

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 19
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 a Half Bottle of Krug* 195 375ml

Salads

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

HEIRLOOM TOMATO 18
Fromage Blanc, Pistachio, Cantaloupe,
Tomato Yuzu Vinaigrette **GF VEG**

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 24
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

Jewish QUARTER

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

Bagel & Lox* 23
*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
*Bagelfeld's Everything, Tomato,
Havarti, Kosher Pickle, Frites*

MAINS

CROQUE MADAME* French Ham, Sunny-Up Egg, Gruyère, Sourdough, Mornay, Petite Greens 20

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

PRIME RIB FRENCH DIP* *sidecar au jus* Gruyère, Creamy Horseradish, Garlic Aioli, 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** 39

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

KING SALMON* Braised Leeks, Caramelized Fennel Beurre Blanc, Chimichurri **GF** 39

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

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 19
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 11 Mint, Cucumber, Honey, Lime, Sparkling Water

ARCADIA LEMONADE 11 Ceremonial Matcha, Passion Fruit, Lemon

Wine

SPARKLING

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

WHITE

Sauvignon Blanc Nicolas Idiart Sancerre, France.....	23 / 34	—
Sauvignon Blanc DeLille Cellars 'Chaleur Blanc' Cofumbia Vassej, Washington.....	19 / 28	76
Pinot Grigio Matteo Braidot Friuli, Italy.....	16 / 24	64
Chenin Blanc François Pinon 'Trois Argilles' Vouvray Demi-Sec Loire Vassej, France.....	20 / 30	80
Roussanne Truchard Los Carneros, California.....	16 / 24	64
Chardonnay Domaine Servin Chablis Burgundy, France	22 / 33	88
Chardonnay Flowers Sonoma Coast, California.....	25 / 35	100

ROSÉ

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

RED

Pinot Noir Maysara 'Jamsheed' Willamette Vassej, Oregon	22 / 33	88
Pinot Noir Davis Bynum Russian River Vassej, 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 Ronchi Barbaresco Piedmont, Italy	34 / 51	136
Côtes-du-Rhône J. L. Chave 'Mon Coeur' (from magnum) Rhône Vassej, France	18 / 27	144
Syrah Graillet-Thalvin 'Syrocco' Zenata, Morocco	23 / 35	96
Cabernet Sauvignon Mérite Wrattobuffy, Australia	22 / 33	88
Cabernet Sauvignon Newton 'Skyside' North Coast, California	16 / 24	64
Bordeaux Château Massereau 'Cuvée K' Bordeaux, France	25 / 38	100
Cabernet Sauvignon Sequoia Grove Napa Vassej, California	35 / 48	132

BEER

Bottles + Cans

Michelob Ultra 8 Light Lager
Tower Station 9 IPA

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