

# LEFT BANK

Maître Cuisinier de France  
David Bastide

## BRASSERIE

CELEBRATING  
25 YEARS  
IN LARKSPUR

### HORS D'ŒUVRES

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

ESCARGOTS 12  
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

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

GAUFRE A LA FRAISE 11  
warm waffle, market strawberries, crème fraîche

EGGS BENEDICT 15  
poached Glaum Ranch eggs,  
Canadian bacon, English muffin, hollandaise  
~add Dungeness crab (7.00)

L'AMERICAIN 12  
two fried Glaum Ranch eggs, applewood smoked bacon,  
potatoes, grilled miché bread, roasted tomato

HAM AND CHEESE OMELETTE 15  
jambon de Paris, Emmenthal, mixed greens  
(available with egg whites only, on request)

PARIS BURGER 14  
1/2 lb beef, two sunny side up Glaum Ranch eggs,  
artisan greens

TARTINE GOURMANDE 14  
two sunny side up Glaum Ranch eggs, herbed goat cheese,  
tomato, bacon, arugula, grilled country bread

### Brunch Libations

PHEBUS 9  
peach liquor, French sparkling wine

FRENCH 75 10  
St. Germain Elderflower, lemon, French sparkling wine

YVES MONTAND 9  
Lillet Blanc, French sparkling wine

PARIS JE T'AIME 10  
Grey Goose Citron Vodka, pastis, lemon, basil leaves

### LES PLATS

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

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 8 oz skirt steak 28 | 10 oz rib eye 35  
pommes frites, includes choice of Bordelaise,  
Roquefort butter, or au poivre sauce

### 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

As we support the City of Larkspur 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)

LK 02.13.20