



## HORS D'ŒUVRE

|  |    |
|--|----|
| SOUPE À L'OIGNON <i>CHEZ JACQUES</i> .....   | 8  |
| CLASSIC ONION SOUP FROM A RECIPE BY JACQUES PÉPIN, GRATINÉED WITH GRUYÈRE CHEESE                       |    |
| SOUPE DU JOUR .....  | 8  |
| A SPECIAL AND DELIGHTFUL PREPARATION FROM THE CHEF   |    |
| RILLETTES DE SAUMON .....  | 11 |
| CITRUS-FLAVORED SMOKED SALMON AND FRESH SALMON RILLETTES, CAPERS, HERBS AND BRIOCHE POINTS             |    |
| TERRINE DE FOIES DE VOLAILLE.....  | 10 |
| BURGUNDY STYLE POULTRY LIVER AND PORK TERRINE SERVED WITH CORNICHON, OLIVES, CROUTONS AND MICRO GREENS |    |
| ESCARGOTS .....  | 11 |
| BAKED WILD BURGUNDY ESCARGOTS IN GARLIC HERB BUTTER  |    |
| ASSORTIMENT DE FROMAGES .....  | 12 |
| ASSORTED CHEESES SERVED WITH OUR CRUSTY BAGUETTE   |    |
| CHARCUTERIE.....   | 12 |
| A SELECTION OF CURED MEATS SERVED WITH OUR CRUSTY BAGUETTE   |    |

## LES PLATS DU JOUR

### • MONDAY •

#### LOBSTER THERMIDOR

WHOLE MAINE LOBSTER COVERED IN A MORNAY SAUCE AND BAKED. SERVED ON A BED OF RICE PILAF WITH GRILLED ASPARAGUS  
MP

### • TUESDAY •

#### BRAISED SHORT RIB BOURGUINONNE

SUCCULENT PAINTED HILLS NATURAL BEEF SHORT RIB BRAISED IN RED WINE, MUSHROOMS AND PEARL ONIONS AND SERVED OVER MASHED POTATOES  
28

### • WEDNESDAY •

#### LAPIN À LA MOUTARDE

TENDER YOUNG RABBIT SLOWLY SIMMERED WITH PEARL ONIONS IN A DIJON MUSTARD SAUCE, SERVED ON TOP OF HAND ROLLED CHESTNUT PASTA

23

### • THURSDAY •

#### DAUBE OF BEEF 'PROVENCAL'

SLOW COOKED BEEF STEW WITH TOMATOES, OLIVE AND GARLIC SERVED OVER HAND ROLLED EGG NOODLES  
21

### • FRIDAY •

#### BOUILLABAISSÉ

TRADITIONAL BOUILLABAISSÉ MADE WITH LOCAL SEAFOOD SERVED WITH ROUILLE AND GARLIC CROÛTONS  
28

### • SATURDAY •

#### BRAISED BASQUE LAMB SHANK

SPOON-TENDER LAMB BRUSHED WITH ESPERLETTE PEPPERS, YOGURT AND THYME WITH POLENTA SAVOYARDE  
24

### • SUNDAY •

#### CONFIT DE CANARD

FINGER LICKING GOOD CRISPY DUCK SERVED WITH SAUTÉED POTATOES AND GARLIC  
21

**Reserve a Table**

## COQUILLAGES ET CRUSTACÉS

|                                       |    |
|---------------------------------------|----|
| 6 OYSTERS .....                       | 12 |
| MIGNONETTE, AÏOLI AND COCKTAIL SAUCES |    |
| LE PLATEAU DE FRUITS DE MER.....      | 15 |
| 3 CLAMS, 3 OYSTERS & 2 SHRIMP         |    |
| LE PLATEAU DU PIPS.....               | 29 |
| 6 CLAMS, 6 OYSTERS & 6 SHRIMP         |    |

