

TOULOUSE

CAFE AND BAR

toulousecafeandbar.com

PLATS PRINCIPAUX

Quiche Du Jour avec Salade

Quiche of the Day served with House Salade
\$14.50

Poulet Rôti

Half Roasted Chicken served with Sautéed Spinach,
Cherry Tomatoes, Roasted Garlic, Rosemary Olive Oil
& Pommes Frites
\$17.50

Petit Entrecote Pommes Frites

10 oz. Dry-Aged New York Strip with Pommes Frites.
Served with Béarnaise Sauce
\$21.50

Filet Au Poivre et Cognac

Two Petit Grilled Filets, Madagascar Peppercorn
with Cognac Cream Sauce
\$24

Braised Short Ribs

Served with Bordelaise Sauce, Crispy Fried Shallots,
Haricots Verts & Pomme Frites
\$19.50

Trout Almondine

Sautéed Almond Encrusted Trout.
Served with Haricots Verts & Pomme Nature
\$18

Duck Leg Confit

With Frisee Salad, Lardons, Poached Eggs &
Shallot-Mustard Vinaigrette
\$18.50

Crispy Scottish Salmon

With Roasted Fingerling Potatoes, Haricot Verts,
Shiitake Mushrooms, Asparagus &
Vermouth-Lemon Beurre Blanc
\$18.50

Diver Scallops

Pan seared served over Sautéed Baby Spinach,
Tomato Confit, Natural Jus & Meyer Lemon Risotto.
\$22

Dover Sole Meunière

Served tableside with Seasonal Vegetables.
MP

Our Bouillabaisse

Mixed Seafood with Mussels, Clams, Shrimp,
Scallops & White Wine-Saffron Broth.
Served with Rouille Crostini
\$22

add Half Lobster + \$15

PASTAS & RISOTTOS

Macaroni & Cheese

With Bacon, Fontina, Gruyère, Béchamel &
Panko Parmesan Crumble
\$14

Lobster & Rock Shrimp Risotto

Braised Leeks, Chives & Beurre Blanc
\$19.50

Sweet Potato Gnocchi

With Tomato Fondue, Brown Butter & Crispy Sage
\$15

MUSSELS

Appetizer \$13.50

Entrée, served with pomme frites \$19.95

Mariniere

Garlic, White Wine, Butter & Shallots

Thai

Coconut Milk, Yellow Curry, Tomatoes,
Lemongrass, Ginger, Cilantro & Lime

Provençale

Tomatoes, Kalamata Olives, White Wine,
Garlic & Herbs

Green Room

Jalapeño, Ginger, Shiitake Mushrooms,
Champagne & Garlic

Lardon

Bacon, Cherry Tomato, Shallots
& Spinach

LES SOUPES & SALADES

Lobster Bisque

With Crème Fraiche
\$9

French Onion Soup Gratinée

With Crouton topped with Comte Cheese,
Mozzarella & Parmesan
\$8

House Salade

Bibb Lettuce with Garden Herb-
Dijon Vinaigrette
\$6.50

Toulouse Salade

Bibb Lettuce & Endive with Poached Pear,
Toasted Walnuts, Roquefort Cheese &
Raspberry-Walnut Vinaigrette
\$8.95

ENTRÉE SALADES

Lobster Salade

Maine Lobster on a bed of Bibb Lettuce with
Avocado, Red Endive, Grapefruit,
Toasted Pistaccios & Tarragon Vinaigrette
\$18

Salade Niçoise

Pepper Crusted Ahi Tuna Seared Rare,
Mixed Greens, Fine Herbs, Olives, Red Onion,
Sliced Hard Boiled Egg, Watercress, Fingerling
Potatoes & Anchovy-Wrapped Haricot Vert
\$16.50

Bistro Chop Salade

Avocado, Tomato, Green & Red Onions,
Bacon, Blue Cheese & Hearts of Palm
with Herb Dijon Vinaigrette
\$10

add Chicken \$13.50 Shrimp \$14.50 Salmon \$14.50

Chef's Caesar Salad

Hearts of Romaine, Garlic Croutons &
Parmesan-Anchovy Vinaigrette with either
Chicken, Shrimp or Salmon
\$14.95

SIDE DISHES

\$6

Grilled Asparagus
Spinach with Garlic Confit
Haricots Verts with Sautéed Shallots
Ratatouille

HOUSE SPECIALTY

Pommes Frites \$3.95

THIRD MONDAY OF THE MONTH

Join us the third Monday
of each month for a

FOOD & WINE PAIRING

designed by
Chef Yoanne Lardeux

HORS D'OEUVRE

Goat Cheese Tarte

Puff Pastry Crust with Montrachet Cheese,
topped with Tomato Confit,
Organic Arugula & Pesto
\$11

Ahi Tuna Tartare*

With a Zesty Lemongrass Dressing,
Fresh Avocado Purée, Tobiko Flying-Fish Roe &
Crispy Fried Cracker
\$12

Steak Tartare*

With Caperberries & Dijon.
Served with Brioche Toast Points.
Appetizer.....\$13 Main Course.....\$19.50

Foie Gras Terrine

With Preserved Peach Chutney &
Brioche Toast Points
\$18

Escargots Toulouse

With Garlic Butter
\$9.95

Frog Legs a la Provençal

With Garlic, Capers, Olives, Tomato,
Fresh Herbs and Pernod
\$9.50

Plateau Charcuterie

Truffle-Mousse Paté, Country-style Terrine,
Boudin, Prosciutto, Rosette de Lyon,
Peppered Salami. Served with
Dijon Mustard & Toast Points
\$14.95

Crispy Calamari

With Spicy Tomato Sauce
\$10.50

Goat Cheese Croquette

With Olive Tapenade & Baby Arugula
\$9.50

SANDWICHES

Sandwiches served with Pommes Frites

Croque-Madame

Black Forest Ham & Big-eyed Swiss Cheese
Sandwich, Over Easy Egg & Mornay Sauce
\$11

Toulouse Burger

8oz. Sirloin, Avocado, Pancetta & Swiss Cheese
on Ciabatta Bun with Sauce Gribiche
\$13

ARTISAN CHEESE PLATTER

Served with Honeycomb, Fresh Fruit,
Candied Nuts & Figs
\$14

Triple Crème Brie Humboldt Fog
Fourme d'Ambert Truffle Pecorino

SERVING SAT & SUN BREAKFAST/BRUNCH FROM 9:00 A.M. TO 4:00 P.M.

*There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician. 4.09.10