

OBÉLIX

PÂTISSERIE

BEURRE CROISSANT	6
HAZELNUT CROISSANT	8
PISTACHIO CROISSANT	12
PAIN AU CHOCOLAT	7
<i>Croissant Dough, Valrhona Chocolate</i>	
JAMBON-FROMAGE CROISSANT	12
<i>Warm Ham and Cheese Croissant</i>	
PAIN SUISSE	7
<i>Brioche, Vanilla Pastry Cream, Dark Chocolate</i>	

APPETIZERS

GEM SALAD	18
<i>Gem Lettuce, Crème Fraiche Dressing, Radish, Honeycrisp Apple, Goat Cheese, Brown Butter Breadcrumb</i>	
SALADE LYONNAISE "CANARD"	19
<i>Frisée, Escarole, Duck Confit, Duck Egg, Duck-Fat Croutons</i>	
SOUPE A L'OIGNION GRATINÉE	16
<i>Beef Stock, Caramelized Onions, Gruyère Cheese, Croutons</i>	
SMOKED SALMON RILLETTES	19
<i>Pea Puree, Smoked Trout Roe, Homemade Brioche</i>	
FOIE GRAS TARTINE	31
<i>Duck Liver Mousse, Strawberry, Rhubarb, Pine Nuts, Shaved Foie Gras, Fraise des Bois</i>	
PÂTÉ EN CROUTE	21
<i>Wild Boar, Duck, Pistachio, Foie Gras, Pâte Brisée, Pickles, Mustard</i>	
ESCARGOTS À LA BOURGUIGNONNE	18
<i>Snails, Garlic, Butter, Herbs, Baguette</i>	
MOROCCAN CARROTS	14
<i>Vadouvan Curry, Preserved Lemon Yogurt, Marcona Almonds</i>	
POUTINE AU POIVRE	14
<i>Frites, Bellweather Farm Cheese Curds, Au Poivre</i>	
MERGUEZ SAUSAGE	12
<i>Harissa, Preserved Lemon Yogurt</i>	

COCKTAILS

BOOMBERRY BASIL COLLINS
<i>Vodka, Boomsma Cloosterbitter, Lime Blueberry Thai Basil Syrup, Soda</i>
FRENCH 75
<i>Citadelle Gin, Elderflower, Lemon, Crémant</i>
OBÉLIX BLOODY MARY
<i>Harissa, Vodka</i>
ESPRESSO MARTINI
<i>Vodka, Coffee Liqueur, Averna, Vanilla</i>
BLONDE NEGRONI
<i>Suze, Citadel Melon, Cocchi Americano</i>

16

" FRUITS DE MER "

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

KONA KANPACHI*
Red Curry, Peanut Satay, Spiced Pineapple
23

ENTRÉES

DELICE DE BOURGOGNE QUICHE	19
<i>Delice de Bourgogne, Egg Custard, Pâte Brisée, Petite Salade</i>	
CRÈME BRÛLÉE FRENCH TOAST	18
<i>House Made Brioche, Vanilla Pastry Cream, Maple Syrup</i>	
CRÊPE HOMARD	38
<i>Butter-Poached Lobster, Fine Herbs Crêpe, Ramps, English Peas, Asparagus, Sorrel Beurre Blanc</i>	
SHRIMP & GRITS & ESCARGOTS	27
<i>Prawns, Al Pastor Grits, Ramps, Chicken Skin Jus,</i>	
FOIE GRAS AND PANCAKE	33
<i>Seared Foie Gras, Maple Gastrique, Blueberry Pancake, Duck Bacon</i>	
WAGYU PASTRAMI SANDWICH	26
<i>Wagyu Pastrami, Obelix FPA Mustard, Special Sauce, Toasted Marble Rye, Gaufrette Potato Chips, Sauerkraut</i>	
CHEESEBURGER	20
<i>Raclette, "Onion Candy," Caramelized Special Sauce, Pickles, Shredded Lettuce, Frites</i>	
+Add Egg \$4	
+Add Bacon \$4	
+Add Seared Foie Gras \$19	
+Add "The Obelix": Egg, Bacon, Seared Foie Gras \$25	

CAVIAR SANDWICH

1oz Golden Kaluga Caviar, 1oz Bowfin Caviar, 1oz Smoked Trout Roe, Cured Egg Yolk Soubise, Salt & Vinegar Chips, Chives, Brioche

125

VIN

CHAMPAGNE 26/104
<i>Champagne Lanson</i>
CRÉMANT D'ALSACE ROSÉ 15/60
<i>Camille Braun</i>
TRIENNES ROSÉ 13/52
<i>Cinsault Blend</i>
SANCERRE 24/96
<i>Paul Prieur et Fils, Sauvignon Blanc</i>
BEAUJOLAIS 16/65
<i>Lantignié, Gamay Jean-Paul Dubost</i>

BEERS

METEOR PILS 7
<i>Lager, 4.5%, France</i>
OBÉLIX FPA 8
<i>French Pale Ale, Pilot Project 6.5%, Chicago, 16oz</i>
BIÈRE DU BOUCHON 8
<i>Bière de Garde, 7%, Pilot Project, Chicago, 16oz</i>

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