



LUNCH MENU

CHARCUTERIE AND FROMAGE 12
TRADITIONAL ACCOMPANIMENTS. CORNICHONS. RUSTIC BREAD

COUNTRY PATÉ 8
CORNICHONS. OLIVES. BAGUETTE. FRENCH MUSTARD

IRISH SALMON NIÇOISE 10
HEIRLOOM POTATOES. BRAISED LEEKS. OLIVES. TOMATOES

SPRING ASPARAGUS SALAD 5
ARUGULA. CRISPY BRIOCHE. BACON. TRUFFLED EGG. ALMONDS

ONION SOUP 5
SIX ONION BEEF BOUILLON. BRAISED OXTAILS. GRUYERE

CROQUE MADAME 10
BLACK FOREST HAM. GRUYERE. SAUCE MORNAY. BRIOCHE

DUCK CONFIT QUICHE 10
SPINACH. ROASTED TOMATO. FINES HERBS. GREENS

GRILLED RIBEYE TARTINE 12
ROASTED ONION. SWEET PEPPERS. GRUYERE. WILD MUSHROOMS

ROASTED CHICKEN SALAD 9
AIOLI. PISTACHIOS. TOMATOES. CROISSANT

GRILLED SAUSAGE CASSOULET 12
WHITE BEANS. GRILLED CHICKEN. MUSHROOMS. FRENCH BREAD

CT PRIME BURGER 12
BLACK TRUFFLE AIOLI. SWEET ONION. WHITE CHEDDAR. BACON

DESSERTS

STRAWBERRY ALMOND TORTE 7
HIBISCUS FLOWER JAM. BASIL. CRÈME FRAICHE SORBET

RED VELVET CAKE 8
MILK CHOCOLATE GLACE. WHITE CHOCOLATE TOFFEE.
CHAMPAGNE BUTTERCREAM

CRÈME BRÛLÉE 5
ESPRESSO. GREEN CARDAMOM

MANGO SOUFFLÉ 8
PASSION FRUIT GLACE. PINEAPPLE. MACADAMIA NUTS