

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 herbs, shallots, Dijon vinaigrette

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 SANDWICHES

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

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)

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 FLORENTINE 13
spinach, bacon, caramelized onions,
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

LES PLATS

HOUSEMADE GARLIC PORK SAUSAGE 19
balsamic braised red cabbage, pommes frites

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

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

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

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