



HORS D'ŒUVRES



Cheese Pain au Lait 7
garlic & herb butter, Maison pickles

Escarole Salad 12
walnuts, Dijon mustard dressing

Duck Liver Parfait 13
shallot marmalade, gherkins, toast

Escargots de Bourgogne 18
almonds, garlic, herbs

Smoked Salmon Plate 16
sauce gribiche, watercress

Half Dozen Oysters 19
pineapple mignonette, horseradish

Sturgeon Caviar 138
buckwheat blinis, egg, crème fraîche

French Onion Soup 14
Gruyère, baguette, parsley

Caesar Salad 13
olives, Emmental, croissant croûton

Salt Cod Brandade 11
radishes, potato crisps

Seared Foie Gras 27
celeriac, rhubarb compote, brioche

Beef Tartare 19
traditional garnishes, grilled baguette
as a main with frites 27

Biff's Charcuterie 19
cooked & cured meats, remoulade

ENTRÉES

French Onion Beef Chuck Burger21
Gruyère, Dijonnaise, frites

Fresh Tagliatelle 28
shaved black truffle, cèpes, truffle sauce

Poached Organic Salmon 30
wilted spinach, sorrel cream

Provençal Ratatouille 23
tomato concassé, olive tapenade, basil

Pan-fried Sole Meunière 38
frites, haricots verts

Mussels & Frites 1½ lb 28
Pernod cream sauce

Roast Lamb Rump 39
ratatouille, saffron couscous

Coq au Vin 29
bacon lardons, mushrooms, pommes purée,
red wine jus

Bœuf Bourguignon 35
pommes purée, crispy onions

Pork Chop 37
choucroute, turned potatoes



Steak Frites

haricots verts, red wine glaze, sauce vierge
flat iron 29 filet 42 Tournedos Rossini 78



ACCOMPAGNEMENT

Pommes Purée 7

Asparagus & Gribiche 11

Buttered Haricots Verts 9

Pommes Frites 7
lemon & rosemary aioli

tasting menu

Chef's choice, five courses 59

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

@maisonselby
Executive Chef John Horne