

LEFT BANK

Executive Chef
Behruz Moeinimanesh

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

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 12
Pernod garlic butter

CALAMARI FRIT 15
whole grain mustard vinaigrette

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

FILET MIGNON STEAK TARTARE* 15
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

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

Les Moules

Featuring Salt Spring Mussels, British Columbia

PROVENÇALE

tomatoes, basil,
white wine,
herbs de Provence



FLORENTINE

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

half pound 15 | one pound 20
pommes frites 6

SOUPES ET SALADES

SOUPE DU JOUR 9

SOUPE A L'OIGNON GRATINÉE 11
baguette, Emmenthal cheese

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

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

SALADE RIVE GAUCHE 9
mesclun greens, roasted beets, pickled red onions,
goat cheese, pomegranate vinaigrette

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

LES LÉGUMES

POMMES FRITES 6
~Parmesan truffle 9

BABY CARROTS lemon maple glaze 8

ROASTED CAULIFLOWER vadouvan 8

RATATOUILLE Provençal vegetable stew 8

SPINACH roasted garlic 8

Charcuterie et Fromages

L'ASSIETTE DE CHARCUTERIE
choose one/9 all four/21
served with traditional accompaniments

CHICKEN LIVER MOUSSE / COUNTRY PÂTÉ
SAUCISSON SEC / SAUCISSON A L'AIL

FROMAGES

choose one/8 two/14 three/19
served with traditional accompaniments
SELECTION OF FRENCH AND LOCAL CHEESES

CASSE-CROÛTE

CROQUE MONSIEUR 13

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

TARTINE AUX CHAMPIGNONS 14

open faced grilled country levain bread,
wild mushrooms, blue cheese

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)

ENTRÉES

OMELETTE JAMBON FROMAGE 12

ham and Swiss omelette, mixed greens

SAUCISSE GRILLÉE 19

housemade garlic pork sausage, piperade, pommes frites

MUSHROOM RAVIOLI 19

porcini Parmesan cream sauce, spinach

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

POULET PAILLARD 17

Parmesan crusted chicken breast, arugula,
baby frisée, butternut squash, celeriac,
pickled red onions, pomegranate vinaigrette

SAUMON 27

Loch Duart salmon, celeriac purée,
orange and carrot beurre blanc

STEAK FRITES

8 oz skirt steak 28 / 10 oz rib eye 35
pommes frites, includes choice of Bordelaise,
Roquefort butter, or au poivre sauce

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)