

CUISINE  
FRANÇAISE  
COSMOPOLITAN



1201 K STREET  
916-329-8033  
BRASSERIEDUMONDE.COM

## POUR COMMENCER

|  |    |
|--|----|
| <b>NOS PAIN AVEC BEURRE BATTU</b>  | 4  |
| House baked bread, whipped butter, maldon flake  |    |
| <b>LES HUITRES DU JOUR</b>   | MP |
| Our Daily selection of Fresh Oysters, please inquire   |    |
| <b>SOUP A L'OIGNON GRATINEE</b>  | 9  |
| Caramelized Onion, Beef Stock, Croouton, Gruyere   |    |
| <b>ŒUFS MIMOSA</b>   | 9  |
| Deviled Eggs, Our Classic Rendition with Capers, Cornichons, and Crispy Prosciutto   |    |
| <b>CHARCUTERIE</b>   | 16 |
| Our Current Selection of Meats, Seasonal Accoutrements, Toasts   |    |
| <b>PLAT DE FROMAGE</b>   | 16 |
| Selection of Cheeses, Seasonal Jam, Honey, Toasts  |    |
| <b>'GRAVLOX' FAÇON BRASSERIE**</b>   | 14 |
| House Cured Salmon, Red Onion, Egg Brunoise, Lilliput Capers, Crème Fraîche, Grilled Rye Toast                             |    |
| <b>LES MOULES CLASSIQUE**</b>  | 26 |
| Salt Spring Island Mussels, Fennel, Shallots, Celery, White Wine Anisette, Cream, Crispy Frites                            |    |
| <b>SOCARRAT ET POULPE SAUCE VIERGE</b>   | 16 |
| Octopus, Crispy Rice Cake, Squird Ink Sauce Vierge, Charred Lime   |    |
| <b>PARFAIT DE FOIE DE CANARD</b>   | 16 |
| Duck Pate, Sweet Gelee, Cornichons, Whole Grain Mustard, Frisee, Grilled Baguette  |    |
| <b>TARTARE FILET DE BŒUF**</b>   | 15 |
| 3 oz Raw Beef Filet, Hand Cut to Order, Shallots, Capers, Worcestershire Sauce, Olive Oil, Dijon, Egg Yolk, Grilled Toasts |    |

## CHAMPAGNES ET CAVIAR

Our preferred way to begin, a half bottle of champagne that may or may be accompanied by our favorite local caviar \*<sup>0</sup>

30G TSAR NICOLAI ESTATE\*\*

LAURENT PERRIER

CAVIAR

La Cuvee<sup>0</sup> Brut, Marne (375ml)

Classic Accoutrement, House Made Brioche  
Toasts

65

45

## LES PATES DU MAISON

|  |    |
|--|----|
| <b>ORECCHIETTE AU RAGOUT DE PORC</b>   | 24 |
| Spicy Pork Sausage, Jimmy Mardello Peppers, Crushed Tomato, Orecchiette Pasta, Zucchini, Grana Padano                        |    |
| <b>GNOCCHI AU PISTOU</b>   | 22 |
| Housemade Parisian Gnocchi, Toasted Garlic, Arugula & Marcona Almond Pesto, Fromage Blanc, Fig Balsamic, Calabrian Chile Oil |    |

## SALADES & LEGUMBES

|  |    |
|--|----|
| <b>SALADE DE LE JARDINIÈRE</b>   | 11 |
| Mixed Summer Greens, Red Onion, Pepperoncini, Cucumbers, Cherry Tomatoes, Red Wine Vinaigrette                                       |    |
| <b>SALADE DE PÊCHES</b>  | 13 |
| Grilled Peaches, Crispy Speck, Lolla Rossa & Little Gem Lettuces, Brie, Blackberry Vinaigrette                                       |    |
| <b>SALADE DE HARICOTS VERT</b>   | 13 |
| Fresh Green Beans & Yellow Wax Beans, Spring Mix, Pickled Cabbage, Fresh Chevre, Crème Fraîche & Tarragon Vinaigrette Sliced Almonds |    |
| <b>LES CHOIX DES BRUXELLES AUX FROMAGE</b>   | 12 |
| Pan Seared Brussel Sprouts, Ricotta Brulée, Hot Pepper Jelly, Pomegranate Molasses   |    |
| <b>LEGUMES DE L'ÉTÉ AU PISTOU</b>  | 14 |
| Grilled Summer Squash, Eggplant, Brocolini Calabrian Chiles, Pistachio Pesto   |    |

## PLATS PRINCIPAUX

|   |    |
|---|----|
| <b>LE STEAK FRITES CLASSIQUE**</b>  | 49 |
| 12oz Prime Ribeye, Red Wine & Peppercorn Sauce, Crispy French Fries   |    |
| <b>LE CONTRE-FILET AU BEURRE DE MAÎTRE D**</b>  | 45 |
| 14 oz Prime New York, Perigord Truffle Compound Butter, Herb Glace Potatoes, Grilled Brocolini  |    |
| <b>CÔTE DE PORC GRAND-VENEUR</b>  | 32 |
| Pan Seared Beeler's Porc Chop, Zucchini & Potato Cake, Sautéed Summer Greens, Pickled Radishes, Reduction of Peaches, White Wine & House Stock                    |    |
| <b>MOREAU POËLÉ SAUCE NAGE DE MAÏS</b>  | 29 |
| Pan Seared Local Black Cod, Summer Squash Pomme Moissette, Cippolini Onion, Sweet Peppers, Eggplant, Saffron Corn Reduction                                       |    |
| <b>SUPRÊME DE VOLLAILE</b>  | 29 |
| Pan Seared Mary's Organic Chicken Breast, Crispy Goat Cheese Infused Polenta, Ratatouille of Summer Vegetables, Chicken Jus & Verjus                              |    |
| <b>CONFIT DE CANARD ET SAUCISSON TRUFFE</b>   | 36 |
| Seared Duck Breast, Roasted Duck Leg Confit, Truffled Pork Sausage, Sautéed Seasonal Beans & Peas, Pan Fried Potato Medallions, Grilled Radicchio, Blackberry Jus |    |
| <b>CRÊPES DU MOMENT</b>   | 24 |
| Housemade Crepes filled with Ricotta, Corn, & Mushroom Farcie & Roasted Sweet Peppers, Cippolini Onion Soubise  |    |

\$3 to Split Plates

\*Gratuity of 20% is Included on Parties of 6 or More

Corkage is \$20 per 750ml

<sup>0</sup> Consuming Raw or Undercooked Poultry, Meats, Seafood, Shellfish or Eggs May increase Your Risk of Foodborne Illness

\* Served Raw or Undercooked or Contain Raw or Undercooked Ingredients

Our Fry & Pan Oil is Refined Peanut Oil. We cannot guarantee that any of our preparations are Peanut Free

EFFECTIVE SUMMER 2021