

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

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

MOULES FLORENTINE half pound 15 | one pound 20
steamed mussels, spinach, white wine, Pernod garlic butter, shallots

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

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, Béarnaise*, or au poivre sauce

As we support the City of Menlo Park minimum wage increase, a 3% 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)

MP.12.30.19