



SHAREABLES

Oysters on the Half Shell* - burnt shallot mignonette, lemon GF, DF choice of single, half dozen, or dozen <i>suggested pairing: DeLille, forget-me-not blanc de blancs</i>	4.5 25 48
Cheese & Charcuterie - variety of cured meats & cheeses, house jam, pickled vegetables, cornichon, dried fruit, marcona almond, crostinis GF+ <i>suggested pairing: DeLille, chaleur blanc white blend</i>	38
Daily Bread - sourdough, baguette, sea salted butter VEG, DF*	9
Burrata - stone fruit, huckleberry balsamic gastrique, jambon de bayonne VEG+, GF	14
Pomme Frites - sea salt & espelette pepper, smoked onion aioli GF, DF, VEG	14
Duck Liver Pâté - rosé gelée, crostini GF+ <i>suggested pairing: DeLille, le petit doux late harvest sémillon</i>	16
Steak Tartare* - beef tenderloin, shallot, caper, dijon, egg yolk, nduja butter baguette GF+, DF+	26

SALADS

6oz herbed chicken breast +12 4oz grilled teres major* +24 4oz grilled steelhead* +15	
Grilled Gem Caesar - parmesan, herbes de provence bread crumbs, boquerones VEG, DF+, GF+	15
Beet & Orange - marinated red beet, arugula, mandarin, goat cheese, green goddess, pistachio GF, DF+, VEG	15
Washington Salad - mesclun mix, cherry vinaigrette, honeycrisp, northwest dried cherries, sunflower seed, ossau-iraty fermier GF, DF+, VEG	15

VEGETABLES

Roasted Carrot - feta yogurt, spiced carrot gastrique, almond gremolata GF, DF+, VEG	15
Grilled Asparagus - shaved black summer truffle, hollandaise GF, VEG	22
Heirloom Panzanella - sourdough, sherry balsamic vinaigrette, parmesan, basil VEG, DF+	18



DeLille En Ville guest wifi password: DeLilles4601

A 20% gratuity will be added to parties of 8 or more. 100% of this charge is paid to the hourly service team and kitchen.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Lunch

SANDWICHES

served with pomme frites or side house salad

- Grilled Chicken Sandwich** - herb marinated chicken breast, arugula, pickled red onion, pesto, garlic aioli, potato bun **GF+** 24
suggested pairing: DeLille, red willow chardonnay
- DeLille Burger*** - 21-day dry aged beef, truffle aioli, brie, jamon de bayonne, caramelized onion, arugula, potato bun **GF+, DF+** 32
suggested pairing: DeLille, minuit red blend
- Croque Monsieur** - jambon de paris, dijon, cave aged gruyere, mornay sauce, house salad add sunny egg* +3 22
- Avocado Toast** - grilled sourdough, sprouts, pickled red onion, radish **DF, VEG** 22

MAINS

add side house salad +10

- Provençal Grain Bowl** - quinoa & lentil, seared ahi tuna*, grilled corn, heirloom tomato, nicoise olive, fried caper, herb vinaigrette **GF, DF** 32
suggested pairing: DeLille, chaleur blanc
- Quiche Lorraine** - egg custard, smokey bacon, gruyere, house salad *suggested pairing: DeLille, rosé* 22
- Mussels Tagliatelle** - pernod cream, leek, tarragon *suggested pairing: DeLille, roussanne* 28
- Seared Steelhead*** - corn pudding, frisée herb salad, bitter greens, kelp caviar **GF, DF** 42
suggested pairing: DeLille, red willow chardonnay
- Steak Frites*** - pomme frites, buerre café de paris, demi-glace **DF+, GF** 58
choice of 10oz ribeye or 6oz wagyu tenderloin
suggested pairing: DeLille, shaw cabernet sauvignon
- Pâtes à la Crème** - tagliatelle, crème fraîche, asparagus, shaved truffle **VEG** 30
suggested pairing: DeLille, minuit malbec



GF - Gluten Free, **GF+** - Gluten Free Option, **DF** - Dairy Free, **DF+** - Dairy Free Option, **VEG** - Vegetarian, **VEG+** - Vegetarian Option

DeLille En Ville does not accept cash payments. We appreciate your understanding.

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