ROUX
BRASSERIE

POUR COMMENCER

SEASONAL GARDEN CRUDITÉ miso crème, garlic-sesame oil 18

ESCARGOTS DE BOURGOGNE pernod, maître d'hôtel butter 21

FOIE GRAS MOUSSE seasonal compote, rustic bread 24

HAND CUT BEEF TARTARE egg yolk, cornichon, dijon 24

SMOKED SALMON RILLETTES citrus, shallot, fine herbs 19

FRUITS DE MER

OYSTERS cognac mignonette 24

JUMBO SHRIMP "CREVETTES" classic cocktail sauce 22

CRUDO DU JOUR market fish, seasonal accompagnements 22

PETITE PLATEAU oysters, shrimp, lobster, market shellfish 58

PLATEAU ROYAL oysters, shrimp, lobster, market shellfish 115

SOUPES ET SALADES

SOUPE À L'OIGNON gruyère grilled cheese croûton 18

LITTLE GEM dijon crème fraîche, comté, breadcrumbs 17

SALADE VERTE field greens, champagne vinaigrette 15

KABOCHA ET POIRE kabocha squash, local pear,
honey chèvre, roasted pumpkin seeds 18

PLATS

SASSO CHICKEN ROULADE charred broccolini, sauce vin jaune 34

STEAK FRITES 8oz hanger steak, tarragon béarnaise, pommes frites 42

SILK ON SILK cappellini, beurre blanc, caviar 75

FILET AU POIVRE pommes purée 65

L'UNION BURGER gruyère, sauce périgourdine, pommes frites 28

FOSSIL FARMS ORVIA DUCK celery root, crispy confit,
honey lavender jus 46

RATATOUILLE "CONFIT BYALDI" sauce piperade, balsamic vinaigrette,
rustic bread 25

LOUP DE MER sauce persillade, shaved fennel 44

DOVER SOLE MEUNIÈRE lemon caper beurre noisette, haricot verts,
pommes purée 85

POISSON DU JOUR pommes purée, melted leeks, herb beurre blanc MP

TABLESIDE FOR TWO

presented with sides to share for the table.



POULET RÔTI
la belle farms free-range chicken,
herb butter, foie gras jus.....95



DRY-AGED NEW YORK
pat lafrieda 850 prime,
red wine bordelaise.....165

ACCOMPAGNEMENTS

POMMES FRITES 10

POMMES PURÉE 12

HARICOTS VERTS 13

CREAMED SPINACH 14

ROASTED WILD MUSHROOMS 14