

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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