

Le Âme

The Lunch Menu

APPETIZERS

FRENCH ONION SOUP 16
Melted Gruyère, Baguette

MARKET OYSTERS* *Half Dozen* 24
Champagne Mignonette, Cocktail Sauce **GF**

SHRIMP COCKTAIL 24
Fresh Horseradish, Cocktail Sauce **GF**

TUNA CARPACCIO* 24
Caper, Hard-Boiled Egg, Lemon Oil, Fines Herbes **GF**

DUCK SPRING ROLLS 21
Carrot, Mushroom, Ginger, Plum Sauce

Frites

Classique* 12
Simply Salted, Garlic Aioli **GF VEG**

Truffle 16
Rosemary, Parmesan, Truffle Dijonnaise **GF VEG**

Crispy Onion* 11
French Quarter Spice, Spicy Garlic Aioli **VEG**

Onion Dip with Potato Chips 16

*Add 30g Osetra Caviar** 85 • *Add Dom. Perignon Glass* 95 / *Bottle* 495

Salads

Marinated Chicken 8 | *Grilled Shrimp* 12 | *Ora King Salmon* 14

SALADE MAISON 15
Bibb, Avocado, Radish, Fines Herbes,
Champagne Vinaigrette **GF VEG**

FRENCH CHOPPED CHICKEN 24
Romaine, Bacon, Egg, Avocado, White Cheddar,
Market Vegetables, Champagne Vinaigrette **GF**

CHILLED SHRIMP LOUIE 26
Iceberg Wedge, Avocado, Marinated Tomato,
Cucumber, French Pickle Dressing

NIÇOISE* 23
Seared Tuna, Niçoise Olive, Haricot Vert, Potato,
Egg, Lemon Vinaigrette **GF**

CACIO E PEPE CAESAR* 17
Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

SALADE LYONNAISE 18
Poached Egg, Frisée, Chèvre, Bacon Lardons,
Baguette Crouton, Shallot Vinaigrette

Jewish QUARTER

Matzo Ball Soup 15
*Double Chicken Bouillon,
Chicken Schmaltz, Mirepoix*

Bagel & Lox* 25
*Bagelfeld's Everything, Red Onion,
Caper, Cucumber, Dill, Cream Cheese*

Reuben 24

*Pastrami, Gruyère, Coleslaw,
Marbled Rye, Russian Dressing,
Kosher Pickle, Frites*

Tuna Melt 21

*Sourdough, Tomato,
Havarti, Kosher Pickle, Frites*

MAINS

JAMBON ET TOMATE Sourdough, White Cheddar, French Ham, Dijonnaise, Petite Greens 20

QUICHE FLORENTINE Gruyère, Spinach, Asparagus, Scallion, Petite Greens 18

PRIME RIB FRENCH DIP* *sidecar au jus* Gruyère, Creamy Horseradish, Garlic Butter, Frites 25

RICOTTA RAVIOLI Pomodoro, Aged Parmesan, Genovese Basil **VEG** 27

THE AMERICAN BURGER* American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites 24

STEAK FRITES* Café de Paris Butter **GF** 43

CROISSANT TURKEY CLUB Roasted Turkey, Bibb Lettuce, Tomato, Bacon, Swiss Cheese, Mayonnaise, Frites 20

ORA KING SALMON* Potato Crust, Glazed Candy Striped Beets, Bok Choy, Sauce Vin Blanc **GF** 39

ROASTED CHICKEN FRENCH DIP* *sidecar au jus* Havarti, Creamy Horseradish, Garlic Butter, Frites 22

MUSSELS FRITES Andouille Sausage, Stella Artois Broth 26

GF gluten-free **VEG** vegetarian

*These items may be served raw or undercooked or contain allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

COCKTAILS

CHAMPAGNE FOR BREAKFAST 16
Peach, Clover Honey, Pomegranate, Apricot,
Lemon, Sparkling Wine

SKINNY MARGARITA 19
Reposado Tequila, Fresh Lime, Cucumber,
Mint, Agave Nectar

PARISIAN SPRITZ 19
Aperol, Watermelon, Vodka, Fresh Lime,
Pressed Cucumber, Sparkling Wine

THE PHOENIX SEVENTY-FIVE 17
Citadelle Gin, Lemon, Pomegranate,
Dragon Fruit, Pineapple, Sparkling Wine

ESPRESSO MARTINI 21
Ketel One, Borghetti Italian Liqueur,
Slow-Steeped Coffee

PERFECT BLOODY MARY 17
Wheatley Vodka, Peppercorn Tincture, Chipotle,
Sacramento Tomato, Salt & Pepper Rim

ZERO PROOF

HONEY LIMEADE 12 Mint, Cucumber, Honey, Lime, Sparkling Water
ARCADIA LEMONADE 12 Ceremonial Matcha, Passion Fruit, Lemon

Wine

SPARKLING

Prosecco Superiore Bisol 'Jeio' Veneto, Italy.....	17	78
Brut Rosé Louis de Grenelle 'Corail' (from magnum) Loire Vasséy, France.....	19	150
Brut Roederer Estate Anderson Vasséy, California.....	23	104
Champagne Billecart-Salmon 'Brut Reserve' Champagne, France.....	34	160
Champagne Dom Perignon Brut Champagne, France.....	95	495

WHITE

Sauvignon Blanc Nicolas Idiart Sancerre, France.....	23 / 34	—
Sauvignon Blanc DeLille Cellars 'Chaleur Blanc' Columbia Vasséy, Washington.....	19 / 28	76
Pinot Grigio Matteo Braidot Friuli, Italy.....	16 / 24	64
Chenin Blanc Domaine de Bellivière 'Les Rosiers' Loire Vasséy, France.....	20 / 30	80
Grenache Blanc Tablas Creek 'Patelin de Tabas' Paso Robles, California.....	17 / 26	68
Chardonnay Paul Nicolle 'Vieilles Vignes' Chablis Burgundy, France.....	22 / 33	88
Chardonnay Flowers Sonoma Coast, California.....	25 / 37	100
Chardonnay Bouchard Meursault Burgundy, France.....	48 / 72	185

ROSÉ

Rosé of Grenache Rumor Provence, France.....	19 / 29	76
Rosé of Merlot Dominique Portet 'Fontaine' Yarra Vasséy, Australia.....	15 / 23	60

RED

Pinot Noir Maysara 'Jamsheed' Willamette Vasséy, Oregon.....	22 / 33	88
Pinot Noir Davis Bynum Russian River Vasséy, California.....	18 / 27	72
Pinot Noir Domaine Hoffmann-Jayer Hautes-Côtes de Beaune Burgundy, France.....	32 / 48	128
Cabernet Franc Olga Raffault 'Barnabes' Chinon, France.....	19 / 29	76
Nebbiolo DeForville Barbaresco Piedmont, Italy.....	29 / 44	110
Grenache Blend Mas de Gourgonnier 'Les Baux de Provence' France.....	18 / 27	72
Red Blend Mérite Syrah/Malbec Wrattontussy, Australia.....	22 / 33	88
Bordeaux Château Massereau 'Cuvée K' Bordeaux, France.....	25 / 38	100
Cabernet Sauvignon Seppeltsfield Cfare Vasséy, Australia.....	19 / 29	76
Cabernet Sauvignon Burgess Napa Vasséy, California.....	35 / 49	132
Cabernet Sauvignon Heitz Cellars Napa Vasséy, California.....	48 / 72	185

BEER

Bottles + Cans

Michelob Ultra 8 Light Lager
Tower Station 9 IPA

Chimay 'Cinq Cents' 12 Golden Tripel
Estrella Damn 8 Pilsner Lager