

# french café

## Chef's Small Plates

### **Soupe à l'Oignon** Franche-Comté

Classic French soup topped with a crouton and Gruyère cheese

9.50

Soupe du Jour  
Seasonal offering

8.50

Salade Maison

Artisanal lettuces tossed in our house vinaigrette, with English cucumber, grape tomatoes, and crouton

8.50

Salade Caesar  
*Prepared tableside*

9.50

Salade Lyonnaise

Traditional French salad Lyonnaise with frisée lettuce, bacon, croutons, a poached egg, and a Dijon vinaigrette.

15

Baked Brie

Brie baked in puff pastry, with caramelized onion purée and an apricot and orange marmalade

12.50

Saucisse Merguez d'Agneau

A popular street food in France, lamb merguez is a spicy sausage from North Africa, served with a flageolet purée

13

French Onion Pizza  
Pissaladiere

Our French-style Pizza, topped with onions, tapenade, and sun-dried tomatoes

8.50

### **L'assiette** Au Fromage

*Cheese Plate*

Seasonal Selection

12.50

### **L'assiette** Charcutière

Selection of house-made paté, rillettes, and terrine du jour, served with French bread

13

Seared Sea Scallops

Topped with a lobster cream and served with pommes maxims and crispy leeks

15

Mélange Creole

Sauteéd shrimp with fava beans, andouille, roasted corn, and potatoes

13

Les Escargots

Baked in-shell in a bubbling garlic-herb butter

13.50

Mussels Provençal

Steamed in a white wine, garlic, onion, tomato, and thyme sauce

15

Half-Order Mussels

Modest portion of Mussels Provençal

8.50

Croque-Monsieur

Grilled ham and Gruyère cheese sandwich, topped with sauce Mornay

*Add a poached egg for a dollar more*

8.50

Coupons are not valid on Holidays and Special Menus or with any other offer.  
On parties of 5 or more, an 18% gratuity will be added. Cash or Credit only. No checks please.  
January 2012

# french café

## Les Plats Principaux

### La Truite

Sautéed trout done with braised leeks, roasted fingerling potatoes, and lemon-caper beurre blanc

24

### Le Saumon Poêlé Sauce Béarnaise

Salmon sauté presented with sauce béarnaise and parsley new potatoes.

28

### Bouchée à la Reine

A puff pastry shell with a luxurious filling of mushrooms, chicken breast, and sweetbreads, served with crisp asparagus

22

### Duck Cassoulet

Duck confit with house-made sausage, lardon, and Great Northern white beans

27.5

### Le Filet De Porc A L'ancienne

Pork tenderloin with a dijon mustard demi-glace, with cornichons and fingerling potatoes

27.5

### Le Jarret **d'Agneau**

Braised lamb shank served with basmati rice, roasted eggplant & cauliflower, oven-dried tomatoes, and a braising jus

28

### **Bœuf Stroganoff**

Sautéed beef tenderloin and spätzle

20

### Steak Frites

Seared flat iron steak with maitre d'hôtel butter and a side of pommes frites

27.5

### Seared New York Strip

Pan-seared strip steak with a red wine sauce, haricots verts, and pommes au gratin

38

### French Café Pepper Steak

Peppercorn-encrusted filet mignon topped with a brandy peppercorn demi-glace, served with pommes au gratin and seasonal vegetables

6oz. filet 29.5      8oz. filet 34.5

### Chateaubriand

*prepared tableside for two*

Two portions of filet mignon topped with sauce Béarnaise, served with pommes au gratin and tomatoes Provençal

69