BRASSERIE ROUGE

HORS D'OEUVRRES

CLASSIC FRENCH ONION SOUP W/ GRIYER CHEESE CROUTONS 6

SOUP DU JOUR  A.Q.

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

BUCKWHEAT CREPES W/ MUSHROOM JUS AND CREME FRAICHE 8

HOUSE CURED AND SMOKED SALMON W/ CAVIAR AND WARM GAUFRETTE POTATOES 10

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

STEAMED MUSSELS W/ PERNOD, SAFFRON AND CREME FRAICHE 9

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

MESCUN 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, PISTOC, ROASTED GARLIC AND GOAT CHEESE 9
W/ GRIYER CHEESE, TOMATO, BACON AND ROMAINE LETTUCE 8
W/ CARAMELIZED ONIONS, ANCHOVY, OLIVES AND FOURME D'AMBRE 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
Oysters on the half shell Aq

LES ENTREES

POACHED HALIBUT W/ SUMMER VEGETABLES AND PISTOU AIOLI 17
WOOD OVEN ROASTED SALMON W/ FINGERLING POTATOES, ARTICHOKE, AND TOMATO SAFFRON BROTH 15
HOUSSEMADE 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
CHOURROUTE 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
BOUILLABAISSE 21
SEARED FOIE GRAS WITH APPLES 16
SATURDAY
SCALLIOPS WITH WILD MUSHROOMS, SPINACH AND SAUCE AMERICaine 21
SUNDAY
BOEUF A LA MODE 17