

# TOULOUSE

CAFE AND BAR

Serving Sat & Sun Breakfast  
Brunch from 9:00 a.m. to 4:00 p.m.  
ToulouseCafeandBar.com

## PLATS PRINCIPAUX

**Quiche Du Jour avec Salade** °  
Quiche of the Day, served with House Salade  
\$18

**Poulet Rôti**  
Half Roasted Chicken, served with Sautéed Spinach, Cherry Tomatoes, Roasted Garlic, Rosemary Olive Oil, and Pommes Frites  
\$27

**Crispy Duck Two Ways**  
Seared Breast and Leg Confit  
Pommes Dauphinoise, Dark Cherry Demi, Roasted Fennel l'Orange, Spiced Pear  
\$34

**Petite Entrecôte Pommes Frites** \*  
9oz. NY Strip with Pommes Frites, served with Béarnaise Sauce  
\$33

**Filet au Poivre** \*  
Two Petite Seared Filets with Sautéed Mushrooms, Asparagus, served with Peppercorn Sauce and Pommes Frites  
\$34

**Short Rib Bourguignon** °  
Red Wine Braised Short Rib, Sautéed Mushrooms, Lardons, Pearl Onions, served with Butter Noodles  
\$29

**Trout Almondine**  
Served with Vegetable Bouquetière, Capers Meunière Sauce, and Pommes Vapeur  
\$27

**Pan Roasted Scottish Salmon** \*  
Ratatouille, Heirloom Legumes, Artichoke Heart, Pesto  
\$28

**Dover Sole Meunière** \*  
Served tableside with Seasonal Vegetable Jardinière MP

**New England Day Boat Skate Wing Grenobloise**  
Capers, Lemon, Steeped Gold Raisins, Sunchoke, Swiss Chard, Cauliflower Mousseline  
\$33

**Truffle Crusted Sea Bass**  
Truffle and Panko Crusted Seabass with Charred Broccolini, Horseradish Potato Mousseline and Cherry Gastrique  
\$34

**Our Bouillabaisse**  
Catch of the Day, Mussels, Clams, Shrimp, Scallops, Lobster-Saffron Broth, Rouille Crostini  
\$33

add Half Lobster + \$15

## PASTAS & RISOTTOS

**Macaroni & Cheese** °  
Mimolette, Fontina, and Gruyère Cheeses, topped with Béchamel & Panko Parmesan Crumble \$15  
**with Bacon** \$16, **with Truffle** \$17

**Seasonal Wild Mushroom Risotto**  
Parmesan, Lemon, Black Truffle, Asparagus Tips, Tomato Concassé  
\$25

**Gnocchi** °  
Potato Gnocchi, Crème of Délice de Bourgogne Cheese, Wild Mushrooms, Baby Spinach  
\$23

Can't decide what to order?

Want to share your perfect plate with friends? #ToulouseCafeAndBar



## PETITE GOUGÈRE °

### For the Table

Basket of Classic French Cheese Pastry Puffs drizzled with Truffle Oil  
\$8

## MUSSELS

Appetizer \$18  
Entrée, served with Pommes Frites \$26

### Marinière

Garlic, White Wine, Butter & Shallots

### Provençale

Tomatoes, Kalamata Olives, White Wine, Garlic & Herbs

### Green Room

Jalapeño, Ginger, Shiitake Mushrooms, Champagne & Garlic

## LES SOUPES & SALADES

### Lobster Bisque

With Crème Fraîche  
\$12

### French Onion Soup Gratinée

Served with Gruyère Cheese and Crouton  
\$10

### House Salade

Bibb Lettuce with Garden Herb-Dijon Vinaigrette  
\$8

### Toulouse Salade

Bibb Lettuce & Endive, Poached Pear, Toasted Walnuts, Roquefort Cheese, with Raspberry-Walnut Vinaigrette  
\$13

## ENTRÉE SALADES

### Shrimp Louie

Baby Iceberg, Avocado, Baby Heirloom Tomatoes, Fresh Herbs, Thousand Island Dressing  
\$23

### 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  
\$23

### Bistro Chop Salade

Avocado, Tomato, Green & Red Onions, Bacon, Blue Cheese, Hearts of Palm with Herb Dijon Vinaigrette  
\$15

### Beet and Goat Cheese Salade

Whipped Local Goat Cheese, Frisée, Baby Spinach, Spiced Pecan, Strawberries, Thyme Gastrique  
\$14

add Chicken \$6, Shrimp \$8  
Salmon \$8

## SIDE DISHES

\$8

Spinach with Garlic Confit  
Haricots Verts with Sautéed Shallots  
Ratatouille  
Crispy Lardon Brussels Sprouts

## CHARCUTERIE PLATTER

Saucisson a l'ail, Saucisson Sec, Morcilla, Pâté de Campagne, Chicken Liver Mousse  
Served with Condiments and Toasted Baguette  
\$19  
Add Foie Gras for \$10

## CHEESE PLATTER

Chef's Selection of Imported Cheese with Honeycomb, Fresh Fruit, Candied Nuts and Grilled Baguette  
\$19

## HORS D'OEUVRE

### Steak Tartare

Served with Caperberries, Brioche Toast Points, and Dijon Appetizer.....\$17 Main Course.....\$25

### Foie Gras Torchon

Marcona Almond Crust, Parsnip Mousse, Aged Balsamic, Toasted Brioche  
\$25

### Frog Legs a la Provençal

Served with Garlic, Capers, Olives, Tomato, Pernod and Fresh Herbs  
\$16

### Escargots Toulouse

Pernod, Garlic Parsley Butter  
\$15

### Crispy Calamari

with Pickled Jardinière  
\$15

### Ahi Tuna Tartar

Sushi Grade Tuna, Avocado Cream, Wasabi Tobiko, Pickled Red Fresno, Cucumber, Micro Shiso, Compressed Seasonal Melon  
\$18

### Toulouse Rockefeller

Crispy Oysters, Spinach Pernod, Bacon, Parmesan Cream  
\$18

### Jumbo Lump Crab Cake

Sauce Gribiche, Tomato Vinaigrette, Frisée, Orange, Fennel, Cardamom  
\$19

## SANDWICHES

Served with Pommes Frites

### Croque Madame

Black Forest Ham, Big-Eyed Swiss Cheese, Sunny Side Up Egg, and Mornay Sauce  
\$15

### Toulouse Burger

8oz House Ground Steak Burger with Applewood Bacon, Avocado, Lettuce, Tomato, Melted Swiss, Gribiche, Toasted Brioche Bun  
\$16

## HOUSE SPECIALTY

### Pommes Frites

\$6