

BRASSERIE TENTEN

- SOUPE -

L'OIGNON GRATINÉE
14.00

Slow caramelized onions, roasted bone broth, focaccia, aged gruyere

SOUP DU JOUR
CUP 4.00/ BOWL 8.00
Chefs daily creation

-PAIN ET PÂTISSERIE-

BABETTE'S COUNTRY
½ 3.00 / full 6.00

BABETTE'S CROISSANT
6.00

JAMBON ET GRUYÈRE CROISSANT
6.00

PAIN AU CHOCOLATE
Chocolate croissant
6.00

BISCUIT
Ricotta biscuit with butter & raspberry jelly
4.00

BISCUITS ET DE LA SAUCE
Morel & tarragon biscuit & sausage veloute
6.00

BISCUITS DE BRASSERIE
Biscuit, Jambon De Paris, Gruyère, horseradish crème & sausage veloute
12.00

PAIN PERDU
Country french toast, fresh berries, creme anglaise & Vermont maple syrup
16.00

- HORS D'OEUVRES -

OLIVES FRITES.....8.00
Fried anchovy stuffed olives with fresh lemon

BŒUF TARTARE*16.00
Minced filet mignon, cornichons, espelette, shallots, cab franc, hard boiled egg

BURRATA.....15.00
Country bread, artichoke puree, sunflower seeds, Moulin de Ombres

MIXTE FRIT10.00
Tempura fried seasonal vegetables, anchoïade & fresh lemon

BRASSERIE BOARD25.00
Selection of artisanal cheeses and charcuterie with fresh fruit, mostarda, jam

PÂTÉ DE MAISON17.00
Country chicken pâté & pickled vegetables, accoutrements & crostini

-LES OEUFs -

OMELETTE AUX LÉGUMES.....18.00
French rolled with chef selected ingredients

OMELETTE PARISIENNE.....18.00
French rolled with Jambon De Paris, Gruyere 1655 & Mornay sauce

PLATEAU PETIT DEJEUNER16.00
2 eggs any style, peppered bacon or breakfast sausage, country toast

ŒUFS BÉNÉDICTE20.00
2 poached eggs, Jambon De Paris, caramelized onion, english muffin & hollandaise

ŒUFS FLORENTINE20.00
2 poached eggs, seared farm greens, tomato, caramelized onions, english muffin & hollandaise

- SALADES -

SALADE SIMPLE10.00
Butter lettuce, pine nuts, radish, fried capers, tomato & caper-miso vinaigrette

SALADE BETTERAVES16.00
Endive, watercress, beets, apple, avocado, goat cheese, piñons, radish, tahini yogurt creme

SALADE DE CANARD24.00
Seared duck breast, ruby red beet carpaccio, miso tossed wild arugula, balsamic cipollini onions, tomatoes, radish, pomegranate & Chevre cheese

SALADE NIÇOISE24.00
Seared tuna, hard boiled egg, niçoise olives, tomatoes, potatoes, Sicilian anchovies, green beans, artichokes, radishes, greens & dijon basil vinaigrette

- LES PLATS -

CREPES.....17.00
Ham & Gruyere crepes with hollandaise & salade verte

POULET AU CURRY.....18.00
Curry chicken salad, avocado, arugula, giardiniera & gruyere served open face

CROQUE MADAME20.00
Jambon De Paris, Gruyère, Mornay, sunny up egg

CROQUE FORESTIER.....18.00
Portabella mushroom, Gruyère, sourdough, sauce Mornay with a sunny up egg

FRENCH DIP20.00
Roast beef, caramelized onions, Gruyere cheese, arugula & horseradish aioli

BRASSERIE BURGER22.00
6 oz. brisket & chuck burger, bacon onion jam, peppered goat cheese, butter lettuce, thick cut tomato, Kewpie mayo, brioche roll

STEAK FRITES24.00
Black angus 7 oz. hanger steak, pomme frites, salade verte & hollandaise

- FRUITS DE MER -

HUÎTRES

EAST OYSTER 3.50

A pronounced brine & a sweet, stony finish

WEST COAST OYSTER 4.50

Decent salt content with a bright cucumber finish

Served with:
cocktail sauce & fresh lemon

LE RESTE

SHRIMP COCKTAIL 14.00

Avocado - cherry tomato salad,
New Orleans remoulade,
fresh lemon & olive oil

PAIN DE SAUMON 18.00

Smoked salmon, country bread, tomato, goat cheese,
avocado & a poached egg

BOUILLABAISSE 20.00

Mussels, shrimp & calamari with shaved fennel,
vegetables saffron-orange broth, sauce rouille
& country bread

MORUE NOIRE 20.00

seared black cod, roasted mushrooms, olive oil tomatoes,
saffron orange steamed farro

MOULES À LA MARINIÈRE

½ lb. 10.00 1 lb. 20.00

Bangs Island mussels steamed with garlic, shallots, leeks,
fresh thyme, white wine, lemon, fines herbs,
creme fraiche, french butter

add pomme frites 5.00

- CÔTÉS -

POMMES RÔTI 8.00
Griddled fingerling potatoes

BREAKFAST SAUSAGE 8.00
Griddled pork & sage sausage

LE BACON 8.00
Pepper glazed bacon

COUPE DE FRUITS 9.00
Sliced fruit, ginger syrup, mint

POMMES FRITES 8.00
House cut fries & sea salt aioli

OEUF À VOLONTÉ 2.00
One egg any style

- CHEF TONY HESSEL -

To help provide our team with extended benefits, a 3.9% kitchen value fee has been added to your bill. We thank you for dining with us.

*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.