



BRUNCH



Hors D'oeuvres

BREAKFAST BRUSCHETTA	18
whipped chèvre, heirloom tomato, avocado, basil, sourdough	
WARM MARINATED OLIVES	9
olive oil, fresh chilies, herbes de provence	
TRADITIONAL BEEF TARTARE	APP 20 / MAIN 30
dijon mustard, shallots, capers, parsley, egg yolk, harissa enjoy it as a main with a side of frites!	
TROUT TARTARE	APP 22 / MAIN 32
edamame, buttermilk, trout roe, dill oil enjoy it as a main with a side of frites!	
ESCAROLE CAESAR SALAD	18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano, olives, garlic croûtons, creamy garlic dressing	
FRENCH ONION SOUP	19
three cheeses, baguette, parsley	
BELGIOIOSO BURRATA	19
rhubarb, heirloom beet, radicchio, olives	

Pâtisserie

BUTTER CROISSANT	5
CHOCOLATE CROISSANT	6
ALMOND CROISSANT	6
SOUR CHERRY BRIOCHE	6
FIG JAM DANISH WITH WALNUTS	6

JOIN US FOR HAPPY HOUR!

half-off all drinks from 3-6pm daily

Cocktails

APEROL SPRITZ 3.5oz	17
aperol, sparkling, lemon <i>classic, citrus, effervescent</i> I	
LE PAPILLON 3.25oz	18
pisco el gobernador, aperol, sparkling, raspberry syrup, lime <i>floral, citrus, effervescent</i> I	
QU'EST-CE QUE C'EST 3.5oz	17
dillon's selby gin & berry bliss, sparkling, peach syrup, lime <i>lively, fresh, peachy</i> I	

Plats Principaux

OMELETTE	25
four eggs, brie, asparagus, peas, brown butter crumble, potato allumette	
CROQUE MADAME CRÊPE	26
rôtisserie ham, gruyère, two sunny-side-up eggs, pickled zucchini, béchamel	
SMOKED SALMON	26
"socca" chickpea pancake, poached eggs, hollandaise sauce	
EGGS BENEDICT	22
rôtisserie ham, poached eggs, spinach, toasted croissant, hollandaise sauce, served with house salad	
LA PLUME BREAKFAST	22
two sunny-side-up eggs, bacon, lamb merguez, roasted mushrooms, sourdough	
RATATOUILLE QUICHE	20
eggplant, tomato, zucchini, peppers, gruyère, served with house salad	
RÔTISSERIE CHICKEN POT PIE	25
chicken velouté, root vegetables, sweet peas, puff pastry	
LABLABI	24
tunisian chickpea stew, merguez, poached egg, harissa, sourdough	
TUNA NIÇOISE SALAD	38
seared albacore tuna, tomato, boiled egg, beans, olives, potato, basil	
FRENCH ONION BURGER	28
gruyère, dijon & rosemary aioli, caramelized onion, served with frites	
MUSHROOMS ON TOAST	22
poached eggs, roasted mushrooms, spinach, hollandaise sauce, chives, sourdough	
WAFFLES	18
seasonal berries, maple honeycomb, lavender chantilly cream	
7OZ FLAT IRON STEAK	40
shallot jus, served with green beans & frites	

Desserts

CHOCOLATE MARQUISE	14
guayaquil 64% dark chocolate, frescobaldi olive oil, lemon, crème fraîche, salt	
45% CRÈME BRÛLÉE	16
sheldon creek dairy double cream, rhubarb, sablé breton	
PARIS-BREST FOR TWO	20
hazelnuts, orange, praline cream	

Additions

BACON
4

EGG (2)
4

MERGUEZ
8

SMOKED SALMON
8

TRUFFLE
MP

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.