

LE MONDE

ALL DAY MENU

TO START

FRENCH ONION SOUP	13
GRUYERE, CROUTONS	
ESCARGOT	15
GARLIC, PARSLEY BUTTER	
TUNA TARTARE*	18
YELLOWFIN TUNA, PICKLED GINGER, MANGO, SHALLOTS, WASABI AVOCADO MOUSSE, PINE NUTS	
CHEESE CHARCUTERIE PLATE	25
CHEF'S DAILY SELECTION	

SALADS

GOAT CHEESE SALAD	16
WARM BREADED GOAT CHEESE, FIG, SWEET CORN, ARUGULA, RADICCHIO, OLIVE TAPENADE, DIJON DRESSING	
VIETNAMESE CHICKEN SALAD	18
ORGANIC CHICKEN, NAPA CABBAGE, MINT, CILANTRO, CARROTS, CRISPY NOODLES, CASHEWS, ASIAN DRESSING	
ORGANIC QUINOA SHRIMP	18
WATERCRESS, HEARTS OF PALM, TOMATO, AVOCADO, PINEAPPLE SALSA	

SIDE DISHES

VEGETABLE DU JOUR	11
FRESH SEASANAL VEGETABLES	
RISOTTO DU JOUR	M/P
HAND-CUT FRENCH FRIES	7

SANDWICHES

LE MONDE BURGER*	19
NATURAL FARM RAISED BEEF, GRUYERE, LETTUCE, TOMATOES, CARAMELIZED ONIONS, BEARNAISE SAUCE, HAND CUT FRENCH FRIES	
ORGANIC CHICKEN	16
AVOCADO, TOMATO, LETTUCE, CARAMELIZED ONIONS, PROVOLONE CHEESE, SPICY MAYO, BAGUETTE	
CROQUE MONSIEUR	16
GRILLED HAM, SWISS CHEESE, BECHAMEL SAUCE, [ADD] SUNNY-SIDE UP EGG (\$1.50)	

MAIN COURSE

ORGANIC CHICKEN	26
YUKON MASHED POTATOES, SEASONAL LOCAL VEGETABLE, NATURAL JUS	
MOULES FRITES	19
MUSSELS STEAMED IN WHITE WINE, GARLIC, SHALLOTS, HAND CUT FRENCH FRIED	
NICOISE*	21
GRILLED TUNA, MIXED ORGANIC BABY GREENS, STRING BEANS, RED PEPPERS, RED ONION, POTATOES, ANCHOVY, NICOISE OLIVES, CITRUS DRESSING	
CRISPY ATLANTIC SALMON *	27
GREEN PEA RISOTTO CROQUETTE, SPINACH, SAFFRON VELOUTE	
ROASTED COD	29
LOCAL ORGANIC VEGETABLE, RIESLING WINE SAUCE	
HOUSE-MADE MUSHROOM RAVIOLI	23
MUSHROOM, PORT WINE EMULSION , PARMIGIANO, TRUFFLED OLIVE OIL	
STEAK FRITES*	35
12 OZ. AGED NEW YORK SHELL STEAK, HAND CUT FRENCH FRIES, [CHOICE] GREEN PEPPERCORN OR BEARNAISE SAUCE	