

# BRASSERIE ROUGE

## HORS D'OEUVRES

CLASSIC FRENCH ONION SOUP *W/ GRUYERE CROUTONS* 6

SOUP DU JOUR *A.Q.*

STEAK TARTARE *9/15 ENTRÉE SIZE SERVED W/ CHOICE OF SALAD OR POMMES FRITES*

BUCKWHEAT CREPES *W/ MUSHROOM JUS AND CRÈME FRAICHE* 8

HOUSE CURED AND SMOKED SALMON *W/ CAVIAR AND WARM GAUFRETE POTATOES* 10

WOOD OVEN BAKED GOAT CHEESE *W/ ROASTED VEGETABLES AND PISTACHIO BREADCRUMB CRUST* 8

STEAMED MUSSELS *W/ PERNOD , SAFFRON AND CRÈME FRAICHE* 9

SALADE NICOISE *W/ SEARED RARE TUNA, ARTICHOKE, OLIVE , SUMMER BEANS AND OLIVES* 14

MESCLUN SALAD *W/ FRESH HERBS, CHERRY TOMATOES AND BALSAMIC SHERRY VINAIGRETTE* 6

SALAD OF ENDIVE, PEARS, WALNUTS AND BLUE CHEESE 7

VINERIPE TOMATO SALAD *W/ ARUGULA, BASIL AND TAPENADE CROUTONS* 7

## ASSIETTE DE CHARCUTERIE

*A SELECTION OF HOUSEMADE PATES, TERRINES AND SAUSAGES* 12

## WOOD OVEN BAKED FLATBREADS

*W/ POTATOES, PISTOU, ROASTED GARLIC AND GOAT CHEESE* 9

*W/ GRUYERE, TOMATO , BACON AND ROMAINE LETTUCE* 8

*W/ CARAMELIZED ONIONS , ANCHOVY , OLIVES AND FOURME D'AMBERT BLUE CHEESE* 9

## LES FRUITS DE MER

*OYSTERS ON THE HALF SHELL*

*OCTOPUS SALAD*

*POACHED SHRIMP*

*STEAMED MUSSELS*

*HOUSE SMOKED SALMON*

*OTHERS*

LE ROUGE

LE GRAND

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