

# BRASSERIE TEN TEN

JULY 14, 2024

## ✱ CRÊPES ✱

### JAMBON ET GRUYÈRE

parisian ham • gruyère 1655  
hollandaise • aged balsamic vinegar  
12

### CRÊPES AU BRIÉ

brie • basil • tomato  
salade verte • lemon butter sauce  
12

### CRÊPES AU CHAMPIGNON

mushroom + truffle duxelle  
provolone piccante • sauce bordelaise  
12

### CRÊPES SUZETTE

crêpes • orange • caramelized sugar  
grand marnier • sweet butter  
12

## ✱ HOR'S D'ŒUVRES ✱

### BURRATA DE LA MAISON

burrata • tomato-basil focaccia  
palisade peach • prosciutto  
bonamini olive oil • maldon salt  
25

### PÂTÉ DE LA MAISON

house chicken pâté • country mustard  
pickled vegetables • cornichons  
preserves • focaccia crostini  
18

### MIXTE FRITE

tempura fried seasonal vegetables  
anchioade • lemon • fine herbs  
12

### FRITES

sea salt dusted french fries  
aioli à la truffe • elevation ketchup  
8

### TARTARE DE FILET MIGNON

quail egg • country bread  
18

### SOUPE À L'OIGNON GRATINEE

focaccia • gruyère 1655  
BOWL 15

## ✱ LES SALADES ✱

### BETTERAVES

watercress • beets • apple  
endive • avocado • chèvre  
mint tahini • cab franc  
14

### SIMPLE

butter lettuce • fried capers • piñons  
radish • tomato • miso vinaigrette  
12 HALF / 24 FULL

### SALADE DE LYONNAISE

golden frisee • bacon • pickled shallot  
poached egg • pâté toast  
dijon basil vinaigrette  
14

### NIÇOISE

seared tuna • field greens • sicilian anchovy  
haricots verts • artichokes • niçoise olives  
fines herbs • dijon basil vinaigrette  
24

## ✱ FRUIT DE MER ✱

### MOULES À LA MARINIÈRE

pei steamed mussels • lemon  
crème fraîche • thyme • butter  
12 HALF POUND / 24 ONE POUND

### HUITRE - EAST

briny • salty  
traditional cocktail • lemon  
4 EACH

### ECRU

sea scallops • sea fennel  
pickled jalapeño • lime • crab puffs  
18

### HUITRE - WEST

bright • vegetal  
mignonette • lemon  
5 EACH

### CRAB CAKE

tavern style  
remoulade • lemon  
12 HALF / 24 FULL

## ✱ BASTILLE DAY ✱

### SAUCCISON SEC CROISSANT

saucisson sec • provolone piccante  
muffeleta relish • salade verte  
18

### REUBEN CROISSANT

river bear pastrami • schaller + webber sauerkraut  
gruyere 1655 • remoulade • salade verte  
18

### VIETNAMESE BENEDICT

vietnamese roasted pork belly • bok choy  
two poached eggs • sambal hollandaise  
27

### NEW ORLEANS GUMBO

andouille sausage • gulf shrimp • okra  
lump crab • basmati rice  
22

### PO' BOY

fried east coast oyster • pickled cabbage slaw  
tomato relish • spicy remoulade  
kinship baguette  
27

## CÔTE DE BŒUF

### 38 OZ. TOMAHAWK RIBEYE

sauce bordelaise • roasted garlic  
cauliflower gratin • seared kale  
foie gras truffle butter  
160

(SERVES 3-6)

## Chocolate Cup

18

dark chocolate teacup  
white chocolate mousse  
blueberry compôte • strawberry coulis  
fresh berries • chocolate spoon



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### 'BUTTERFINGER'

gjetost • honeycomb  
grannysmith apple  
18

### 'SOUR PATCH'

bosina robiola • candied lemon  
pursalane • agrumato  
19

### 'FUDGE'

shropshire blue • marmalade  
vahlrona manjari  
18

### 'TWIX'

pio tosini prosciutto  
carta di musica  
20

### 'MILKY WAY'

parmigiano reggiano  
aged balsamic • almond butter  
16

### 'THE CANDY STORE'

all on one plate  
75

## ✱ LE GOÛTER ✱

### BEIGNETS

sugar dusted doughnut holes  
lemon curd • raspberry gélee  
10



### TARTE AUX ALMANDES

frangipane + almond creme • crisp shortbread  
vanilla à la mode • fresh berries  
8

