

THE FRENCH

BRASSERIE  RUSTIQUE



APPETIZERS



The French Beef Tartare* 25

Hand Cut Beef Tenderloin, Cornichons, Shallots, Dijon Mustard & Farm Egg Yolk

Fried Summer Asparagus 18

Sauce Béarnaise, Smoked Trout Roe, Shallot, Black Lemon Powder & Tarragon

The French Deviled Eggs 18

Dijon Mustard, Mayonnaise, Espellette & Oscietra Caviar

Tuna Tartine* 24

Sashimi Tuna, Nicoise Olive Tapenade, Sundried Tomato, Pickled Vegetable, Arugula

Steamed Mussels a la Creme 24

Leek, White Wine, Creme Fraiche, Shallots, Applewood Smoked Bacon

Le Mac et Cheese 20

Sauce Bechamel, Duck Leg Confit, Chive, Toasted Breadcrumb & Gruyere

Escargot de Bourgogne 23

Burgundy Snail, Parsley Butter, Garlic & Housemade Puff Pastry

Classic Prawn Cocktail 28

House Cocktail & Sauce Remoulade

*OYSTERS

Daily Chef's Selection of East Coast Oysters: Half Dozen **\$24.00** | One Dozen **\$48.00**



*A SERVICE OF CAVIAR

Golden Oscietra 2 ounce **\$150.00** / 4 ounce **\$300.00**

Traditional Accoutrements



SOUPES ET SALADES

Baked Onion Soup 16

Caramelized Onion, Ementhal Cheese, Toasted Baguette & Rich Beef Broth

Salade Lyonnaise 20

Frisee & Lolla Rossa Lettuce, Bacon Lardon, Poached Farm Egg, Fine Herb, Crouton

Salade Verte 15

Market Green, Shaved Radish, Cucumber, Shaved Fennel, Manchego & Tarragon Dressing

Le Caesar Salad 18

Little Gem Romaine Lettuce, Parmigiano, Anchovy-Garlic Dressing & Herbs de Provence Crouton

Roasted Beet Salad 20

Rhubarb, Roasted Cherry Tomatoes, English Pea, Asparagus, Raspberry, Radish, Shallot & Soft Herbs

LES ENTREES

Roasted Ora King Salmon* 43

English Pea, Asparagus, Brussels Sprout, Carrot, Arugula Creme, Beurre Blanc

Roasted Lamb Loin* 48

Persillade, Roasted Potato & Lamb Jus

Slow Braised Pork Shank 45

Truffled Anson Mills Polenta, Aromatic Vegetable, Natural Pork Jus

Mediterranean Dover Sole 54

Artichoke Barigoule, Celery, Carrot, Caulini & Saffron Creme

Roasted Free Range Half Chicken 39

Baby Green Bean, Potato Mousseline & Natural Chicken Jus

Fettucine aux Crevettes 38

Local Shrimp, Local Zucchini, Asparagus & Pistou



LE BEEF

Brasserie Steak Frites* 59

12 oz Australian Wagyu New York Strip #4 & Sauce Bearnaise

Filet Mignon* 52

8 oz Prime Tenderloin, Pomme Mousseline, Crispy Fried Shallot & Sauce au Poivre

L'Entrecote* 55

14 oz American Wagyu Ribeye, Grilled Asparagus & Sauce Bordelaise

Le Brasserie Burger* 32

8 oz Prime Beef Patty, Bacon, Red Onion Marmalade, Lettuce, Tomato & Emmenthal

Le Butchers' Steak 49

12 oz Wood Grilled Bavette Steak, Green Beans, Shallot & Roasted Potato

Beef Short Ribs Bourguignon 52

Carrot, Mushroom, Bacon, Potato Mousseline & Sauce Bordelaise



SIDES

Baby Green Beans, Shallot & Garlic 15 | Grilled Asparagus 15 | Crisp Brussels Sprouts 15

Bread Service—first basket complimentary | \$4 per basket thereafter

Chef Ryan Bleem  Chef Benoit Valota  Chef Mayko Torres  Chef Maria Selas

