



LUNCH MENU

Tuesday – Friday

11:30 – 2:00

SOUPS AND SALADS

BELGIAN ENDIVE SALAD <i>blue, pickled figs, hazelnut dressing, watercress</i>	12
LEEK – POTATO SOUP <i>holland leeks, golden yukon potato, cream</i>	9
TOMATO VELOUTE <i>grilled cheese sandwich, basil oil</i>	10
CEASAR SALAD <i>parmesan brioche, croutons, anchovy dressing</i>	7/12
RED CURLY – APPLE SALAD <i>walnut, grain mustard dressing</i>	11
CAULIFLOWER – BACON QUICHE <i>lemon pepper, smoked shenandoah bacon</i>	14
GARLIC SEARED ATLANTIC SHRIMP <i>spinach, parsley, sunchoke</i>	15

ENTREES

TARTIFLETTE <i>golden yukon, smoked bacon, raclette cheese</i>	13
MUSSELS <i>white wine, celery, mustard, belgian fries</i>	17
SALMON RILLETTE TARTINE <i>brioche toast, cucumber – dill</i>	14
FRIED CHICKEN <i>beer batter, belgian fries, gin sauce</i>	16
MEATBALLS <i>beef, tomato sauce, potato chips, boston lettuce</i>	15
CROQUE MONSIEUR <i>prosciutto, gruyere cheese, romaine, dijon mustard</i>	14

SWEET

DAILY SELECTION OF ICE CREAM – SHERBET	6
GRAND MARNIER TIRAMISU <i>orange, cloves</i>	8
ALMOND - BANANA BEIGNET <i>szechuan pepper chocolate sauce</i>	8
BELGIAN CHOCOLATE BAR <i>frozen peanut caramel bar</i>	9
CINNAMON POT DU CREME <i>apple gelato, almond</i>	8

FLAMANT

For parties of 6 or more guests a 20% gratuity will be added.

Please let us know about any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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NON-ALCOHOLIC

SANTA LUCIA <i>still, 1l</i>	6
SANTA LUCIA <i>sparkling, 1l</i>	7
BADOIT <i>sparkling, 330ml</i>	5
BADOIT <i>sparkling, 750ml</i>	8
TONIC <i>fever tree</i>	4
COKE	4
DIET COKE	4
GINGER ALE <i>seagrams</i>	4
SPRITE	4

COFFEE

CORSICA FRENCH PRESS	5
MONTE CARLO BLEND DECAF	5
ESPRESSO	6
TEA	6

BEER

STELLA ARTOIS	6
HOEGAARDEN <i>white ale</i>	6
BARNEY FLATS <i>oatmeal stout, anderson valley</i>	7
BACK IN BLACK <i>21st amendment, black ipa, san francisco, ca</i>	6

WINE

CONCA D' ORO <i>prosecco, doc, millesimato, extra dry 2016</i>	8
ELK COVE ROSE <i>rose, willamette valley, or 2015</i>	9
DOMAINE TALMARD <i>chardonnay macon, france 2016</i>	9
MANU <i>sauvignon blanc, marlborough, new zealand 2016</i>	10
MAISON LOUIS LATOUR <i>pinot noir, bourgogne cuvee 2015</i>	11
CHATEAU LAROSE-TRINTAUDON <i>cabernet sauvignon, haut medoc, france 2012</i>	8

Full beverage menu available upon request

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