

Lunch

FRIED BABY ARTICHOKE	12.
TERRINE MAISON <small>HOMEMADE PHEASANT AND PORK CORSE TERRINE</small>	9.
ESCARGOTS DE BOURGOGNE <small>GARLIC BUTTER AND PARSLEY</small>	14.
MOULES MARINIÈRE <small>WHITE WINE, SHALLOTS, GARLIC AND FISH FUME</small>	12.
OYSTERS DU JOUR	PA
FRENCH ONION SOUP GRATINEE	9.
CAESAR SALAD <small>CLASSIC WITH ANCHOVIES AND CROUTON</small>	8.
FRISÉE AUX LARDONS <small>CURLY ENDIVE SERVED WITH BLACK SHEEP FARMS</small>	12.
<small>ORGANIC POACHED EGG</small>	
BABY ARUGULA SALAD <small>ORGANIC, LOCAL</small>	10.
FONDUE:	
SAVOYARDE <small>GRUYERE EMMENTHALER WHITE WINE</small>	12.
RACLETTE STYLE <small>RACLETTE CHEESE WHITE WINE AND CORNICHONS</small>	12.
CRUDITÉS <small>OR BUNDEFLEISCH OR PROSCIUTTO</small>	3.50
ENTRÉES:	
HERONDALE FARM ORGANIC BURGER	12.
<small>SERVED WITH FRITES</small>	
PAN SEARED CONFIT LEG	18.
<small>SERVED WITH LENTILS AND FRISÉE SALAD</small>	
TROUT GRENOBLOISE <small>LEMON, CAPER, BROWN BUTTER AND CROUTONS</small>	18.
<small>SERVED WITH MASHED POTATOES</small>	
GRILLED NIMAN RANCH HANGER STEAK <small>MASHED POTATOES</small>	20.
<small>RED WINE SAUCE, SPINACH</small>	
RISOTTO DU JOUR <small>VEGETARIAN</small>	12.
EGGS BENEDICT	
<small>ORGANIC POACHED EGGS SERVED ON TOP OF CANADIAN BACON AND ENGLISH</small>	14.
<small>MUFFIN TOPPED WITH HOLLANDAISE</small>	
OMELET OF THE DAY <small>SERVED WITH FRITES</small>	11.

STISSING
HOUSE

Restaurant & Tavern

