

RESTAURANT WEEK
LUNCH
2025



\$25
select one appetizer, one entrée
& one dessert

LES HORS D'OEUVRES

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, bleu cheese,
croutons, house vinaigrette ^v

CAESAR SALAD

parmesan, boquerones, garlic croutons, cornichons,
frisée salad, grain mustard, black pepper

ENDIVE AND BITTER GREENS

pear, fennel, radish, bleu cheese dressing,
spiced walnuts ^{v, gf}

BEET CARPACCIO

burrata, toasted hazelnuts, pomegranate seeds,
orange segments, basil oil ^{v, gf}

CHESTNUT SOUP

creamy chestnut base, and crostini, topped with
chestnut mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

ESCARGOTS SAUVAGES DE BOURGOGNE

garlic, parsley, butter, baguette

COUNTRY PÂTÉ

cornichons, frisée salad, grain mustard

LES ENTRÉES

CROQUE MONSIEUR

marinated ham, gruyère, mornay, pain de mie, petite salad

TUNA CONFIT SANDWICH

charred-onion jam, artichokes, sun-dried tomatoes, aioli, baguette, frites

TURKEY SANDWICH

burrata, pesto sauce, sun-dried tomatoes, baguette, frites

AVOCADO TOAST

thick-cut sourdough, avocado, garlic oil, frisée, poached eggs, home fries ^v

CLASSIC LIBERTÉ BURGER

double patty, caramelized onion jam, pickled red onions, cheddar cheese, bacon-red wine aioli,
olive oil bun, served with frites

FETTUCINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic, pecorino cheese

POTATO TURNIP MILLE-FEUILLE

served with leek soubise and mushrooms duxelles (v)

LES SUCRES

FLAN À LA VANILLE

vanilla custard, caramel sauce ^{gf}

POT DE CRÈME AU CHOCOLAT

vanilla whipped cream ^{gf}

SORBET or ICE CREAM

seasonal selection

TARTE AU FROMAGE

Basque style cheesecake, mixed berries, crème Chantilly,
chocolate ganache

TARTE AU CITRON

lemon custard, raspberry gelée, berries, whipped cream,
vanilla red wine reduction

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.