## SALADES

|  |    |
|--|----|
| SALADE MAISON .....  | 8  |
| ASSORTED GREENS WITH A VINAIGRETTE   |    |
| FRISÉE AUX LARDONS ET AU FROMAGE DE CHÈVRE ...   | 9  |
| CURLY ENDIVE SALAD TOSSED WITH WARM BACON DRESSING AND TOPPED WITH FRESH GOAT CHEESE                                     |    |
| SALADE VERTE AVEC POIRES ET ROQUEFORT.....   | 12 |
| GREEN SALAD WITH CRISPY ROQUEFORT STUFFED PEAR, DRIED CRANBERRIES AND CANDIED WALNUTS ~ CRANBERRY AND WALNUT VINAIGRETTE |    |

## PLATS PRINCIPAUX

|  |    |
|--|----|
| MOULES AU SAFRON ET A LA MOUTARDE, FRITES .....  | 16 |
| MUSSELS STEAMED IN SAFFRON AND MUSTARD WITH POMMES FRÎTES  |    |
| BOUDIN NOIR .....  | 19 |
| TWO BEAUTIFUL BOUDIN NOIR SERVED OVER MASHED POTATOES WITH SAUTÉED APPLES IN A CIDER SAUCE                               |    |
| STEAK FRÎTES .....   | 20 |
| HANGER STEAK WITH POMMES FRÎTES WITH EITHER A PEPPERCORN SAUCE OR BÉARNAISE  |    |
| POULET AU MORILLES .....   | 21 |
| GRILLED CHICKEN BREAST WITH MORELS, ASPARAGUS AND MASHED POTATOES  |    |
| SALTIMBOCCA DE CABILLAUD ET SPECK .....  | 21 |
| CODFISH WRAPPED IN PROSCIUTTO AND SERVED OVER CREAMY POLENTA IN A LEMON, CAPER AND SAGE SAUCE                            |    |
| STEAK TARTARE, FRITES .....  | 22 |
| HAND CHOPPED RAW HEREFORD BEEF TENDERLOIN WITH CAPERS, CORNICHON AND COGNAC, SERVED WITH BRIOCHE TOAST POINTS AND FRITES |    |
| DEMI-CANARD RÔTI À LA MONTMORENCY .....  | 23 |
| HALF A SLOW ROASTED DUCKLING IN A CLASSIC CHERRY SAUCE, ROASTED POTATOES, BABY CARROTS                                   |    |
| SAUMON AUX LENTILLES .....   | 24 |
| GRILLED SALMON SERVED OVER FRENCH LENTILS WITH MUSTARD HERB BUTTER   |    |

## HOUSE SPECIALTIES

### PIP'S BURGER & FRÎTES

EIGHT-OUNCES OF ORGANIC BEEF ON OUR BAGUETTE BUN, CHEDDAR CHEESE AND APPLE SMOKED BACON, POMMES FRÎTES

15

### BLANQUETTE DE VEAU

SLOW COOKED VEAL STEW WITH PEARL ONIONS, BABY CARROTS AND MUSHROOMS HERBED MASHED POTATOES

23

### CHOUCROUTE GARNI

SLOWLY COOKED SAUERKRAUT BRAISED IN ALSATIAN WINE WITH A TRIO OF SAUSAGES, SMOKED PORK LOIN AND SMOKED PORK BELLY  
22

## SIDE DISHES

|                        |   |
|------------------------|---|
| POMMES FRÎTES .....    | 5 |
| MASHED POTATOES .....  | 5 |
| VEGETABLE DU JOUR..... | 5 |
| CREAMED SPINACH .....  | 5 |

ALL OF OUR BAGUETTES ARE BAKED ON PREMISES DAILY USING A PATENTED METHOD AND EQUIPMENT DEVELOPED BY CHARLIE VAN OVER. PLEASE BE SURE TO TELL YOUR SERVER IF YOU WOULD LIKE TO PURCHASE A BAGUETTE TO TAKE WITH YOU.