

LUNCH

To Share

Oysters house hot sauce /MP add caviar /12

Assortment d'Olives house-cured mixed olives /8

Housemade Boursin with whipped goat cheese, fresh herbs & garlic smeared baguette /15

Fromage Arethusa Blue, Camembert, Europa, accoutrements /22

Charcuterie Saucisson Sec, Broadbent Ham, Coppa, accoutrements /24

Gougères broadbent ham, comté /8

One

Grilled Leek Salad with runner beans, toasted walnuts, anchovy vinaigrette & grated pecorino /16

Market Lettuce asparagus, spring peas, radish, toasted almond, avocado, spring garlic vinaigrette /17
add house cured arctic char /6 add chicken /7

Arctic Char Tartine with chive cream cheese, lemon, fennel & trout roe /16

Escargot dressed in garlic, parsley & butter /17

Beef Tongue gently braised, breaded & fried with sauce gribiche, english peas & lemon /17

Two

Seasonal Quiche market vegetables, gruyère, petite salade /17

Grilled Cheese brie, apple, fig, honey, dijon, brioche, frites /16

Roast Turkey & Brie dijonnaise, rhubarb jam, watercress on baguette /17

French Ham with house made butter on baguette, cornichon, whole grain mustard & frites /17

Yves Cheeseburger jambon de paris, alpine cheese & house pickles, with frites /21

Pistachio Crusted Salmon with dijon mustard, lemon & fennel salad /28

Duck Confit Hash with crispy sunchokes, nettles, fennel & a fried egg /24

Veal Schnitzel sauce vert, bitter greens, lemon & a poached egg /34

Sides

Pommes Frites /10 with sauces /11

Fresh Fruits /11

Roasted Radish with butter & lime /12

Petite Salade lemon vinaigrette /11

Yves

BRUNCH

To Share

Oysters house hot sauce /MP add caviar /12

Assortment d'Olives house-cured mixed olives /8

Fromage Arethusa Blue, Camembert, Europa, accoutrements /22

Charcuterie Saucisson Sec, Broadbent Ham, Coppa, accoutrements /24

Gougères broadbent ham, comté /8

One

Homemade Granola with greek yogurt, almond, strawberry, rhubarb & honey /14

Housemade Boursin with whipped goat cheese, fresh herbs & garlic smeared baguette /15

Grilled Leek Salad with runner beans, toasted walnuts, anchovy vinaigrette & grated parmesan /16

Market Lettuce asparagus, spring peas, radish, toasted almond, avocado, spring garlic vinaigrette /17
add house cured arctic char /6 add chicken /7

Arctic Char Tartine with chive cream cheese, lemon, fennel & trout roe /16

Escargot dressed in garlic, parsley & butter /17

Beef Tongue gently braised, breaded & fried with sauce gribiche, english peas & lemon /17

Two

Eggs en Cocotte baked farm eggs, with garlic, herbs & toasted baguette /16

Soft Scramble Egg Tartine mixed baby lettuces, lemon vinaigrette /16

Croque-Madame ham, gruyère, bechamel, sunny-side up egg & petite salade /18

Pancakes chocolate chip or blueberry, à la mode /18

Seasonal Quiche market vegetables, gruyère & petite salade /17

Yves Cheeseburger jambon de paris, alpine cheeses & house pickles, with frites /21

Duck Confit Hash with crispy sunchokes, nettles, fennel & fried egg /24

Sides

French Cruller Donuts vanilla glaze /6

Bacon /10

Pork Sausage /11

Fresh Fruits /11

Pommes Frites /10 with sauces /11

Petite Salade lemon vinaigrette /11

Yves

DINNER

To Share

Oysters house hot sauce /MP + **Caviar** /12

Assortment d'Olives house-cured mixed olives /8

Fromage Arethusa Blue, Camembert, Europa, accoutrements /22

Charcuterie Saucisson Sec, Broadbent Ham, Coppa, accoutrements /24

Gourgères broadbent ham, comté /8

One

Housemade Boursin with whipped goat cheese, fresh herbs & garlic smeared baguette /15

Grilled Leek Salad with runner beans, toasted walnuts, anchovy vinaigrette & grated pecorino /16

Market Lettuce asparagus, spring peas, radish, toasted almond, avocado, spring garlic vinaigrette /17

Escargot dressed in garlic parsley butter /17

Steak Tartare with crispy farro, castelfranco, caesar dressing & pecorino /18

Beef Tongue gently braised, breaded & fried with sauce gribiche, english peas & lemon /17

Two

Spring Pea Carbonara fresh taglierini with peas, spring garlic, ramps, lemon & parmesan /25

Pistachio Crusted Salmon with dijon mustard, lemon & fennel salad /28

Branzino with beurre noisette, asparagus, pickled spring onion & confit lemon /30

Veal Schnitzel sauce verte with bitter greens, lemon & a poached egg /34

Steak Frites pan seared dry aged bone-in NY strip, with sauce au poivre /49

Yves Cheeseburger jambon de paris, alpine cheeses & house pickles, with frites /21

French Market Roast Chicken

crispy fingerling potato petite salad marinated olives
baguette & house butter jus comté cheese

for one /38

for two /76

Sides

Pommes Frites /10 with assorted sauces /11

Petite Salade lemon vinaigrette /11

Roasted Radish with butter & lime /12

Yves

Brasserie Menu

Oysters east coast, house hot sauce /MP add caviar /12

Spice Mixed Nuts /7

Assortment d'Olives house cured olives /8

Gougères broadbent ham, comté /8

Pomme Frites assorted sauces /11

Housemade Boursin with whipped goat cheese, fresh herbs & garlic smeared baguette /15

Escargot dressed in garlic, parsley & butter /17

Steak Tartare puffed farro, castelfranco, caeser dressing, pecorino /18

Beef Tongue gently braised, breaded & fried with sauce gribiche, english peas & lemon /17

Market Lettuce asparagus, spring peas, radish, toasted almond, avocado, spring garlic vinaigrette /17
house cured actic char /6 chicken /7

Yves Cheeseburger jambon de paris, alpine cheeses & house pickles, with frites /21

Apéritif Board chef selection of snacks /21

Fromage Arethusa Blue, Camembert, Europa, accoutrements /22

Charcuterie Saucisson Sec, Broadbent Ham, Coppa, accoutrements /24

Yves