

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

9 oz. Prime New York Strip with Pommes Frites.
Served with Béarnaise Sauce
\$24

Filet Au Poivre et Cognac

Two Petit Grilled Filets, Madagascar Peppercorn
with Cognac Cream Sauce
\$26

Braised Short Ribs

Served over Shallot Marmalade, Carrot Baton,
Trumpet Mushrooms, Fingerling Potatoes, Green Beans &
Natural Jus
\$19

Trout Almondine

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

Duck Leg Confit & Duck Sausage

Served with Green Lentils, Carrots, Petit Frisee Salad, Red
Onion Marmalade & a Whole Grain Mustard Sauce
\$20

Roasted Scottish Salmon

Served with Sweet Potato Mousseline, Caramelized
Brussel Sprouts, Sweet Red Apple & Pecan Brown Butter
\$21.50

Seared Diver Scallops

Served over Champagne-Leek Fondue,
Roasted Cauliflower, Bacon, Sautéed Wild Mushrooms &
Fingerling Potatoes
\$27

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
\$27

add Half Lobster + \$15

PASTAS & RISOTTOS

Macaroni & Cheese

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

Seafood Saffron Risotto

Sautéed Shrimp and Mussels, Basil Chiffonade,
Zucchini & Tomatoes
\$22

Gnocchi

Baked Russet Potato & Chive Gnocchi
Sautéed Shiitake Mushrooms, Asparagus, Parmesan &
Garlic Broth and Fresh Chives
\$16

MUSSELS

Appetizer \$13.95

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

Saffron

Kaffir Lime Leaves, Creamy Saffron
Broth, Cherry Tomatoes, Leeks & Fresh
Herbs

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 over a bed of
Bibb Lettuce & Watercress with Avocado,
Red Endive, Grapefruit, Toasted Pistachios &
Champagne 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 \$3.95 Shrimp \$4.95 Salmon \$4.95

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

Vol au Vent

Baked Puff Pastry, stuffed with a
Creamy Champagne-leek Fondue &
Roasted Mushrooms, Caramelized Shallots
\$9.50

Goat Cheese Tarte

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

Ahi Tuna Tartare*

With a Zesty Lemongrass Dressing,
Fresh Avocado Purée, Tobiko Flying-Fish Roe,
Cilantro & Crispy Fried Cracker
\$13.50

Steak Tartare*

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

Foie Gras Terrine

Served with Seasonal Fruit, Toasted Brioche,
Pistachio Dust & Petit Watercress Salad
\$18

Escargots Toulouse

With Garlic Butter
\$9.95

Frog Legs a la Provençal

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

Plateau Charcuterie

Prosciutto de Parma, Sopresseta, Terrine
Forestiere, Chicken Liver Truffle Mousse &
Blood Sausage. Served with Red Onion Mar-
malade & Grilled Baguettes
\$14.95

Crispy Calamari

With Spicy Tomato Sauce
\$10.50

SANDWICHES

Sandwiches served with Pommes Frites

Croque-Madame

Black Forest Ham & Big-eyed Swiss Cheese
Sandwich, Sunny Side Up 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 & Poached Prunes
\$14

Mimolette

Belletoile

Bucheron

Bleu d'auvergne

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. 4.6.11