



olives / frites / curry spiced nuts / niçoise olive tapenade

4

petit plats

soupe à l'oignon gratinée calvados, onion-parmesan broth, baked gruyere	6
mateo pâté chicken liver mousse, baguette crostini, stone fruit confiture	8
charcuterie house made pâté, salametto piccante, prosciutto, finocchiona, country toast	12
artisan cheese tasting daily selection of cheese, fruit, wine jelly, nuts & grilled bread	12
plateau provençal an assortment of charcuterie, artisanal cheeses, fruit, olives & nuts	14
moules provençal steamed pei mussels, persillade, tomato, pastis	9

salades

bibb lettuces toasted walnuts, fines herbs, dijon vinaigrette	6
salade de poulet chopped chicken & seasonal vegetables, organic mesculin greens, truffle goat cheese vinaigrette	11
salade niçoise grilled yellowfin tuna, olives, tomato, hard cooked egg, radish, white anchovies, bibb lettuce, basil balsamic vinaigrette	14
salade de truite fume cherry wood smoked red trout, belgian endive, watercress, grapefruit supreme, radish, sherry shallot vinaigrette	10

entrées

quiche du jour baked egg custard with petit green salad	11
mateo burger colorado sirloin, caramelized onion, house cut frites, herb aioli [gruyere \$1]	10
croque monsieur rosemary roasted ham, mornay, parmesan crust, house cut frites [madame \$1]	10
chicken frites petaluma chicken, fresh tarragon, beurre fondue, house cut frites	15
steak frites flatiron of colorado beef, house cut frites, petit greens, sauce béarnaise	16
gnocchi à la niçoise swiss chard-ricotta dumplings, roasted tomato coulis, niçoise olive, basil, first press olive oil	14
macaroni aux truffes baked macaroni & cheese with black truffles	13