

LEFT BANK

Executive Chef
David Bastide

BRASSERIE

PRIVATE DINING
AVAILABLE

HORS D'OEUVRES

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

ESCARGOTS 14
Pernod garlic butter

MOULES FLORENTINE half pound 15 | one pound 20
steamed mussels, spinach, white wine, Pernod garlic butter, shallots

CALAMARI FRIT 15
whole grain mustard vinaigrette

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 / RILLETTES DE PORC

FROMAGES
choose one/8 two/14 three/19
served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

SOUPES ET SALADES

SOUPE A L'OIGNON GRATINÉE 11
baguette, Emmenthal cheese

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

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

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 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)

Brunch

served until 3 PM

GARLIC PORK SAUSAGE HASH 15
spinach, mushrooms, blue cheese,
Yukon Gold potatoes, sunny side up egg, hollandaise

ZE LB BLT 12
country levain bread, goat cheese,
tomatoes, arugula, bacon, sunny side up egg,
hollandaise, petite salade

PAIN PERDU 13
traditional thick French toast, orange cream,
mixed berry compote, maple syrup

OMELETTE JAMBON FROMAGE 12
ham and Swiss omelette, mixed greens

SALMON HASH 15
smoked salmon and salmon hash,
red onions, tomatoes, parsley,
Yukon Gold potatoes, poached egg, hollandaise

QUICHE DU JARDIN 13
asparagus, sun dried tomatoes,
red onions, goat and Swiss cheese,
organic greens, mustard vinaigrette

EGGS BENEDICT 15
poached eggs, Parisian ham,
English muffins, hollandaise,
Yukon Gold potatoes with fines herbs
~ Florentine, with spinach 17

STEAK AND EGGS 20
marinated grilled Prime sirloin,
two sunny side up eggs,
Yukon Gold potatoes with fines herbs

ENTRÉES

CABILLAUD RÔTI 21
pan roasted True cod, mussels, bouillabaisse jus

SAUMON 20
Loch Duart salmon, sautéed Delta asparagus,
lemon confit, green garlic, olives,
sun dried tomato vinaigrette

STEAK FRITES 27
8 oz skirt steak, pommes frites, includes choice of
Bordelaise, Roquefort butter, or au poivre sauce

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

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

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)

As we support the City of San Jose minimum wage increase, a 4% surcharge allows us to provide the hospitality that you have always enjoyed. Thank you for your patronage.

SR 04.27.18