



LE COMPTOIR

Small plates to share

Beef Tartare "On a Cloud" \$25

Rosemary smoked under a cloche, quail egg, grilled baguette

Pâté en Croûte Périgourdin \$20

Traditional pork pâté en croûte, foie gras, pistachios, mixed greens

Charcuterie \$25

House rillettes, pâté, artisanal saucisson, cornichons, grilled bread

Moroccan Briouats \$16

Assorted crispy pastries: chicken, beef, vegetables, Moroccan spices

Escargots de Bourgogne \$16

Garlic and herb butter

Os à Moelle \$17

Roasted bone marrow, Maldon salt, chermoula, grilled baguette

Piperade Basquaise \$14

Slow-cooked peppers, tomatoes, sweet onions, fresh herbs, grilled baguette

Œuf Mayo \$8

Soft-boiled egg, Dijon mayonnaise, chives, French parsley

SALADS

Fresh, bright, balanced

Moroccan Selection \$24

Zaalouk, carrot-cilantro salad, Moroccan salad

Niçoise Salad \$26

Tuna, anchovies, egg, fingerling potatoes, green beans, olives, mixed greens

Avocado Chermoula Salad \$18

Avocado, fresh herbs, house chermoula, citrus

Baraka Couscous Salad \$18

Fine couscous, tomatoes, cucumber, fresh mint, lemon

STARTERS

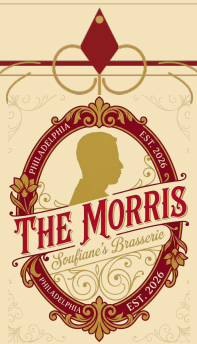
To begin the evening

Chermoula Scallops or Shrimp ... \$24 / \$26

Sautéed with saffron, garlic, parsley and chermoula

Classic French Onion Soup \$16

Onion soup gratinée, aged Emmental, baguette



PLATS & SPÉCIALITÉS

PLATS

French classics, faithfully done

Steak Frites \$35

Grilled bavette steak, green garden sauce, pommes allumettes

Canard Confit \$37

Duck leg confit, pommes sarladaises, mixed greens, red wine poached pear

Coq au Vin \$38

Chicken braised in red wine, pommes purée

Veau Marengo \$35

Braised veal with white wine, pearl onions, mushrooms, house purée

La Mouclade de Moules \$30

Mussels in white wine, curry, crème fraîche, pommes allumettes

ACCOMPAGNEMENTS

Sides

Pommes Allumettes \$10

Thin-cut fries, house aioli

Pommes Purée \$11

Yukon Gold, butter, cream, thyme

Ratatouille Provençale \$12

Slow-cooked vegetables, herbs de Provence

Fricassée de Champignons \$12

Seasonal mushrooms, butter, herbs

Haricots Verts \$8

Sautéed with garlic butter

Carottes Vichy \$8

Honey glazed carrots

SOFI CORNER

From Soufiane's home kitchen

Couscous Royal (for two) \$48

Lamb, chicken, merguez sausage, vegetables, fine couscous

Lamb Tagine \$40

Slow-cooked lamb tagine with prunes, Moroccan spices, pommes purée

Fish Tagine \$34

Red snapper, tomatoes, peppers, olives, cilantro, Moroccan spices, fine couscous

Chicken Tagine \$34

Preserved lemon, olives, fresh herbs, fine couscous

FROMAGE

Cheese & charcuterie

Cheese Board \$25 / \$35

Selection of 3 or selection of 5 French cheeses, green salad

Assorted Charcuterie \$25 / \$35

Selection of 3 or selection of 5, served with cornichons and grilled bread

DESSERTS

To finish, beautifully

Pain Perdu Marocain \$18

Pistachio, orange blossom, candied orange, vanilla ice cream

Crème Brûlée \$14

Classic vanilla bean

Mousse au Chocolat \$15

Dark chocolate mousse

Tarte au Citron \$14

French lemon tart, fresh berries