

French to Table

Shopping at the Farmer's Market is a ritual in France.
Look for Chef Fabrice or his sous chefs Thursdays at the Marin Farmer's Market
(temporarily located at Northgate Mall in San Rafael).

<p>✦ SOUPE DU JOUR 9 Chef's seasonal selection</p>	<p>LA QUENELLE 14 baked seafood dumpling, lobster sauce</p>	<p>PLAT DE SAISON AQ seasonal addition</p>
<p>✦ DUNGENESS CRAB SALAD 12 beets, endive, orange, tarragon</p>	<p>SALADE DE SAUMON 16 Loch Duart salmon, butter lettuce, market apples, cucumber, lemon, dill, radishes</p>	<p>LA MARÉE AQ market fish</p>

Dejeuner Express 20

✦ select 2 courses from indicated menu items, includes non-alcoholic beverage

Appetizers

✦ PLATEAU DE FROMAGE ET CHARCUTERIE ✦
ask about our selection of local and artisanal cheeses,
housemade rustic country pâté, chicken liver truffle mousse,
or duck and pork confit
✦ one/7 two/14 three/17 four/20

LES HUÎTRES* ea/3
raw oysters on the half shell, mignonette,
horseradish, cocktail sauce

ESCARGOTS 12
slow baked with Pernod garlic butter

STEAK TARTARE* 14
raw chopped natural beef, capers, shallots,
Dijon mustard dressing, quail egg

MONTEREY BAY FRIED CALAMARI 15
whole grain mustard vinaigrette

FONDUE AUX FROMAGES 11
melted brie, blue, and goat cheese, Madeira wine
- add vegetables for dipping (3.50)

SOUPE A L'OIGNON GRATINÉE 9
baked baguette with Emmenthal cheese

TARTE FLAMBÉE 14
choose from classic, smoked salmon, or vegetarian

MOULES FLORENTINE half pound/12 one pound/16
steamed mussels, spinach, white wine,
Pernod garlic butter, shallots

Salads

SALADE LYONNAISE 11
Scarborough Farms frisée, warm poached egg,
bacon, garlic croutons, Dijon mustard vinaigrette

✦ SALADE VERTE 10
fines herbs, shallots, Dijon mustard vinaigrette

SALADE NIÇOISE* 16
seared rare Ahi tuna, green beans, capers,
olives, tomatoes, fingerling potatoes, hard-boiled egg,
avocado, shallots, tapenade, anchovy, roasted red bell peppers

✦ SALADE D'ÉPINARD 9
spinach salad, roasted red beets, crumbled goat cheese,
raspberry vinaigrette

Sandwiches

✦ BURGER AMÉRICAIN 13
1/2 pound grass fed beef, French fries
~ ADD bacon, avocado, grilled red onions, sautéed mushrooms,
Emmenthal, cheddar, or Fourme d'Ambert (each 1.00)

✦ CROQUE MONSIEUR 12
jambon de Paris, Emmenthal, Béchamel sauce,
white pain de mie bread, market greens
~ "Croque Madame" with sunny side up egg (ADD 1.00)

SANDWICH AU THON* 14
Ahi tuna BLT, bacon, lettuce, tomato, wasabi aioli,
avocado, toasted multigrain bread

SANDWICH D'AGNEAU 14
sliced herb scented natural leg of lamb, basil,
roasted red peppers, aioli, arugula salad
~ ADD black olive tapenade (1.00)

✦ LE SANDWICH AU POULET 13
natural chicken breast, brie, apple chutney, Dijon balsamic reduction

Les Plats

✦ L'OMELETTE AUX CHAMPIGNONS 12
Glaum Ranch eggs, crimini mushrooms, spinach

TRUITE GRENOBLOISE 22
pan seared rainbow trout, baby spinach,
brown butter, capers, parsley, lemon

STEAK FRITES 26
8 oz natural skirt steak, French fries, includes choice of
Bordelaise, Roquefort butter, or au poivre sauce
~ additional sauce (each 1.50)

L'ENTRECÔTE CAFÉ DE PARIS 34
12 oz grilled Allen Brothers Angus rib eye, herb butter,
Provençale tomato, French fries

Side Dishes

FRENCH FRIES 6

GREEN BEANS 6
sautéed shallots

SAUTÉED EARTHBOUND ORGANIC BROCCOLINI 6
extra virgin olive oil, sea salt

WHIPPED YUKON GOLD POTATOES 6

BABY SPINACH 6
roasted garlic

Desserts Save Room for one of our Favorite Sweets

TARTE DES DEMOISELLES TATIN 8
upside-down caramelized market apple tart, crème fraîche

TARTE AU CITRON 8
lemon custard tart, meringue, raspberry sauce

LES PROFITEROLES 8
cream puffs, artisan vanilla ice cream, dark chocolate sauce

CRÈME BRÛLÉE 8
vanilla bean custard

CHOCOLAT FONDANT 8
warm chocolate cake, Gianduja sauce, artisan vanilla ice cream