

French bistro

SIX.ONE.SIX

at the JW Marriott

SMALL PLATES

Olives | 5
rosemary, thyme, laurel, olive oil

Radis | 7
local radishes, whipped butter

Panisse | 11
chickpea fritters, sea salt, extra virgin olive oil

Brandade | 8
salt cod, country bread, parsley salad

Sardines Fumées | 11
smoked sardines, lemon, curried mustard,
pickled onion, gaufrette potatoes

Plateau de Fruits de Mer | 55
four oysters, PEI Mussels,
four shrimp, split maine lobster tail

Grand Plateau | 105
twelve oysters, eight shrimp,
PEI Mussels, two maine lobster tails

FRUITS DE MER

Huîtres | 3 • 15 • 29
east coast oysters, red wine mignonette

Cocktail de Crevettes | 19
poached shrimp, classic sauce

Caviar | 120
white sturgeon, blinis, crème fraîche, chive
egg, minced shallot, lemon

LE PLAT PRINCIPAL

Côte de Bœuf pour deux | 125
beef rib steak, potato gratin, sauce béarnaise

Filet Mignon au poivre | 45
pepper crust, cognac peppercorn cream

Steak Frites Café de Paris | 49
charred ny strip, black truffle fries, herb butter

Poulet Grand-Mère | 26
otto's free range half chicken,
hand-cut fries, natural jus

Poulet Basquaise | 29
tomato bell pepper piperade, espelette, ham

Hamburger | 21
brioche, caramelized onion, raclette cheese,
cornichon, dijon aioli, hand-cut fries

Gratin de Choux-Fleur | 10
cauliflower au gratin

Petite Salade | 11
side salad

Gratin Dauphinois | 10
potato au gratin

Épinards Sautés | 9
sauteed spinach

Haricots Verts Amandine | 11
green beans with almonds

Pommes Frites à la Truffe | 15
truffle fries

HORS D'ŒUVRES

Soupe à L'oignon | 13
french onion soup, caramelized onion broth,
crouton, gruyère de comté

Escargots à la Bourguignonne | 12
burgundian style snails,
parsley shallot garlic herb butter

Steak Tartare | 15
capers, cornichons, shallots, baguette toasts

Tarte Flambée | 14
flatbread, bacon, crème fraîche,
onion, gruyère de comté

Charcuterie & Fromage | 19
charcuterie, cheese

Merguez | 14
lamb sausage, labneh, apricot,
almond, coriander, olives

Salade d'Endives | 12
belgian endives, roquefort,
toasted walnuts, white balsamic dressing

Moules Marinière | 15
PEI mussels, white wine, cream, fine herbs

Quenelles de Brochet | 17
pike mousse, crawfish, sauce nantua

20% service charge added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.