

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

287

Oysters on the half shell A.g

LES ENTREES

POACHED HALIBUT *W/ SUMMER VEGETABLES AND PISTOU AIOLI 17*
WOOD OVEN ROASTED SALMON *W/ FINGERLING POTATOES, ARTICHOKE, AND TOMATO SAFFRON BROTH 15*
HOUSEMADE SWEET PEA RAVIOLI *W/ BACON, LEMON AND CREAM 12*
PAPPARDELLE *W/ MUSHROOMS, CHICKEN RAGOUT, CAPERS AND PARMESAN 12*
WOOD OVEN ROASTED CHICKEN BREAST *W/ BROCCOLINI, MUSHROOM JUS AND POMMES FRITES 13*
DUCK BREAST AND CONFIT *W/ FENNEL PUREE AND FIG COMPOTE 17*
GRILLED DOUBLE-CUT PORKCHOP *W/ APPLES, MUSTARD GREENS, CIDER SAUCE AND BLUE CHEESE FONDUE 15*
CHOUROUTE GARNIE *W/ HOUSEMADE CHARCUTERIE 16*
FILET MIGNON AU POIVRE *W/ POMMES FRITES AND GREEN PEPPERCORN SAUCE 24*
GRILLED FLANK STEAK *W/ MAITRE D'HOTEL BUTTER AND POMMES FRITES 16*
ROUGE BURGER *SERVED ON BLACK BREAD W/ MUSHROOMS, BLUE CHEESE, WATERCRESS, HOUSEMADE PICKLES 9*

LES FROMAGES

THREE 10 FIVE 12

A SELECTION OF FARMHOUSE CHEESES SERVED WITH HOUSEMADE BREADS AND CONDIMENTS

LES PLATS DU JOUR

MONDAY

COQ AU VIN 14

TUESDAY

LAMB LEG WITH FLAGEOLET BEANS 16

WEDNESDAY

RABBIT WITH MUSTARD 24

THURSDAY

SOLE MEUNIERE)19

FRIDAY

BOUILLABAISSSE 21

SEARED FOIE GRAS WITH APPLES 16

SATURDAY

SCALLOPS WITH WILD MUSHROOMS, SPINACH AND SAUCE AMERICAINE 21

SUNDAY

BOEUF A LA MODE 17