

Lunch Menu

Appetizers

- French Onion Soup 12
gruyere, lardo
- Cucumber Gaspacho 12
strawberry, toy melon, potato cucumber
- Poached Leeks 14
chorizo spices, caramelized onions, yolk jam
- Raclette & Ham Croquettes 12
cabbage, apple, bacon
- Escargots 14
cynar, black garlic & bone marrow butter

Salads

- Green Garden Salad 11
add chicken, fish or steak + \$7
- Salade Nicoise 17
arugula, tomato, egg, tuna confit, olives, scallions
- Salade Lyonnaise 14
curly endive, egg, bacon, parsley, garlic crouton
- Salade Parisienne 14
batavia, ham, emmental, egg, button mushroom
- Beet Salad 14
heirloom tomatoes, goat cheese, pecan, fennel

Plats

- LPR Quiche 15
smoked duck confit, asparagus, mushroom
- Parisian Omelette 14
ham brie chives
- Summer Ravioli 23
ricotta, peas, cardamom, lemon, snow peas
- Duck Sandwich 17
duck confit, onion mustard, gruyere, arugula
cornichon relish, fries or salad
- Raie au Beurre Noire 21
skate wing, brown butter, foraged mushrooms
- Roasted Chicken 24
season vegetables, fries, herb mayo
- Steak Frites 28
hangar steak, herbed butter, fries

Executive Chef Alex Tobar

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risks of foodborne illness. Alert the server if you have any dietary restrictions.