

# Lunch at Maison Robert

## Wines by the Glass

### Red Wines

- Maison Robert, Côtes-du-Rhône 4.50
- Beaujolais Villages, Louis Jadot 5.50
- Château La Rose-Trintaudon,  
Haut-Médoc 7
- Château Montelena, Calistoga Cuvée 7
- Merlot, Christian Moueix 7

### Rosé Wines

- Anjou Rosé 4
- Tavel, Château d'Aqueria 5

### White Wines

- Maison Robert Macon-Villages 4.50
- Chardonnay Bourgogne, Louis Latour 6.50
- Pouilly Fuisse, Joseph Drouhin 7.
- Sauvignon Blanc, Chat. St. Michelle 6.50
- White Zinfandel 4.

### Champagnes

- Perrier Jouet Grand Brut 8.

### Water

- Evian 500 ml 4.
- Perrier 6.5 oz. 2.

## Wines by the Bottle

(ask your waiter for a more complete list)

### Red Wines

- Chateauneuf-du-Pape,  
Domaine de Mont-Redon 1995 45. (Demi) 23.
- Château Greysac, Haut-Medoc 1994 35.
- Château La Rose-Trintadon,  
Haut-Medoc 1994 29.
- Château Fourcas Hosten, Listrac 1995 35.
- Château Clairefont, 1995 50.
- Château Simard, 1988 50.
- Beaujolais Villages, Louis Jadot 1996 20.
- Brouilly "Les Saburins",  
Louis Latour 1995 21.
- Fleurie "Château de Deduits"  
Georges Duboeuf 1996 25.
- Bourgogne Rouge "Laforet",  
Joseph Drouhin 1995 24.
- Cotes de Beaune Villages,  
Joseph Drouhin 1995 32.
- Merlot, Swanson 1995 34.
- Cabernet Sauvignon,  
Robert Mondavi 1994 40.

### Champagnes

- Moët et Chandon, Brut Imperial (Demi) 27.
- Perrier Jouet, Grand Brut 50.
- Chandon Brut, Napa Valley 28

### Dessert Wines

- Château Roumieu, Lacoste 1995 (Demi) 30.
- Château Suduiraut 1990 (Demi) 45.

### White Wines

- Muscadet-Sur-Lie Cuvée de Prestige,  
L. Metaireau 1995 25.
- Vouvray, Sauvion et Fils 1996 20.
- Sancerre, Comte-Lafond 1996 40.
- Riesling, Trimbach 1994 30.
- Macon-Villages blanc, Louis Jadot 1996 20.
- Bourgogne Chardonnay,  
Louis Latour 1996 25.
- Rully, Jaffelin 1996 32. (Demi) 17.
- Pouilly-Fuisse,  
Louis Jadot 1996 34. (Demi) 18.
- Chablis, Domaine Moreau 1995 33.
- Meursault, Louis Jadot 1995 50.
- Sauvignon Blanc,  
Quivira, Dry Creek 1996 19.
- Chardonnay, The Hess Collection,  
Napa Valley 1995 28.
- Chardonnay, Sonoma Cutrer,  
Cutrer Vineyard 1994 38.
- Chardonnay, Robert Mondavi 1996 34.
- Chardonnay Proprietor's Grand Reserve,  
Kendall-Jackson 1996 38.
- Chardonnay, Jordan 1996 45.
- Chardonnay, Cakebread Cellars 1996 45.
- Sakonnet, Gewurztraminer 1996 \$25

### Rose

- Anjou Rose 16.
- Tavel, Château d'Aqueria 23.

## Les Spécialités du Jour 15.50

Special of the Day (includes choice of soup of the day or tomato juice or salad)

Poisson du Matin~This Morning's Fish

Viande du Jour~Daily Meat Special

Sauté du jour~Stew of the day

Soup of the day, tomato juice and salad are not included with:

Pâtes d' Aujourd'hui ~ Today's Pasta 12.

Salade Créative ~ Salad of the Day 13.

Salade de Fruits~ Assorted Fresh Fruit 12.

