

BRASSERIE TEN TEN

Established 2003

SOUPE

- FRENCH ONION GRATINÉE** *cup 3.25/crock 5.95*
with gruyere & baguette
- TOMATO BISQUE** *cup 3.25/bowl 5.95*
& goat cheese profiterole

HORS D'ŒUVRE

- OLIVES** * 3.25
black cerignolla, lemon & rosemary
- GOUGERES** 3.95
fried cheese puffs
- FRITES** * 4.95
& truffe aioli
- FRIED GOAT CHEESE** 5.95
roasted beets & orange vinaigrette
- COURGETTE** 6.95
tempura zucchini
- FAVA BEAN ÉCRASÉ** 7.50
crushed fava beans, bruléed burrata & basil
- CREVETTE FRITES** 8.25
fried shrimp, tomatoes, pepperoncini & arugula
- DUCK DEUX FAÇONS** 9.95
pate & rillettes with orange onion marmalade
- TARTARE DE BOEUF** * 10.95
filet mignon tartar & quail egg toast
- ESCARGOT A LA TRUFFIÈRE** 10.95
prepared in the tradition of la truffière bistro
- SCALLOPS L'ASIATIQUE** 10.95
soy dijon glaze, roasted zucchini, chanterelle mushroom, arugula pistou & lemon butter



PLAT DU JOUR

MONDAY
CHEF INSPIRED GRILLED CHEESE

TUESDAY
COQ AU VIN

WEDNESDAY
SCALLOPS ALMONDINE

THURSDAY
CHICKEN RIESLING

FRIDAY
BEEF BOURGIGNONE HACHÉE

SATURDAY
EGGS NORWEGIAN

SUNDAY
BURGUNDY BENEDICT

executive chef - anthony hessel

LUNCH

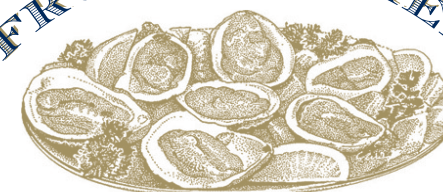
SLIDERS

- BURGER** 3.95
petite burger & peppered goat cheese
- FRENCH DIP** 3.95
shaved roast beef & horseradish creme
- FROMAGE FRAIS** 3.95
burrata, tomato & basil on pullman wheat
- THON FOND** 3.95
olive oil poached tuna salad, olive tapanade & comte

CREPES

- JAMBON ET GRUYERE** 5.95
ham & gruyere crepes
- CANARD ET CHEVRE** 5.95
duck confit & goat cheese
- ESPICES ET FROMAGE** 5.95
spinach & feta crepes

FRUITS DE MER



- KUMOMOTO** 2.95 each
with mignonette
- LITTLE SHEMOGUE** 1.95 each
with cocktail sauce
- MOULES FRITES** 7.95
½ lb. steamed mussels & fries
- SHRIMP COCKTAIL** 7.95
chilled gulf shrimp & cocktail sauce
- BRASSERIE PLATTER** 39.95
9 kumomoto & 9 little shemogue oysters, steamed mussels, ½ dzn shrimp cocktail & tuna tartar

SALADES

- JARDIN**
field greens, cucumbers, roasted red beets, tomatoes, onions & sherry shallot vinaigrette
4.25 *
- SIMPLE**
butter lettuce, fried capers, pine nuts, tomatoes & miso vinaigrette
5.95
- HIDEAWAY**
lemon pepper caesar salad, crisp potatoes, Long Farms bacon, sourdough toast & a fried egg
6.95
- TOFU**
curry tofu salad, lemon tossed butter lettuce, pine nuts, pepperoncini, olives, tomatoes, crisp kennebec chips & creamy pumpkin dressing
8.95 *
- NOIX**
walnut crusted chicken, wild arugula, roasted beets, strawberries, feta cheese, onions & creamy black truffle soy vinaigrette
9.95
- NICOISE**
grilled tuna, white anchovies, hardboiled egg, niçoise olives, marinated artichoke hearts & honey dijon vinaigrette
13.95 *

- BRASSERIE BENEDICT** * 8.95
poached eggs, caramelized onions & jalapenos, prosciutto americano & bearnaise

- OMELET DU JOUR** * 7.95
3 egg omelet with chefs choice of ingredients

ENTRÉES & SANDWICHES

- SAINT-GERMAIN** * 9.95
chick pea burger with rosemary & mushrooms, eggplant relish, pepper goat cheese & hummus
- CROQUE MADAME** 9.95
griddled ham & gruyere cheese with sauce mornay & a fried egg
- BRASSERIE HOT DOG** 9.95
beef hot dog, gerhkin relish, mornay, field greens, tomato, gruyere, ten ten mustard & balsamic
- BRASSERIE BURGER** * 9.95
with roasted shallots, rosemary, & mushrooms with lettuce, tomatoes, red onion & peppered goat cheese
- FRENCH DIP** 10.95
shaved roast beef, caramelized onions, fennel & jalapenos, gruyere, horseradish creme & au jus
- REUBEN** 10.95
shaved peppered snake river farms corned beef, sauerkraut, gruyere & remoulade
- BARBEQUED PORK SANDWICH** 10.95
plum glazed pork tenderloin, green cabbage slaw, olive tapanade & peppered goat cheese
- PARISIAN GNOCCHI** 9.95
roasted zucchini, toasted pine nuts, dijon potato gnocchi & brown butter rosemary sauce
- BOULETTES DE VIANDE** 9.95
chicken & veal meatballs, fettucine pasta & cabernet braised tomato ragout
- BOCUSE** * 9.95
hunter style pulled chicken, sliced mushrooms, 5 lilies & a brandy creme over seared spinach
- BRIQUE POULET** * 14.95
salt & tarragon dusted Wisdom Farms chicken, frites, seared spinach & citron buerre blanc
- ROASTED RAINBOW TROUT** * 9.95
seared spinach, lentil taboulé & citron buerre blanc
- BOUILLABAISSSE** * 10.95
provençal seafood stew with mussels, shrimp, fresh fish, calamari, crostini & rouille
- ARCTIC CHAR 'RICHE'** * 10.95
milk roasted cauliflower risotto, shaved fennel, carrot-basil pistou & lobster sauce 'cardinal'
- STEAK FRITES** * 11.95
grilled hanger steak, fries & wild arugula with choice of béarnaise or sauce au poivre

SOUS CHEF JOE TROUPE - SOUS CHEF MICHAEL TRIMMER - SOUS CHEF SOREN JENSEN

* INDICATES ITEMS THAT CAN BE MADE GLUTEN FREE

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

12.172009