



LES SALADES ET LES LEGUMES

Salade Little Gem 12

pickled green tomatoes, radish, broken crostini, strawberry vinaigrette

Salade Margaux 14

vertical paradise mixed greens, pea tendrils, carrot, cucumber, radish, tomato, feta, croutons, lemon vinaigrette

Salade César 12

hearts of romaine, brown butter breadcrumbs, parmigiano-reggiano, césar dressing

Salade Niçoise 21

seared tuna, boquerones, haricot vert, egg, tomatoes, olives, red wine vinaigrette

MISE EN BOUCHE

Bread & Fat 5

boule, house cultured butter, maldon sea salt

French Onion Soup 13

caramelized onion broth, crouton, gruyère de comté

Truffle Frites 18

white truffle oil, parmesan, fine herbs, truffle aioli

Escargots à la Bourguignonne 20

burgundian snails, duck jus braised, parsley, garlic, brioche

Prime Steak Tartare 24

sauce garniture, raw yolk, shallot, caper, cornichon, brown butter brioche

Bruschetta 16

crostini, herbed chèvre, bacon jam, baby heirloom tomatoes, marinated apricot, dill

Tartine 16

cheesy flatbread, house-made pesto, marinated sun-dried tomatoes, triple cheese

FRUITS DE MER

Oysters on the Half Shell 24

half-dozen oysters, pink peppercorn mignonette, cocktail sauce

Crab Louie 22

jumbo lump crab meat, picardy remoulade, cherry tomatoes vierge, tomato tuile, chives

Moules au Vin Blanc 22

prince edward island mussels, heirloom tomato, fennel, dill, white wine broth

Le Pétoncle 38

hokkaido scallops, corn soubise, popped sorghum, pickled green tomato

OUR FARMS

Vertical Paradise Farm, Heffron Farms, Evergreen Lane Farm & Creamery, Shady Side Farms, Pebble Creek Farm, Farmer Jones Farm

JW Garden 

The leaf symbolizes that some of the ingredients are from the JW Garden located on the jDek



PLAT PRINCIPAL

Truite et Palourdes 36

steelhead trout, clams, fennel, mirepoix, sauce bois boudran

Loup de Mer Poêlé 58

pan seared sea bass, potato-leek puree, peas, pebble creek mushrooms, asparagus, preserve lemon relish

Rohan Canard 40

duck breast, summer ratatouille, herb ricotta squash blossoms, rhubarb gastrique

Poulet a la Forestiere 36

half freedom ranger hens, baby kale, wild mushroom creme, chive oil

Carré d'Agneau 58

superior farms colorado rack of lamb, herb infused breadcrumbs, dijon, artichokes, radish, sauce robert

Ratatouille d'été 30

summer garden vegetables, pappadum, leek cream

Filet au Poivre 70

8oz double r ranch prime angus tenderloin, cognac creme, cipollini onion, roasted maitake

New York Frites 69

12oz double r ranch prime new york strip, sauce bearnaise, pommes frites

SAVEUR DE MARGAUX

includes bread service, petite salad or soup, entree, and dessert for \$59
add a glass of white or red house wine +12

Mise En Bouche

petite césar | cup of french onion soup

Plat Principal

poulet a la forestiere | steelhead trout | campanelle
10 oz flat iron steak +10

Accompagnements

three grilled shrimp +10 | grilled asparagus +7

Le Dessert

chocolate madcap | vanilla crème brûlée

LES PÂTES

Crevettes Linguine 33

spicy prawns, peach vierge

Parisienne Gnocchi 30

charred romanesco, lemon-basil curd, arugula coulis

Campanelle 33

braised wild boar ragout, parmesan, arugula

Risotto au Poulpe 35

charred octopus, preserved lemon, merguez sausage, tomatoes, zhoug

ACCOMPAGNEMENTS

Asparagus et Oeuf 10

sunny side egg, herbed breadcrumbs, anchoiade sauce

Pommes Pavé 10

yukon gold potatoes, cream, butter

Beets au Chèvre 10

roasted baby beets, radish, evergreen lane chèvre, lemon

Socca 10

chickpea flatbread, marinated shaved zucchini, brie, crispy chickpeas, zhoug

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Gratuity is added for parties of 6 or greater.



