

LEFT BANK

BRASSERIE

Maître Cuisinier de France
David Bastide

CELEBRATING
25 YEARS
IN LARKSPUR

Lunch

HORS D'ŒUVRES

OYSTERS* half dozen 18 | one dozen 36
raw market selection

PRAWNS PROVENÇALE 14
tomato, Niçoise olives, basil, capers, Pernod garlic butter

SCALLOP QUENELLES 14
scallop dumplings, creamy lobster sauce, salmon roe

ESCARGOTS 12
Pernod garlic butter

CALAMARI FRIT 15
fried onions and lemon, whole grain mustard vinaigrette

PISSALADIÈRE FLATBREAD 13
spicy tomato sauce, black olives, capers, anchovy, arugula

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

FONDUE AUX FROMAGES 13
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

ONION SOUPE GRATINÉE 11
baguette, Emmenthal cheese

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

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

RIVE GAUCHE SALADE 9
mesclun greens, shaved radishes, cucumber herb vinaigrette

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

LES LÉGUMES

POMMES FRITES 6

~ Parmesan truffle 9

BUTTERED PEAS AND CARROTS 8

GRILLED ASPARAGUS smoked paprika hollandaise* 8

HARICOTS VERTS shallots, butter 8

SPINACH roasted garlic 8

Charcuterie et Fromages

L'ASSIETTE DE CHARCUTERIE
choose one/9 all three/19

served with traditional accompaniments

CHICKEN LIVER MOUSSE
COUNTRY PÂTÉ / SAUCISSON SEC

FROMAGES

choose one/8 two/14 three/19

served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

LES SANDWICHES

CROQUE MONSIEUR 13

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

AHI TUNA BLT* 15

seared Ahi, wasabi aioli, avocado, multigrain bread

JACQUES PÉPIN'S SANDWICH 13

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

LAMB SANDWICH 15

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

CHICKEN SANDWICH 13

marinated tomatoes, arugula, brie, honey mustard, pommes frites

RACLETTE BURGER 23

1/2 lb beef, Raclette cheese, maple glazed pork belly,
red wine braised shallots, cornichons,
smoked paprika Espelette crème fraîche, pommes frites

BURGER AMÉRICAIN 15

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

HOUSEMADE GARLIC PORK SAUSAGE 19

spicy pickled vegetables, whole grain mustard, pommes frites

PENNE PRINTANIER 18

asparagus, roasted peppers, spring garlic,
sun dried tomatoes, crumbled goat cheese
~ ADD housemade sausage 5

TROUT ALMONDINE 23

brown butter, roasted almonds, green beans

CHICKEN PAILLARD 17

Parmesan crusted chicken breast, baby frisée, English peas,
Toybox tomatoes, red onion, cucumber herb vinaigrette

SALMON 27

Loch Duart, jumbo asparagus, green garlic
and sun dried tomato tapenade, fingerling potatoes

STEAK FRITES 8 oz skirt steak 28 | 10 oz rib eye 35

pommes frites, includes choice of Bordelaise,
Roquefort butter, or au poivre sauce

Let's get Social! #leftbankbrasserie

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)