

# Troquet

Wine Bar & Restaurant

## SMALL PLATES

Croquettes au fromage et jambon 10  
*Cheese and ham croquetas, sweet onion jam*

Salade d'encornets au pamplemousse chinois 13  
*Squid and pomelo salad with gremolata sauce*

Patates douces au four (v) 9  
*Fingerling sweet potatoes with saffron aioli*

Mousse de foie de canard au Sauternes 13  
*Duck liver mousse with Sauternes and cipollini onions*

Moules à l'escabèche\* 11  
*Mussels poached in parsley vinaigrette*

## APPETIZERS

Caesar salad 13 / 17  
*Crispy chicken, poached egg, bacon and parmesan*

Soupe froide de salade romaine (v) 12  
*Romaine lettuce soup with extra-virgin olive oil*

Foie gras poêlé et écrasé pommes passion\* 25  
*Pan-seared foie gras, apple and passion fruit purée with spinach salad*

Carottes rôties et sauce au yaourt (v) 12  
*Rainbow roasted carrots and labneh yogurt with cumin seeds*

Tartare de boeuf\* 17 / 22  
*Beef tartare and pickled egg with tarragon*

Tartare de thon au sésame\* 19  
*Tuna tartare, sesame with avocado cream*

Terrine de foie gras maison 25  
*Homemade duck foie gras terrine with brioche and onion jam*

## ENTREES

Carré d'agneau\* 32  
*Rack of lamb and glazed vegetables with sherry vinegar*

Gnocchi de polenta (v) 18  
*Polenta gnocchi, mushroom cream, parmesan and asparagus*

Troquet burger\* 19  
*Wagyu beef, Emmental, balsamic onions (add foie gras slice + \$8)*

Pavé de cabillaud à la sauce Niçoise 25  
*Wild cod and salt-cod brandade tart with tomato, garlic and olive sauce*

Côte de boeuf\* 95  
*Pino & Leo butcher prime rib eye steak with bearnaise, black pepper & morel sauce (serving for 2)*

Octopus grillé à la sauce barbecue 24  
*Grilled octopus, mashed potatoes & scallions with homemade barbecue sauce*

## SIDES

Ratatouille 7  
Homemade french fries 7  
Green garden salad 7  
Troquet mac and cheese 9

## BEVERAGES

San Pellegrino 6  
Evian 6  
Sodas 3  
Juice 4

## BOARDS

Planche végétarienne (v) 14  
*Vegetarian board, green hummus, pita bread, mix sauteed vegetables*

Charcuteries  
Duck saucisson 6  
Boar saucisson 6  
Serrano ham 8  
Country pâté 10  
Duck rillettes 7

Fromages (v)  
Camembert 6  
Comté 7  
Bleu des Causses 6  
Morbier 6  
Valençay 7

Chef selection board 28  
*With accompaniments*

## LA PLANCHE DU CHEF

Master chef's platter with cheeses, charcuteries, duck foie gras, breads and accompaniments 42

## OYSTERS

Fresh oysters from New York\*  
half dozen 18  
dozen 34

Chef Camille Martin

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Although we will gladly attempt to accommodate allergies, we cannot promise to meet your needs. (v) = vegetarian friendly. For parties of 6 or more, a 20% gratuity will be included.