

LEFT BANK

Executive Chef
Brendy Monsada

BRASSERIE

Lunch

CELEBRATING
20 YEARS
IN MENLO PARK

HORS D'ŒUVRES

LES HUÎTRES* half dozen 18 | one dozen 36
raw market oysters

CREVETTES PROVENÇALE 14
prawns, tomato, Niçoise olives, basil, capers, Pernod garlic butter

ESCARGOTS 14
Pernod garlic butter

CALAMARI FRIT 15
whole grain mustard vinaigrette

TARTE FLAMBÉE AU SAUMON FUMÉE 16
smoked salmon, leek compote, whipped fromage blanc

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

SALADE DE CRABE 16
Dungeness crab, arugula, cucumber, shaved fennel,
pickled red onions, passion fruit and white balsamic vinaigrette

FONDUE AUX FROMAGES 11
melted brie, blue, and goat cheese, Madeira wine

Charcuterie et Fromages

CHARCUTERIE MAISON
choose one/8 two/14 three/19

housemade, served with traditional accompaniments

CHICKEN LIVER MOUSSE
COUNTRY PÂTÉ / RILLETES DE PORC

FROMAGES

choose one/8 two/14 three/19

served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

SOUPES ET SALADES

SOUPE DU JOUR 9

SOUPE A L'OIGNON GRATINÉE 11
baguette, Emmenthal cheese

SALADE VERTE 10
butter lettuce, fines herbs, shallots, Dijon vinaigrette

SALADE LYONNAISE 11
bacon lardons, croutons, baby frisée, warm poached egg

SALADE RIVE GAUCHE 9
mesclun greens, cherry tomatoes, shaved radishes,
sherry vinaigrette ~ADD goat cheese 2

SALADE NIÇOISE* 17
seared rare Ahi tuna or tuna confit, green beans,
tomatoes, fingerling potatoes, avocado,
tapenade, anchovy, roasted red bell peppers

LES LÉGUMES

POMMES FRITES
~Parmesan truffle add 3

GREEN BEANS shallots

ASPARAGUS olive and sun dried tomato vinaigrette

BROCCOLI RABE garlic, chili flakes

SPINACH roasted garlic

each 6

Rapide Midi Express Lunch

SELECT 2 COURSES

19.00 per person

includes soda, iced tea, or coffee

APPETIZER

SOUP DU JOUR or PETITE SALAD

MAIN COURSE

SHRIMP CAESAR SALAD

~
AHI TUNA CONFIT SANDWICH

~
RISOTTO PRINTANIER

DESSERT

FRAISES ROMANOFF or CRÈME BRÛLÉE

CASSE-CROÛTE

CROQUE MONSIEUR 13

jambon de Paris, Emmenthal, Béchamel, pain de mie bread
~ "Croque Madame" with sunny side up egg (add 2)

CROQUE THON* 15

seared Ahi, bacon, lettuce, tomato, wasabi aioli, avocado

CROQUE JACQUES PÉPIN 13

grilled eggplant, sun dried tomatoes, roasted peppers,
red onions, mozzarella cheese, mixed greens

CROQUE D'AGNEAU 15

herb marinated leg of lamb, basil, roasted peppers,
aioli, black olive tapenade, arugula salad

CROQUE POULET 13

chicken breast, almond romesco, arugula,
roasted onions, brie, pommes frites

BURGER AMÉRICAIN 14

1/2 lb beef, pommes frites
~ ADD Emmenthal, cheddar, blue, avocado, bacon,
sautéed mushrooms, or sunny side up egg (each 2)

Les Moules

PROVENÇALE

tomatoes, basil,
white wine,
herbs de Provence



FLORENTINE

spinach, white wine,
garlic, shallots,
Pernod garlic butter

half pound 15 | one pound 20

ENTRÉES

OMELETTE JAMBON FROMAGE 12

ham and Swiss omelette, mixed greens

HOUSEMADE GARLIC PORK SAUSAGE 22

piperade, pommes frites

CABILLAUD RÔTI 21

pan roasted True cod, mussels, bouillabaisse jus

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

BOEUF BOURGUIGNON 26

red wine braised beef, bacon lardons,
baby carrots, mushrooms, pearl onions

SAUMON 20

Loch Duart salmon, sautéed Delta asparagus, lemon confit,
green garlic, olives, sun dried tomato vinaigrette

STEAK FRITES

8 oz skirt steak 27 / 10 oz rib eye 35

pommes frites, includes choice of Bordelaise,
Béarnaise, or au poivre sauce

Turn the page for Wines by the Glass, House Cocktails, and Bottle Selections