

LEFT BANK

Maître Cuisinier de France
David Bastide

BRASSERIE

PRIVATE DINING
AVAILABLE

HORS D'ŒUVRES

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

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

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

Les Moules

Featuring Salt Spring Mussels, British Columbia

✿ FLORENTINE ✿
spinach, white wine, garlic, shallots,
Pernod garlic butter

half pound 15 | one pound 20
pommes frites 6

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

served until 3 PM

PAIN PERDU 19
French toast, orange Chantilly,
fried egg, smoked bacon

PETIT PAINS CROISSANT SANDWICH 17
crispy bacon, scrambled eggs, Emmenthal cheese,
breakfast potatoes, tarragon hollandaise

OMELETTE 17
chicory smoked bacon, cage free eggs,
red onion, sweet peppers, breakfast potatoes

DUCK LEG CONFIT HASH 21
poached eggs, breakfast potatoes, hollandaise

EGGS BENEDICT
poached eggs, Panorama Bakery English muffin,
breakfast potatoes, hollandaise
- with jambon de Paris 18 - with Dungeness crab cake 20

SMOKED SALMON CRÊPES 18
tomato, arugula, dill cream cheese,
Happy Boy Farm mixed greens

HOUSEMADE PORK SAUSAGE 17
maple glazed, scrambled eggs, breakfast potatoes

Brunch Libations

FRENCH 75 12
sparkling wine, gin, lemon

LE GRANDE 75 12
sparkling wine, orange, Grand Marnier,
Courvoisier VSOP

MAUVE RAIN 12
sparkling wine, gin, lemon, crème de mure

BELLINI 10
sparkling wine, peach or guava purée

LEFT BANK BLOODY MARY 12
housemade bloody mary, bacon, spicy rim

PICK-UP MARTINI 10
chilled espresso, Kahlúa, cream

DAY BREAK 10
sparkling wine, St. Germain Elderflower, grapefruit

IRISH COFFEE 12
Tullamore Dew Irish Whiskey, coffee,
housemade whipped cream

LES PLATS

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, Béarnaise*, or au poivre sauce

Let's get Social! #leftbankbrasserie

Turn the page for Wines by the Glass, House Cocktails, and Bottle Selections

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

MP 10.10.19