

BRASSERIE TENTEN

- HORS D'OEUVRES -

- PAIN -

DAILY SELECTION

½ 3.00 / full 6.00

French butter & fleur de sel verte

- SOUPE -

L'OIGNON GRATINÉE

14.00

Slow caramelized onions, roasted bone broth, french brandy, sherry vinegar, focaccia, gruyere 1655 gratinée

SOUP DU JOUR

CUP 4.00/ BOWL 8.00

Chefs daily creation
please inquire with your server

- POUR LA TABLE -

BRASSERIE BOARD 25.00

Artisanal cheeses and charcuterie
fresh fruit, select jam & crostini

PÂTÉ DE LA MAISON 15.00

Country chicken pâté & pickled vegetables,
accoutrements & crostini

OLIVES FRITES.....10.00

Fried anchovy stuffed olives with fresh lemon

BŒUF TARTARE*14.00

Filet mignon, cornichons, espelette, shallots, cab franc, hard boiled egg

CROQUETTES DE CANARD.....10.00

Duck croquettes & dijon aioli

BURRATA.....15.00

Country bread, artichoke puree, sunflower seeds, Moulin de Ombres

MIXTE FRIT10.00

Tempura fried seasonal vegetables, anchoïade & fresh lemon

SALADS

SALADE SIMPLE12.00

Butter lettuce, piñons, radish, capers, tomato, fines herbs & caper-miso

SALADE BETTERAVES15.00

Belgian endive, tahini yogurt creme, apple, watercress, beets, avocado, goat cheese, piñons, radish, cabernet franc

SALADE LYONNAISE15.00

Dijon basil tossed blonde frisee, crisp bacon, fines herbs, poached egg, pickled onions, pate toast

SALADE DE CANARD23.00

Seared duck breast, ruby beet carpaccio, miso tossed wild arugula, almonds balsamic cipollini onions, tomatoes, radish, pomegranate & chevre cheese

SALADE NIÇOISE23.00

Seared tuna, egg, niçoise olive, tomato, potato, white anchovy, green beans artichoke, radish, caper, pickled onion, dijon basil, arcadian greens

- LES PLATS -

OMELET DU JOUR.....16.00

French rolled with chef selected ingredients

CREPES.....16.00

Ham & gruyere crepes with hollandaise

ŒUFS BÉNÉDICTE18.00

Poached eggs, jambon de paris, caramelized onion, biscuit & hollandaise

POULET AU CURRY.....16.00

Curry chicken salad, avocado, arugula, giardiniera & gruyere served open face

CROQUE MADAME18.00

Jambon de Paris, gruyère, sourdough, sauce mornay & sunny up egg

PAIN AU SAUMON.....18.00

Smoked salmon, country bread, tomato, radish, goat cheese, avocado, arugula

CASSOULET DE TOULOUSSE.....22.00

Duck confit, white bean, tomato & rosemary casserole, boudin blanc & red wine jus

- LES GRILLADES -

FRENCH DIP18.00

Shaved roast beef, caramelized onions, Gruyere 1655, fresh arugula & horseradish aioli on a torpedo roll with au jus

BRASSERIE BURGER20.00

6 oz. brisket & chuck burger, bacon onion jam, peppered goat cheese, butter lettuce, tomato & brioche roll

STEAK FRITES24.00

7 oz. hanger steak, salade verte, pomme frites & hollandaise

- ACCOMPAGNEMENTS -

CHAMPIGNONS 7.00

Mushrooms with brandy tarragon beurre

POMMES RÔTIS 9.00

roasted fingerling potatoes

LA CARROTTE 7.00

French glazed baby carrots

VERTS RÔTIS 7.00

Roasted lacinato kale

POMMES FRITES 8.00

Kennebec fries & aioli

FRUITS DE MER

HUÎTRES

EAST OYSTER 3.00

A pronounced brine & a sweet, stony finish

WEST COAST OYSTER 4.00

Decent salt content with a bright vegetal finish

Mignonette, cocktail sauce
& fresh lemon

LE RESTE

SHRIMP COCKTAIL

Avocado - cherry tomato salad,
remoulade, cocktail, lemon & olive oil

14.00

MOULES À LA MARINIÈRE

Prince edward isle black mussels,
trinité de lys, fines herbs, creme fraiche,

½ 12.00 / full 24.00

MORUE NOIRE 20.00

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

BOUILLABAISSE

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

22.00

To help provide our team with extended benefits, a 3.5% 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.