

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

ALSATIAN TART 15
thin crust, smoked salmon, goat cheese, leek compote

ESCARGOTS 12
Pernod garlic butter

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

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 12
frisée, bacon lardons, croutons, warm poached egg

SPINACH SALADE 11
quinoa, apple, golden raisins, pickled red onions,
caramelized honey mustard vinaigrette

BEET SALADE 14
mixed greens, caramelized walnuts, goat cheese,
blood orange vinaigrette

BISTRO STEAK SALADE 19
mixed greens, Toybox tomatoes, shaved radishes,
fried onions, blue cheese crumbles, blue cheese dressing

NIÇOISE SALADE* 20
seared Ahi, green beans, tomatoes, fingerling potatoes,
avocado, tapenade, anchovy, roasted red bell peppers

LES LÉGUMES

POMMES FRITES 6
~Parmesan truffle 9

RICE MEDLEY roasted fall root vegetables 8

BRUSSELS SPROUTS bacon, shallots 8

CURRIED CAULIFLOWER Vadouvan 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)

PORK TENDERLOIN SANDWICH 16

grilled apples, crispy onions, arugula,
creamy chimichurri sauce, pommes frites

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

kohlrabi and winter cabbage slaw,
soy ginger garlic sauce, 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)

LES PLATS

HAM AND CHEESE OMELETTE 15

jambon de Paris, Emmenthal, mixed greens

HOUSEMADE GARLIC PORK SAUSAGE 19

balsamic braised red cabbage, pommes frites

ROASTED SNAPPER BASQUAISE 23

mussels, fennel confit, spinach,
spicy smoked paprika tomato broth

TROUT ALMONDINE 23

brown butter, roasted almonds, green beans

RAVIOLI AUX CHAMPIGNONS 23

porcini mushroom ravioli, spinach,
Parmesan and wild mushroom cream sauce

SWANSON ISLAND BC SALMON 27

roasted butternut squash, baby kale,
vanilla saffron emulsion

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