

Champagne Charlie's

Champagne Charlie rode into Paris in Hemingway's Jeep, two days ahead of the Allied forces, a bottle of Dom in one hand, a bag of nylons and chocolates in the other. At least that was Charlie's story and nobody ever said it wasn't true.

Charlie stayed in Paris and opened a nightspot on rue Lamennais, just off the Champs-Élysées. It swiftly became the place to see and be seen in post-war Paris, a home-away-from-home for American expatriates, Europe's exiled royalty and all of the other beautiful people on the Continent. Enjoying Champagne Charlie's hospitality on any given night might be the Duke of Windsor and the former Mrs. Simpson, Chaplin, Ike and Kay, Chevalier, Dietrich, Picasso, or the Prince of This or the Duchess of That. Legend has it that even de Gaulle would quietly slip into Champagne Charlie's late at night for a few hands of chemin de fer in the discrete private room behind the dining area.

It wasn't just the food and drink that brought everybody who was anybody to Champagne Charlie's. The menu was simple and basic. It was, after all, an American restaurant in Paris. Frogs, snails and exotic animal organs were never served at Champagne Charlie's. His motto was that he wouldn't eat anything he thought was ugly. But the chops and steaks were thick and tender and the fish and poultry was the freshest Charlie's chefs could buy. Breads and pastries were right from the oven and the desserts were sinfully rich.

Nor was the attraction Champagne Charlie's elegant décor of polished wood, etched glass and magnificent murals which evoked visions of Paris more than 50 years earlier. Nor was it the service, warm and hospitable, friendly yet unobtrusive. Nor was it the entertainment, often spontaneous, always eclectic, sometimes brassy and sometimes sweet. Even Charlie would shed a tear when Piaf sang her signature, "Non, je ne regrette rien."

No, it was the everything, the flair, the customer, the service, the entertainers, the food, the wine and the décor, that created the exhilarating experience of being at Champagne Charlie's, in the years after the war, in Paris, on rue Lamennais.

There are many stories about why Champagne Charlie's closed. Some say Charlie never felt at home in Paris. Notre Dame always would be a football team to Charlie. Others say he left because of a close personal relationship with one Madame Françoise de Panafleu le Troquet, a young woman of extraordinary passions whose elderly husband was a gentleman of wealth, power and influence. Charlie simply explained that it was time to go.

Appetizers

<i>Jumbo shrimp cocktail with "Absolut Citron" cocktail sauce and lemon</i>	13.5
<i>House select clams or oysters served with cocktail sauce and champagne mignonette</i>	9.5
<i>Prince Edward Island mussels with lemon grass, ginger, carrots and baby leeks</i>	9.5
<i>Cheese fondue with crab and spinach, pretzel sticks and pita chips</i>	11
<i>Chicken and roasted garlic sausage with corn and sweet pepper relish</i>	11.5
<i>Grilled portobello mushroom with shrimp and crabmeat</i>	14

From Charlie's Kettle

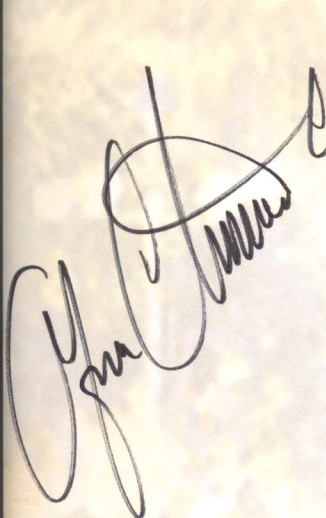
<i>Rock shrimp and corn chowder soup</i>	6
<i>Three onion soup</i>	6
<i>Lobster bisque</i>	6

Seafood and Shellfish

<i>Grilled salmon fillet with roasted corn and spinach ragoût</i>	21
<i>Chef Alfonso's jumbo lump crabcake</i>	27
<i>Almond crusted grouper with key lime sauce and basmati rice</i>	28
<i>Crispy red snapper, artichoke and lemon confit with pesto whipped potatoes</i>	24
<i>Parmesan encrusted jumbo shrimp, white truffle risotto and olive oil poached tomatoes</i>	24.5
<i>Whole steamed lobster, lemon butter and house potato</i>	39.5

All entrées include vendeur salad

For the comfort of others, please refrain from cigar or pipe smoking



Steakhouse Cuts of Beef

Char-grilled and accompanied by vegetable and potato of the day

Paddle steak, 24 oz., bone in rib eye steak 37.5

The Bomb 34

Porterhouse steak, 20 oz. 39

Sirloin steak, 14 oz. 35

Filet mignon, 12 oz. 37

Roast prime rib of beef, au jus, 14 oz. 25

20 oz. Bone-in 32

Texas Sirloin Strip 37

On tobacco onions, topped with fried oysters and béarnaise sauce

Other Cuts

Cuban style whole roasted chicken with boniato potato and steamed broccoli 19.5

Broiled veal rib chop with herbed "smashed" potatoes and snap peas 37

Grilled Australian lamb chops with port and mint jus 34

Kansas City BBQ pork tenderloin with braised greens,
black-eyed peas and smoked apple bacon 21

Filet mignon and lobster tail with chive mashed potatoes 39.5

Sides

Baked potato 3.5

Creamed spinach 3

Crispy onion loops 3.50

Steamed asparagus 6

Cheddar potato 6

Cheddar cheese, smoked bacon and leek popover

Beverages

Freshly brewed Crescent City evening roast 2

Selection of Bigelow herbed teas 2

Espresso 3

Cappuccino 3.5

All entrées include vendeur salad

Dessert Creations

Root Beer Float 7.5

A fountain glass of vanilla Häagen-Dazs ice cream, Stewart's root beer, accompanied by toasted pound cake with cream chantilly

Apple Pie 7

Caramelized Fuji apples with puff pastry, luscious caramel and cinnamon ice cream

Triple Chocolate Fantasy 8.5

A rich chocolate mousse with chocolate peanut butter ice cream and raspberry essence

Chicago Cheese Pie 6.5

Chicago style cream cheese layered with a crisp phyllo in a summer berry sauce

Chef's Dessert Sampler For Two 12.5

Featuring a dessert menu combination with house baked cookies

Charlie's Favorite 8.5

A vanilla bean mousse topped with lemon sabayon and strawberry ice cream

Ginger Scented Crème Brûlée 6.5

Inspired by the classic dessert

Strawberry Fruit Consommé 8

Strawberry mint, champagne essence and warm chocolate decadence accompanied with baked banana ice cream

Coffee Specialties

Irish Coffee 6

Our own blend mixed with Irish whiskey and topped with whipped cream

Cafe L'Orange 6

A blend of cognac and Cointreau topped with whipped cream

Razzmatazz 5

An exotic blend of Chambord, Crème de Cassis and Kahlua

