

LEFT BANK

Maître Cuisinier de France
David Bastide

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

HORS D'ŒUVRES

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

LES FROMAGES one/8 two/14 three/19
French and local cheeses, traditional accompaniments

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

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

ESCARGOTS 14
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

Rapide Midi Express Lunch

SELECT 2 COURSES

19.00 per person
includes soda, iced tea, or coffee

APPETIZER

SOUPE DU JOUR or PETITE SALADE

MAIN COURSE

HOUSEMADE GARLIC PORK SAUSAGE

~
VEGETARIAN OMELETTE

~
CHICKEN SANDWICH

DESSERT

PETITS PROFITEROLES or FROMAGE

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 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)

SR 09.15.19