

DINNER

LES FRUITS DE MER *



- Huîtres 1/2 dz. fresh water oysters 18
- Crevettes 4 tiger shrimp 24
- Homard lobster MP
- Le Petit Plateau 8 oysters, 4 shrimp, 1/2 lobster, 8 mussels 70
- Le Grand Plateau (serves 4-6) 130
12 oysters, 6 shrimp, 1.5 lb lobster, 12 mussels, ceviche of the day

Served with mignonette, cocktail & french cocktail sauces

LES MOULES *

APPETIZER 18

(entrée with pommes frites 26)

PROVENÇALE

tomato, niçoise olives, garlic, shallots, white wine, herbs

MARINIÈRE

garlic, white wine, butter, shallots

LES SOUPES & SALADES

- ONION SOUP GRATINÉE 11
gruyère crouton
- LOBSTER BISQUE 13
lobster meat, crème fraîche
- SALADE MAÏSON 9
bibb lettuce, garden herbs, dijon vinaigrette
- BEET SALADE ° 14
candied hazelnuts, arugula, goat cheese croquette, vénitienne dressing
- TOULOUSE CHOPPED 14
avocados, tomatoes, green & red onions, bacon, blue cheese, hearts of palm, herb-dijon vinaigrette
- NIÇOISE * 24
seared ahi tuna, mixed greens, niçoise olives, pickled onions, egg, potatoes, anchovies, haricots verts
- SHRIMP LOUIE * 26
boston lettuce hearts, avocado, baby heirloom tomatoes, fresh herbs, thousand island dressing

add chicken 7, add shrimp 7, add salmon* 9

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

° These items are not available gluten-free

HORS D'OEUVRES

- ESCARGOTS TOULOUSE 15
pernod, garlic parsley butter
- STEAK TARTARE * 20
shallots, caperberries, cornichons, dijon dressing, herbs
- entrée with pommes frites 29
- OYSTERS ROCKEFELLER * 22
6 oysters, spinach, pernod, lardon, cream, parmesan
- TERRINE DE FOIE GRAS * 22
pineapple chutney, onion marmalade, toasted baguette
- CRAB CAKE ° 22
jumbo lump crab cake, aioli, petite salad

PETITE GOUGÈRES °

classic french cheese pastry puffs, drizzled with truffle oil
9

- CRISPY CALAMARI ° 16
vegetables, espelette aioli
- OCTOPUS 19
charred, provençale vinaigrette, lentil salad, lemon confit, basil
- FROG LEGS A LA PROVENCALE 16
garlic, capers, olives, tomato, garlic pernod and fresh herbs
- AHI TUNA TOWER * 19
spicy tomato relish, pineapple, chutney, cucumber, avocado, passion fruit coulis

PLATEAU DE FROMAGES

chef's selection of four cheeses with tapenade, fruit, nuts and crostini bread 22

PLATEAU DE CHARCUTERIE

prosciutto, saucisson sec, pâté de campagne, smoked duck breast, chicken liver mousse, marmalade, cornichons, mustards, toasted baguette 22

LES PLATS PRINCIPAUX

- GRILLED NORWEGIAN SALMON * 32
beurre blanc, vegetable bouquetière
- TROUT GRENOBLOISE 29
jardinière, butter, lemon confit, capers, parsley
- PAN SEARED BRANZINO * 36
zucchini spaghetti, basil velouté
- POULET ROTI 27
half roasted chicken, spinach, cherry tomatoes, wild mushrooms, pommes frites
- ESCALOPES DE VEAU AU CITRON ° 28
veal scaloppine, lemon butter sauce, bouquetière, pomme purée
- FILET AU POIVRE * 42
8oz filet, cognac-peppercorn cream sauce, pommes frites
- add foie gras truffle sauce 16
- STEAK FRÎTES * 38
10oz ny strip, pommes frites, béarnaise sauce
- BEEF BOURGUIGNON ° 32
short ribs, lardon, onions, mushrooms, carrots, butter noodles



- TIGER SHRIMP 28
ginger butter, asparagus, pomme nature
- QUICHE DU JOUR ° 19
with petite salade
- HOMEMADE GNOCCHI ° 26
potato gnocchi, sautéed shrimp, tomato concasse
- SEARED SCALLOPS 32
carrot risotto, crispy parmesan
- TOULOUSE BURGER ° * 17
brioche bun, pancetta, gruyère, avocado, gribiche, pommes frites
- CRISPY DUCK LEG CONFIT 29
green lentils, coriander carrots, prunes, orange mustard sauce
- BOUILLABAISSE 36
catch of the day, mussels, clams, shrimp, scallops, lobster-saffron broth, rouille crostini
- add lobster 16
- DOVER SOLE MEUNIÈRE MP
vegetable bouquetière
- MACARONI AND CHEESE °
regular 15 bacon 16
truffle 19 lobster 24

LES GARNITURES

- POMMES FRÎTES 7
- BRUSSELS SPROUTS GUANCIALE
- GRILLED ASPARAGUS



- SAUTÉED SPINACH
- VEGETABLE BOUQUETIÈRE
- POMMES PURÉE