Hors-d’oeuvre
Pastrami & Truffles Fondué  13
Cheesed Red Pepper & Onion Chutney,
Toast, Served With Black Truffle Fondué

Fig & Cheese Tartine  11
Fig Jam, Port Salut, Honey Compressed Apples,
Candied Spicy Pecans, Baguette

*J foi Gras Saucé  18
Orange-ginger Marmalade, Fermented Blueberries,
Sunny Side Up Quail Egg, Grilled Baguette

Escargot  12
Tarragon Abstinence Butter, Fresh Baked Croissant

*P初次a Torte  14
Avocado, Quail Egg, Wasabi Caviar, Crostini

*Oysters Rockefeller  12
Spinach, Gruyère, Parmesan, Bacon Lardon,
Chardonnay Créme

Crispy Brussels Sprouts  9
Bacon Lardon, Balsamic Glaze, Sweet Chilli

Assiette De Charcuterie & Fromage

*Charcuterie & Cheese Board  21
Seasonal Cured Meats & Artisan Cheeses,
House Pickles, Local Honey, Baguette

Les Soupes
Soupe à l’oignon  7
Caramelized Sweet Onions, Beef Jus,
Country Bread & Comté Cheese

*Lobster Bisque  12
Lobster Claws & Knuckles, Saffron Foam,
Roasted Pepper Rouille, Macaron

Salades
Add Chicken 5 | Shrimp 4 | Salmon 9
6 oz New York Strip 12

House 8
Bibb Lettuce, Carrot, Radish,
Compressed Fennel, Poppy Seed Vinaigrette

Chopped  9
Mixed Greens, Fennel, Cabbage, Steamed Figs,
Blue Cheese, Candied Pecans,
Balsamic & Port Wine Vinaigrette

Beets & Roquette  10
Roasted Beets, Arugula, Cottage Cheese,
Candied Pecans, Orange Supremes,
Blackberry Vinaigrette

Caesar  9
Romaine Hearts, Parmesan, White Anchovies,
Shaved Pain Au Levain

*Tuna Nicoise  19
Mixed Greens, Pickled Onion, Hard Boiled Egg,
Fingerling Potatoes, Baby Heirloom Tomatoes,
Nicoise Olives, Sugar Snap Peas,
Mustard & Dill Vinaigrette

Lunch

Plats Principaux
Mussels Provençale  14
Herb Roasted Tomato Sauce, Niçoise Olives,
Capers, Herb Butter, Crostini

Chicken Paillard  15
Chicken, Arugula, Tomatoes, Fennel, Radish,
Orange Supremes, Avocado, Mustard Oil Vinaigrette

Chicken & Croissant  15
Crispy Fried Chicken, Butter Croissant,
Raclette Cheese Sauce

Add Egg  2

Champagne Mac & Cheese
Shrimp 1.4 | Lobster 1.8
Fresh Herbs, Raclette Cheese, Gruyère,
Asparagus, Parmesan Crust

Duck Confit  22
Compressed Peas, Sweet Potato Dauphinoise,
Anna Cherie’s Bourdaloue

Bouillabaisse  19
Mussels, Shrimp, Sea Bass, Fingerling Potatoes,
Saffron Broth, Rouille, Grilled Baguette

Steak Frites  28
8 oz New York Strip, Truffle Pommes Frites,
Fare Gran Mushroom Sauce

Scallop & Scallops Pappardelle  22
Blackened Houndfish, Seared Diver Scallops, Kale,
Baby Heirloom Tomatoes, Lemon Beurre Blanc

Bouillon of Lobster
Grilled Beef Tenderloin, Wild Mushrooms Ragout,
Arugula, Parmesan, Balsamic Noodles,
Sweet Varnish Cream

Scottish Salmon  21
Caper & Carrot Mousseline,
Vegetable Bouquetière, Lemon Dill Beurre Blanc

Viennoiserie
Pain Au Chocolate  5.5
Almond Croissant  5.5
Butter Croissant  5
Kouign Amman  5.5
Laminated Danish  5

Sandwiches
Served With A Choice Of Pommes Frites, Sweet Potato Fries Or House Salad

Akoushi Ghost Burger  13
Two 3.5 oz Patties, Ghost Pepper Cheese,
Avocado, Sweet Burger Bun, P.L.T.,
Add Sunny-side Up Egg  2

Croque Madame  13
Gruyère, Mommy Sauce, Sunny Side Up Egg,
Brioche And Your Choice Of:
Country Ham Or Smoked Turkey

French Dip  13
Roasted Prime Rib, Caramelized Onion,
Horseradish Creme, Gruyère, Au jus, Pain Levain

Blackened Flounder  14
Avocado, Cole Slaw, Smoked Remoulade,
Sweet Roll, House Pickles

Croissant BLT  1.3
Bacon, Lettuce, Tomato, Avocado,
Dijonaisse, Arugula Aoli,
Fresh Baked Croissant

Add Sunny-side Up Egg  2

The Pastrami  13
House Cured Pastrami, Apple Sauerkraut,
Avocado, White American Cheese, Brioche

Crepes
Prime Rib  16
Wild Mushrooms Ragout, Grilled Onions,
Horseradish Aoli, Arugula, Roquefort

Breakfast Crepe  15
Ham, Gruyère, Soft Scrambled Eggs, Tomato Jam,
House Blueberry Sausage

Banana Foster  14
Banana Flambe With Brown Sugar & Rum,
Nutella, Vanilla Bean Ice Cream

Breakfast
Soft Scramble  9
Fresh Herbs, Raclette Cheese, Baguette

Egg On Croissant  10
Scrambled Eggs, Port Salut

Add Ham, Smoked Turkey Or Bacon For 2

Ricotta Pancakes  13
Ricotta, Maple, Honey Ricotta, Meringue Kisses

Short Rib Hash  15
Spinach, Roasted Potatoes, Bacon,
Roasted Red Peppers, Poached Egg,
Hollandaise Sauce

*Thoroughly Cooking Food Of Animal Origin,
Including But Not Limited To Beef, Eggs, Fan, Lamb,
Milk, Poultry, Or Shellfish Reduces The Risk Of
Food-borne Illness. Young Children, The Elderly
And Individuals With Certain Health Conditions
May Be At A Higher Risk If These Foods Are
Consumed Raw Or Undercooked.

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