

ANGÈLE

RESTAURANT & BAR



"POUR COMMENCER" APPETIZERS

OYSTERS ON THE HALF SHELL (doz) 54.
champagne mignonette (siberian organic caviar, add \$68)

TUNA CRUDO 32.
avocado mousse, pickled vegetables, caviar, chips

HOUSEMADE RICOTTA 28.
olive oil, honey rosemary brioche

FRIED ARTICHOKE HEARTS 22.
preserved meyer lemon aioli

VICHYSOISE SOUP 17.
classic chilled potato and leek soup

DEVILED EGGS 28.
farm egg, siberian organic caviar

"COCHON IN A BLANKET" 20.
french hot dog in a puff pastry, cornichons, mustard

PÂTÉ EN CROÛTE 19.
cornichons, pickled vegetables

BEEF TARTARE 24.
house-made potato chips



"PLATS CHAUD" LES ENTRÉES

FRENCH TOAST 22.
warm brioche bread with berries and crème anglaise

CHICKEN SALAD 28.
little gem lettuces, radish, pickled vegetables, cucumbers, peas, mustard vinaigrette

PARISIAM HAM AND COMTÉ GALETTE 28.
puff pastry, mornay sauce (add a farm egg \$2)

QUICHE 28.
spinach, comté cheese, baby greens

HOUSEMADE TAGLIATELLE 28.
basil pesto, walnuts, parmigiano reggiano

SPRING RISOTTO 34.
asparagus, taleggio cheese, crème fraîche, parmigiano reggiano

ROASTED STRIPED BASS 39.
lemon, capers, pomme purée

SHORT RIB HASH 34.
short ribs, potatoes, baby carrots, shallots, poached farm egg

STEAK AND FARM EGG 49.
filet mignon, farm egg, caramelized onions, french fries

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Happy Mothers Day!

CHEF DE CUISINE-JOSUE ALVARADO

CORKAGE: IS \$35 PER FIRST TWO 750ML, \$55 FOR THE THIRD BOTTLE.

WE HAVE A THREE BOTTLE LIMIT PER TABLE.

A 20% SERVICE FEE WILL BE APPLIED TO YOUR BILL