

Beaubourg

• BRASSERIE •

Winter 2016

HORS D'OEUVRES

Soupe a L'Oignon Gruyere Gratin, Sour Dough	12.00
Tuna Tartare Hand Cut Tuna, Crème Fraiche, Caviar	19.00
Escargots de Bourgogne (6pcs /12pcs) Garlic Parsley Butter	12.00 / 24.00
Steak Tartare Hand Cut Filet Mignon, Truffles, Quail Egg, Baguette	19.00
Brandade de Morue Garlic Confit, Toasted Baguette	18.00
Country Frisee Salad Bacon Lardons, Bleu Cheese / Add Truffled Poached Egg	16.00 / 18.00
Baby Beet Salad Arugula, Aged Goat Cheese, Candied Walnuts, Chardonnay Vinaigrette	17.00
Baby Romaine Parmesan, Croutons, Garlic Dressing	15.00
Goat Cheese Souffle Endive, Asian Pear, Pistachio, Balsamic Reduction	19.00

MARKET CHEESE & CHARCUTERIE

2 for \$18 4 for \$26 6 for \$32

Served with Fresh Baguette

Fromage

Brie du Pommier - Cow
Crottin de Chavignol - Goat
Fourme D'Ambert - Cow
Munster Gerome XD - Cow
Tomme Brûlée - Sheep
Comté Élégance
(aged 6-9 months) - Cow

Charcuterie

Pâté de Foie
Pâté de Campagne
Duck Rillettes
Jambon de Bayonne
Rosette de Lyon
Garlic Sausage

SANDWICHES & SALADES

Cheeseburger Gruyere Cheese, Hand Cut French Fries, Brioche	18.00
Steak Sandwich Caramelized Onion, Mayo, Gruyère, French Tuscan Baguette Hand Cut French Fries	22.00
Croque Monsieur / Madame French Ham, Gruyère, Béchamel, Field Greens / add Egg	18.00 / 21.00
Lobster BLT Maine Lobster, Bacon, Herb Mayonnaise, Challah Baguette, Hand Cut French Fries	26.00
Salmon Salade Baby Spinach, Chick Peas, Yogurt, Olive, Lemon Vinaigrette	24.00
Salade Beaubourg Petit Filet, Baby Field Greens, Toasted Pine Nuts, Dijon Vinaigrette	26.00
Salade Niçoise Seared Rare Tuna, Haricots Verts, Quail Egg, New Potatoes, Sherry Vinaigrette	25.00
Chicken Paillard Baby Spinach, Blue Cheese, Crispy Onion, Red Wine Vinaigrette	24.00
Omelette Goat Cheese, Asparagus, Field Greens, Toast	18.00

BAR A HUÎTRES

served with mignonette
cocktail sauce and marie rose also available

PLATEAUX DE FRUITS DE MER

shellfish platters

Le Grand / 75
serves 2-4 persons

L'Imperial / 125
serves 5-8 persons

OYSTERS

Half Dozen 18.00 Dozen 36.00

East Coast 3.50 West Coast 3.50

Little Neck Clams 2.00 / ea.

Ask your server about our daily selection

SHELLFISH

Jumbo Shrimp 5 / ea.
Crabmeat Cocktail 24.00
Lobster Cocktail 26.00

ENTRÉES

Bouillabaisse Prawns, Scallops, Clams, Mussels, Market Fish, Rouille	36.00
Daily Fish à la Plancha Ratatouille Nicoise, Parsley Puree	28.00
Roasted Salmon French Green Lentils, Chanterelles, Red Wine	29.00
Dover Sole Meunière Table Side, Baby Spinach, Sauce Meuniere	34.00
Beef Bourguignon Pearl Onions, Mushrooms, Bacon, Red Wine	28.00
Roasted Chicken Potato Puree, Haricots Verts, Roast Garlic Jus	26.00
Pork Milanese Fingerling Potato, Haricots Verts, Mustard Vinaigrette	25.00
Steak Frites NY Strip, Herb Compound Butter, Hand Cut Fries	36.00
Fettuccine House Made Spicy Lamb Sausage, White Beans, Broccoli Rabe	23.00
Cavatelli Wild Mushroom, Mascarpone, Sage, Truffle Oil	24.00
Hanger Steak Asparagus, Confit of Fingerling Potato, Béarnaise	29.00

SIDES \$9

Potato Purée	Ratatouille
Salade Verte	Pommes Frites
Asparagus, Béarnaise	Sautéed Baby Spinach
Sautéed Haricots Verts	

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Please advise your server of any food allergies or dietary restrictions.