

LEFT BANK

Executive Chef
Behruz Moeinimanes

BRASSERIE

PRIVATE DINING
AVAILABLE

HORS D'ŒUVRES

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

ESCARGOTS 12
Pernod garlic butter

CALAMARI FRIT 15
whole grain mustard vinaigrette

TARTE FLAMBÉE AU SAUMON FUMÉE 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 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 NIÇOISE* 17
seared rare Ahi tuna, 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)

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 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

GAUFRE A LA FRAISE 11
warm waffle, market strawberries, crème fraîche

EGGS BENEDICT 15
poached Glaum Ranch eggs,
Canadian bacon, English muffin, hollandaise
~add Dungeness crab (7.00)

L'AMERICAIN 12
two fried Glaum Ranch eggs, applewood smoked bacon,
potatoes, grilled miché bread, roasted tomato

OMELETTE JAMBON FROMAGE 12
ham and Swiss omelette, mixed greens
(available with egg whites only, on request)

PARIS BURGER 14
1/2 lb beef, two sunny side up Glaum Ranch eggs,
artisan greens

TARTINE GOURMANDE 14
two sunny side up Glaum Ranch eggs, herbed goat cheese,
tomato, bacon, arugula, grilled country bread

Brunch Libations

PHEBUS 9
peach liquor, French sparkling wine

FRENCH 75 10
St. Germain Elderflower, lemon, French sparkling wine

YVES MONTAND 9
Lillet Blanc, French sparkling wine

PARIS JE T'AIME 10
Grey Goose Citron Vodka, pastis, lemon, basil leaves

ENTRÉES

MUSHROOM RAVIOLI 19
porcini Parmesan cream sauce, spinach

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

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

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)

LK 09.19.18