### PROFITEROLES

pate choux puffs • vanilla gelato  
chocolate sauce • fabri strawberries  
doughnut sugar  
10

*From all of us at Brasserie Ten Ten, thank you  
for so many wonderful years.*

## LES PLATS

### BOUILLABAISSE

Provençal seafood stew  
mussels • shrimp • scallops  
fresh fish • saffron • fennel  
tomato broth • rouille  
36

### LE POULPE

seared octopus • smashed fingerling potato  
roasted peppers • gruyère-duck fat croutons  
cure sausage vinaigrette • ramp relish  
24

### LOUP DE MER

whole fried loup de mer • charred leeks  
niçoise olive • oven dried tomato  
radish • citrus • lemon beurre  
32

### CROQUE MADAME

jambon de paris • gruyère  
mornay sauce • house pullman  
sunny up egg  
22

### BRASSERIE BURGER

6oz. brisket & chuck burger  
tender belly bacon • cheddar  
remoulade • lto • house brioche roll  
24

### FRENCH DIP

shaved roast beef • caramelized onion  
portabella mushroom • gruyère •  
horseradish crème • baguette • au jus  
22

### STEAK FRITES

7 oz. prime hanger steak  
salade verte • frites • béarnaise  
34

### BRIQUE POULET

wisdom farms ½ chicken  
pomme frites • asparagus  
citrus beurre blanc  
36

### BŒUF AU POIVRE

12 oz. new york striploin • pepper blend  
brandy crème • pommes rôti  
42

CHEF'S TONY CICAK, ALEX REGNERY, JOSH STONE, TYLER PHILLIPS

✱ INDICATES ITEMS THAT ARE GLUTEN FREE CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE YOU FOOD ALLERGIES, WE ARE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING ALL YOUR NEEDS.

7.14.2024



# BY THE GLASS

## ROSÉ

	GLASS/BOTTLE
'22 Gilbert Cellars – Mourvèdre Blend <i>Columbia Valley, Washington, United States</i>	12 / 43
'22 Moulin de Gassac "Guilhem" – Syrah Blend <i>Languedoc, France</i>	12 / 43
'21 Saint Cyn – Gamay <i>Beaujolais, France</i>	11 / 41
'21 Chateau Pradeaux – Mourvèdre Blend <i>Bandol, France</i>	17 / 62

## ROUGE

	GLASS/BOTTLE
'21 2D Wines – Pinot Noir <i>Carneros, California, United States</i>	20 / 76
'22 Sass – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	17 / 62
'19 Bitouzet-Prieur "Beaune Cent Vignes 1er" – Pinot Noir <i>Burgundy, France</i>	40 / 153
'21 Failla – Pinot Noir <i>Willamette Valley, Oregon, United States</i>	22 / 90
'22 Turley "Juvenile" – Zinfandel <i>Napa Valley, California, United States</i>	18 / 68
'21 Saint-Damien – Grenache <i>Rhône Valley, Gigondas, France</i>	25 / 90
'19 Jean-Paul Versino "Oursan" – GSM <i>Rhône Valley, France</i>	13 / 48
'18 Giacomo Grimaldi "Sotto Castello di Novello" – Nebbiolo <i>Piedmont, Barolo, Italy</i>	31 / 118
'22 Marcel – Malbec <i>Cahors, France</i>	13 / 48
'21 Black Stallion – Cabernet Sauvignon <i>Napa Valley, California, United States</i>	20 / 76
'18 Adaption [by Odette] – Cabernet Sauvignon <i>Napa Valley, California, United States</i>	33 / 126
'18 Chateau de Parenchère – Cabernet Sauvignon Blend <i>Bordeaux, France</i>	17 / 62

## CHAMPAGNE & SPARKLING

	GLASS/BOTTLE
<b>nv</b> Philipponnat – Cuvee Blend "Royal Réserve" <i>Champagne, France</i>	31 / 120
<b>nv</b> Shift – Grüner Veltliner <i>Thermenregion, Austria</i>	14 / 52
<b>nv</b> Cruner "Le Colture, Prosecco" – Glera <i>Veneto, Italy</i>	13 / 48
<b>nv</b> Chateau du petit Thouars "Les Foux" – Cabernet Franc <i>Loire Valley, France</i>	15 / 60