COCKTAILS

All cocktails are hand-crafted using freshly squeezed lemon and lime juices.

Margaux Espresso Martini 18

wheatley vodka, amaro, espresso, demerara

Le Reve de Bora Bora 18

planteray rum, mathlide peach liquor, peach honey syrup, lemon juice, tropical ginger beer

La Grande Vitesse 18

union mezcal, agave syrup, lime, red bell pepper, thyme shrub

La Pastèque Piquante 18

patron, cointreau, watermelon juice, lime juice, jalapeno infused agave, habanero bitters

Eau d'Hibiscus 18

aviation gin, thatchers blood orange liqueur, hibiscus syrup, lemon, grapefruit fever tree soda

Margaux Signature Old Fashioned 18

buffalo trace bourbon, remy vsop, demerara, angostura, orange bitters

Madame Lavender 18

tanqueray gin, lemon, lavender syrup, lemon, domaine de canton, sugared lemon curl

Spectacle de Fue 20

kikori japanese whiskey, cherryblossom infused demerara, long road cherry liqueur, cherry vanilla dark bitters

Le Serre Spritz 18

cucumber infused ketel one, st. germaine, lime, agave syrup, mint

La Poire 18

pear infused gray whale vodka, st. germaine, orange blossom, syrup lemon juice

DRAFT BEER

Right Brain Brewery 10

northern hawk owl amber ale

Golden Road Brewery 10

mango cart wheat ale

Stella 10

Harmony Brewery 10

sunset chaser ne ipa

Yuengling 10

lager

Michelob Ultra 10

BOTTLED BEER

La Chouffe 10

M-43 10

Bells Two Hearted IPA 7

Founders All Day IPA 7

Starcut Pure Michigan Cider 7

Bells Oberon 7

Nutrl Seltzer 7

Athletic Non-Alcoholic 7

Miller Lite 7

Coors Lite 7

COCKTAIL FOR A CAUSE

JUNETEENTH & PRIDE CELEBRATION

June 'n' Juice 17

gray whale vodka, apricot liqueur, honey peach syrup, lemon juice, soda

SPIRIT FREE COCKTAILS

Le Vert 14

spirit free juniper, basil syrup, kiwi puree, lime, mint bitters

Fraise Fizz 14

ish spritz, strawberry syrup, lemon

Le Verger 14

honey peach syrup, lime, peach puree, mint, soda

Fleur Bleue 14

butterfly pea tea, lemon, lavender syrup, mint, soda

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WINE

WHITE

Le Petit Salvard 15 | 66
sauvignon blanc | loire, france

Château de Fontenille 15 | 66
bordeaux blanc
entre-deux-mers, france

Château de Montfort 15 | 66
chenin blanc | loire valley, france

Jean-Claude Poisson 15 | 66
chardonnay | burgundy, france

Ramey 24 | 96
chardonnay
russian river valley, california

ROSÉ & SPARKLING

Rose Infinie 17 | 68
rosé | provence, france

Veuve Ambal 15 | 66
brut rosé | burgundy, france

Arte Latino 15 | 66
brut cava | catalonia, spain

Bouvet Ladubay 17 | 68
brut | loire valley, france

RED

Admire 20 | 80
pinot noir | sonoma, california

Château Trignon 15 | 66
cinsault, grenache, syrah, mourvèdre
côtes du rhône, france

Château Rocher-Calon 17 | 68
bordeaux blend | bordeaux, france

Château du Caillau 14 | 52
malbec | cahors, france

Andrew 18 | 72
cabernet sauvignon
paso robles, california

BOTTLE FEATURE

Argiolas Costamolino | 48
white blend | sardega, italy

HB Chevalier | 70
rosé | languedoc, france

Moulin-a-Vent | 110
gamay | beaujolais, france

EVENTS & PROMOTIONS

4th of July | Patio Celebration

Enjoy an All-American picnic buffet, refreshing summer drinks, and live entertainment in the heart of downtown Grand Rapids before attending the city's fireworks show at Fulton Street Bridge.

Saturday, July 4th

Reserve your seat today on Eventbrite.