

# OBÉLIX

## PRIX-FIXE

**3 Courses / \$42**

*Choice of :*

### **DELICE DE BOURGOGNE PANNA COTTA**

*Snap Peas, Brown Butter Almonds, Rhubarb, Honey Vinaigrette*

16

### **SOUPE DU JOUR**

*English Peas, Smoked Bacon, Brioche Crouton, Snap Pea,  
Whipped Crème Fraiche*

*Choice of :*

### **DUCK CONFIT**

*Duck Leg, Sweet Potato Gratin, Veracruz Mole,  
Mezcal Gastrique, Petite Salade*

29

### **POISSON DU JOUR**

*Mediterranean Sea Bass, Braised Artichoke, Tomato Sofrito,  
Pickled Green Almond, Saffron & Mussel Velouté*

29

### **QUICHE**

*Délice de Bourgogne, Egg Custard, Pâte Brisée, Petite Salade*

19

*Choice of :*

### **FROMAGE**

*Camembert, Honey, Apples*

10

### **BERRY TART**

*Fresh Berries, Creme Patisserie*

10

### **MIGNARDISE À EMPORTER**

*'To Go' Little Treats from our Pastry Department*

12

# OBÉLIX

## APPETIZERS

**ESCARGOTS À LA BOURGUIGNONNE** 16  
*Snails, Garlic, Butter, Herbs, Baguette*

**SOUPE À L'OIGNON GRATINÉE** 16  
*Beef Stock, Caramelized Onions,  
Gruyère Cheese, Croutons*

**PÂTÉ EN CROUTE** 21  
*Wild Boar, Duck, Pistachio, Foie Gras,  
Pâte Brisée, Pickles, Mustard*

**GEM SALAD** 18  
*Gem Lettuce, Crème Fraiche Dressing, Radish,  
Honeycrisp Apple, Goat Cheese,  
Brown Butter Breadcrumbs*

**STEAK TARTARE\*** 25  
*Filet Mignon, Ramp Gribiche, Fennel Pollen Aioli,  
Puffed Rice, Mimosette*

**SMOKED SALMON RILLETTES** 19  
*Pea Puree, Smoked Trout Roe, Homemade Brioche*

**FOIE GRAS TARTINE** 24  
*Duck Liver Mousse, Strawberry, Rhubarb,  
Pine Nuts, Shaved Foie Gras*

**FOIE GRAS AND PANCAKE** 33  
*Seared Foie Gras, Maple Gastrique,  
Blueberry Pancake, Duck Bacon*

## FRUITS DE MER

**6 OYSTERS\***  
*On the Half Shell with  
Apple and Shallot  
Mignonette*  
24 / 28

**KONA KANPACHI\***  
*Pineapple & Thai Chili Vinaigrette,  
Toasted Peanut, Shallot*  
21

**GOLDEN KALUGA  
CAVIAR**  
*Crème Fraiche, Chives,  
Gaufrette Chips*  
75

## ENTRÉES

**OMELETTE** 25  
*La Tur Cheese, Sorrel Beurre Blanc, Petit Salade  
+ 1oz Golden Kaluga Caviar ... \$65*

**KSC SANDWICH** 18  
*Korean Soft Shell Crab, Daikon Slaw,  
Gochujang Aioli, Frites*

**CRÊPE HOMARD** 38  
*Butter-Poached Lobster, Fine Herbs Crêpe, Ramps,  
English Peas, Asparagus, Sorrel Beurre Blanc*

**SALADE LYONNAISE "CANARD"** 19  
*Frisée, Escarole, Duck Confit, Poached Duck Egg,  
Duck-Fat Croutons*

**LAMB RIBS** 22  
*Confit Spring Lamb, Marinated Persian  
Cucumber, Whipped Garlic and Harissa Aioli*

**STEAK FRITES\*** 42  
*Petit Filet, Frites  
Choice of Sauce au Poivre or Maître d' Butter*

## SIDES

**MOROCCAN CARROTS** 14  
*Vadouvan Curry, Preserved Lemon Yogurt,  
Marcona Almonds*

**FRITES** 8  
*Garlic Aioli*

**MERGUEZ SAUSAGE** 12  
*Harissa, Preserved Lemon Yogurt*

## COCKTAILS

**\$10 MARTINI #1**  
*Grey Goose, Lemon Twist*

**\$10 MARTINI #2**  
*Citadelle Gin, Pickle Juice, Cornichon*

**YUZU FRENCH 75** 16  
*Citadelle Gin, Elderflower, Lemon, Crémant*

**N/A FRENCH 75** 12  
*Ritual N/A Gin, Elderflower, N/A Bubbles*

**N/A WHEN IN ROMARIN** 12  
*Ritual N/A Gin, Pomegranate, Elderflower*

## VIN

**CHAMPAGNE 26/104**  
*Champagne Lanson*

**CRÉMANT D'ALSACE ROSÉ 15/65**  
*Camille Braun*

**TRIENNES ROSÉ 13/52**  
*Cinsault Blend*

**SANCERRE 24/96**  
*Paul Prieur et Fils, Sauvignon Blanc*

**BEAUJOLAIS 16/65**  
*Lantignié, Gamay  
Jean-Paul Dubost*

## BEERS

**METEOR PILS 7**  
*Lager, 4.5%, France*

**OBELIX FPA 8**  
*French Pale Ale, Pilot Project 6.5%,  
Chicago, 16oz*

**BIERE DU BOUCHON 8**  
*Bière de Garde, 7%, Pilot Project,  
Chicago, 16oz*

Chef/Owner: Oliver Poilevey | Chef de Cuisine: Nathan Kim  
Sous Chefs: Sam Handwerger, Alexander Martinez  
Pastry Chefs: Antonio Incandela, Sarah Perrone

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A 4% Charge will be Added for Staff Retention & Given Directly to Back of House Employees