## BLANC

	GLASS/BOTTLE
'22 Gonnet "Font du Vent" – Viognier Blend <i>Rhône Valley, France</i>	15 / 60
'21 Trimbach "Reserve" – Riesling <i>Alsace, France</i>	17 / 63
'21 Barbara Onlzelt – Grüner Veltliner <i>Kamptal, Austria</i>	20 / 76
'21 Venica & Venica "Jesera Collio" – Pinot Grigio <i>Fruili-venezia, Giulia, Italy</i>	17 / 63
'22 Francois et Julian Pinon – Chenin Blanc <i>Loire Valley, Vouvray, France</i>	25 / 90
'22 Domaine de La Garenne – Sauvignon Blanc <i>Loire Valley, Sancerre, France</i>	26 / 105
'22 Quivera – Sauvignon Blanc <i>Sonoma, Dry Creek, California, United States</i>	14 / 51
'20 Raoul Gautherin "Vaillons" – Chardonnay <i>Burgundy, Chablis, France</i>	28 / 112
'20 Lou Dumont – Chardonnay <i>Burgundy, Gevery-Chambertin, France</i>	33 / 126
'20 Isabelle et Denis "Pommier" – Chardonnay <i>Burgundy, Chablis, France</i>	25 / 90
'18 Domaine Thibert "Héritage" – Chardonnay <i>Burgundy, Pouilly-Fuisse, France</i>	33 / 126
'19 Patz & Hall – Chardonnay <i>Sonoma Coast, California, United States</i>	25 / 90
'20 Frogscap – Chardonnay <i>Monterey, California, United States</i>	15 / 60



# SPECIALTY DRINKS

## BLANCHE DE NORMANDIE

Calvados • Luxardo • lemon • apple cider  
12

## JALISCO PASSION

Camp Bravo tequila • Vida Mescal • passion fruit syrup • red chili  
Canton ginger Liqueur • lime  
14

## LIBERTE DE MANNY

Bastille Whiskey • Averna • Sauternes • Bitters  
14

## BLEU LONDON

Bar Hill gin • Earl Grey & blueberry Cordial • lemon  
13

## PASTIS SOUR

Pastis • lemon juice • simple syrup • splash soda  
12

## TEN TEN MANHATTEN

Rod & Hammer bourbon • House blend vermouth • Angostura bitters  
all barrel aged  
15

## RIVIERA MOJITO SPARKLER

mint infused Chopin vodka • cucumber syrup • Chateau Aloe liquor  
Saint Germain liquor • Contratto Bianco • lime juice  
13

## FRENCH CHERRY SMASH

whisky • luxardo syrup • lemon • simple syrup • mint  
12

# BIERE

## TAP

<b>AVERY IPA 6.5% ABV</b> BOULDER, CO. subtle caramel • juicy citrus • hoppy finish	10
<b>MELVIN HEY ZEUS 5.0% ABV</b> ALPINE, WY malty • lemony • crisp • light bodied	10
<b>DRY DOCK PALE ALE 5.7% ABV</b> AURORA, CO	10

## CANS + BOTTLES

Saint Bernandus – Wit <i>Belgium</i> 5.0%ABV	8
4 Nose's – Pilsner <i>Longmont, Co</i> 5.5%ABV	8
Bruz – Belgian Quad Ale <i>Denver, Co</i> 10%ABV	15
Guinness – Nitro Stout (N/A) <i>Ireland</i> 4.2%ABV	8
Chimay – 'Cinq Cents' Triple <i>Belgium</i> 8%ABV	15
Chimay – 'Premiere' Dubbel <i>Belgium</i> 7%ABV	15
Brooklyn Brewery – IPA (N/A) <i>Brooklyn, Ny</i> 0.5%ABV	7

# SPIRITS

## WHISKEY

Angels Envy	High West Barrel Select
Basil Hayden	High West High Country
Booker's	Jefferson Ocean
Bardstown Origin	Smoke Wagon
Bardstown Goose Island	Penelope Barrel Straight
Black Maple Hill	Penelope Toasted
Four Roses Single Barrel	Stranahan's Straight
High West Barrel Select	Stranahan's Sherry Oak

## TEQUILA

Casa Noble Anejo  
Clase Azul Reposado  
Codigo Blanco  
Codigo Anejo  
Codigo Rose  
Don Julio 1942  
Lalo Blanco  
Grand Centenario Anejo

## GIN

Barr Hill  
Bombay Sapphire  
Botanist  
Empress 1908  
Hendrick's  
Monkey 47  
Nolet's  
Tanqueray Ten

A 3.9% SERVICE CHARGE IS INCLUDED ON YOUR BILL AND IS DISTRIBUTED DIRECTLY TO KITCHEN STAFF, ON TOP OF THEIR BASE WAGES. THANK YOU.