMON

wild mushroom barigoule, sauce gribiche 27

### ROAST CHICKEN BALLOTINE

roasted potatoes, wilted purslane 22

### GRILLED SAUSAGE PAYSANNE

lentils du puy, stone fruit relish 16

### ROAST LAMB CHOP AND CRÉPINETTE

summer shell beans, tomato and chard 29

### HANGER STEAK FRITES

béarnaise, watercress salad 26

### CAFÉ DES AMIS BURGER

...add caramelized onions/gruyère/bacon \$1  
...add egg/roquefort \$2 13

## SPÉCIALITIÉS de la maison

### CHOUCROUTE GARNIE

braised bacon, housemade frankfurter, sauerkraut 27

### BLANQUETTE DE VEAU

slow cooked veal breast, crispy sweetbreads, peas and mushrooms 27

### CÔTE DE BŒUF FOR DEUX

with béarnaise, bordelaise, marrow and frites 85

## × CHARCUTERIE ×

pickled vegetables, mustard and toast

Potted Chicken Livers 7

Duck Rillettes 7

Jambon Persillé 7

Pâté Campagne 7

Torchon de Tête de Porc 7

Beef Shank Terrine 7

## FROMAGE

selection of three 16

selection of five 25

### Crottin de Chavignol

Roquefort

Brie de Meaux

Ossau Iraty

Époisses



## À LA CÔTÉ

### CHARD GRATINÉE

6

### DANDELION GREENS

with anchovy vinaigrette 6

### SUMMER POLE BEANS

brown butter and almonds 6

### POMMES FRITES

6

### POMMES PURÉE

6

### ROASTED MARROW

on grilled bread 6

## • PLATS DU JOUR •

**Tripe à la Mode de Caen**

21

**Crispy Frog Legs**

parsley, fennel, garlic and butter

21

**Grilled Calves Liver**

pomme purée, onions and bacon

20

**Pot au Feu**

traditional accompaniments

26

**Bouillabaise**

local fish and shellfish, potatoes, rouille

29

**Tournedos de Bœuf**

boulangère potatoes, green peppercorn sauce

36

**Roast Chicken for Deux**

wilted greens, natural jus

42