

# LEFT BANK

Maître Cuisinier de France  
David Bastide

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### HORS D'OEUVRES

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

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  
fried onions and lemon, whole grain mustard vinaigrette

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

### 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

### SOUPES ET SALADES

ONION SOUPE GRATINÉE 11  
baguette, Emmenthal cheese

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

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

HEIRLOOM TOMATO AND CUCUMBER SALADE 15  
red onions, basil, mint, citrus vinaigrette, goat cheese crostini

NIÇOISE SALADE\* 19  
seared Ahi, green beans, tomatoes, fingerling potatoes, avocado, tapenade, anchovy, roasted red bell peppers

### LES SANDWICHES

CROQUE MONSIEUR 13  
jambon de Paris, Emmenthal, Béchamel, pain de mie bread  
~ "Croque Madame" with sunny side up egg (add 2)

PARIS STEAK SANDWICH 21  
grilled bistro steak, tomato jam, Raclette cheese, arugula, fried onions, ciabatta roll, pommes frites

LAMB SANDWICH 15  
herb marinated leg of lamb, basil, roasted peppers, aioli, black olive tapenade, arugula salad

CHICKEN SANDWICH 13  
marinated tomatoes, arugula, brie, pistou aioli, 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)

### Brunch

GARLIC PORK SAUSAGE HASH 17  
spinach, mushrooms, blue cheese, Yukon Gold potatoes, sunny side up egg, smoked paprika hollandaise

ZE LB BLT 13  
country levain bread, goat cheese, tomatoes, arugula, bacon, sunny side up egg, smoked paprika hollandaise, petite salade

PAIN PERDU 14  
traditional thick French toast, orange cream, mixed berry compote, maple syrup

OMELETTE JAMBON FROMAGE 15  
ham and Swiss omelette, Yukon Gold potatoes

SALMON HASH 17  
smoked salmon and salmon hash, red onions, tomatoes, parsley, Yukon Gold potatoes, poached egg, smoked paprika hollandaise

QUICHE D'ÉTÉ 13  
zucchini, corn, onions, sun dried tomatoes, Swiss cheese, mixed greens, sherry vinaigrette

EGGS BENEDICT 16  
poached eggs, Parisian ham, English muffins, smoked paprika hollandaise, Yukon Gold potatoes  
~ Florentine, with spinach 17  
~ with smoked salmon 21

STEAK AND EGGS 20  
marinated grilled 6 oz bistro steak, two sunny side up eggs, Yukon Gold potatoes

### ENTRÉES

ROASTED SNAPPER BASQUAISE 23  
mussels, fennel confit, spinach, spicy smoked paprika tomato broth

RIGATONI D'ÉTÉ 23  
Toybox tomatoes, sweet yellow corn, roasted peppers, fresh mozzarella, pistou

DUCK CONFIT 19  
frisée, Toybox tomatoes, pickled red onions, cherry vanilla gastrique

SALMON 27  
Loch Duart, wild rice, roasted corn, red bell peppers, Toybox tomatoes, basil, heirloom tomato vinaigrette

STEAK FRITES 28  
8 oz skirt steak, pommes frites, includes choice of Bordelaise, Roquefort butter, or au poivre sauce

### LES LÉGUMES

POMMES FRITES 6  
~Parmesan truffle 9

WILD RICE roasted corn, red bell peppers, basil 8

SUMMER SQUASH Toybox tomatoes, pistou 8

HARICOTS VERTS shallots, butter 8

SPINACH roasted garlic 8

Let's get Social! #leftbankbrasserie

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.

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

SR 06.19.19