

LEFT BANK

Maître Cuisinier de France
David Bastide

BRASSERIE

Dinner

PRIVATE DINING
AVAILABLE

HORS D'ŒUVRES

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

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

ESCARGOTS 14
Pernod garlic butter

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

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

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

BAKED CAMEMBERT 18
wildflower French honey, walnut cranberry toast points,
arugula salad, truffle vinaigrette

FONDUE AUX FROMAGES 13
melted brie, blue, and goat cheese, Madeira wine

Les Moules

Featuring Salt Spring Mussels, British Columbia

PROVENÇALE	FLORENTINE
tomatoes, basil,	spinach, white wine,
white wine,	garlic, shallots,
herbs de Provence	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

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 PLATS

BEEF CARBONNADE 32
boneless short ribs, traditional beer and wine sauce,
bacon, carrots, roasted potatoes, mushrooms

PORK TENDERLOIN 27
brown butter and sage spaetzle,
roasted butternut squash, mustard Calvados jus

ROASTED MAPLE LEAF FARMS DUCK BREAST 28
rice medley, roasted root vegetables,
pear ginger gastrique

HOUSEMADE GARLIC PORK SAUSAGE 19
balsamic braised red cabbage, potato gratin

BRAISED LAMB SHANK 32
Brussels sprouts, Parmesan polenta, gremolata

POULET RÔTI 25
roasted Rocky Jr. natural half chicken, Brussels sprouts,
roasted fingerling potatoes, baby carrots, pearl onions,
mushrooms, jus de poulet

STEAK AU POIVRE 35
pepper crusted 10 oz Prime sirloin,
brandy green peppercorn sauce, pommes frites

TROUT ALMONDINE 23
brown butter, roasted almonds, green beans

SWANSON ISLAND BC SALMON 27
roasted butternut squash, baby kale,
vanilla saffron emulsion

RAVIOLI AUX CHAMPIGNONS 23
porcini mushroom ravioli, spinach,
Parmesan and wild mushroom cream sauce

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)

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

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)

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