### Café et Thé

- Tea, coffee (or decaffeinated) 2.
  - Espresso (or decaffeinated) 2.50
  - Cappuccino (or decaffeinated) 4.
- Massachusetts Sales Tax 5%

Private rooms available for parties  
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Artwork displayed in Café is for sale by the artist



### Les Hors d'Œuvres

- Salade Verte~* Boston lettuce, house dressing 5.  
with duck paté 8.
- Salade de betteraves~* Salad of red and yellow beets, goat  
cheese, pickled onions, frisee,  
sweet and sour bacon vinaigrette 7.
- Paté de canard Maison~* Duck and shitaake pate 7.
- Jambon de parme et melon~* Prosciutto with Galia melon 9.
- Foie Gras Paté ~* **mr** Foie gras paté with brioche 17.
- Saumon Fumé  
aux Copeaux de Pommier~* Our own smoked salmon with  
crème fraîche and capers 12.
- Six Huîtres sur Glace~* Fresh Wellfleet oysters,  
cocktail or mignonette sauce 10.
- Potage du Jour ~* Hot soup of the day 5.
- Bisque de Homard~* Lobster bisque 5.
- Soupe à l'Oignon Gratinée~* Onion soup with melted  
Gruyere cheese 9.

### Sandwiches

- (served with our own Gaufrette potatoes)
- Club au Poulet~* Grilled chicken breast, roasted red  
pepper, bacon, lettuce and pesto  
mayonnaise on 7 grain toast 11.
- Sandwich au Steak~* Open-faced sirloin sandwich  
smothered in onions 14.

### Les Plats Froids

- Gâteau Froid de Pommes de Terre  
et Saumon froid~* Cold poached salmon, potato cake,  
caper, herb mayonaise 13.
- Salade de Homard  
sur Macédoine de Légumes~* Boiled 1 lb. Maine lobster, carrot,  
potato, and green bean salad 18.
- Thon Nicoise~* Grilled Tuna, tapenade vinaigrette  
hard boiled egg, tomato,  
green beans, red onions 13.

## **Maison Robert**

45 School Street, Boston, MA 02108

Tel: (617) 227-3370

<http://www.maisonrobert.com>



## Les Entrées

(Served with a choice of soup of the day or green salad)

- Omelette au Choix*~ Choice of omelet:  
Ham, Swiss cheese, mushroom,  
herbs, tomato, Brie or goat cheese,  
smoked salmon and chives 11.
- Ragu d'automne*~ White bean, swiss chard, pumpkin  
Parsnip, leek & parmesan stew 13.
- Sole de la Manche Meunière*~ Dover sole with lemon butter 24.
- Truite Amandine*~ Trout pan-fried with almonds 12.
- Filet de sole Meunière*~ Fillet of grey sole, sauteed with  
brown butter 12.
- Cabillaud Grillé*~ Grilled schrod with a dill, chive,  
and tarragon butter 15.
- Homard grillé*~ Lobster(1 pound) grilled with  
Lemon butter 18.
- Fricassee de poulet a l'estragon*~ Chicken fricassee with tarragon,  
tomato, mushrooms and a  
three grain pilaf 12.
- Choucroute Maison*~ Our own sauerkraut with garlic  
sausage, Bratwurst, pork shank,  
and slab bacon 13.
- Cervelles de veau*~ Sauteed calf's brains  
with capers 12.
- Foie de Veau  
à l'Anglaise où à la Lyonnaise*~ Sautéed calf's liver  
with bacon or onions 12.
- Medaillons de veau Chasseur*~ Veal scaloppine with mushrooms  
tomato, and demi glace 19.
- Tournedos Grillé vert pré*~ Grilled filet mignon 24.
- Côtes d'Agneau Grillées* ~ Three broiled lamb chops 22.

## Les Desserts

- Crème Brulée* ~ Ginger crème brulee with  
*au gingembre* seasonal fruits and a cookie 9.
- Plateau de Pâtisseries* ~ Your choice from our pastry tray 7.50
- Tarte Tatin, Chantilly* ~ Warm upside-down apple tart  
with whipped cream 8.
- Sorbets Maison Robert* ~ Three fresh fruit sorbets  
with a cookie 6.50.
- Fruits Frais* ~ Fresh strawberries 5.  
Fresh raspberries 8.  
Fresh mixed fruits 6.50