

A MIDI

CUISINE
FRANÇAISE
COSMOPOLITAN



FORMULE 'LUNCH'

SOUP DU JOUR
&
PLAT DU JOUR
dessert inclus

• \$21 •

POUR COMMENCER

ŒUFS MIMOSA

Deviled Eggs, Our Classic Rendition with Capers, Cornichons, and Crispy Prosciutto

PLANCHE DE FROMAGES

Selection of Cheeses, Seasonal Accoutrements, Toasted Baguette

CHARCUTERIE DE L'INSTANT

Assorted Cured Meats, Seasonal Accoutrements, Grilled Baguette

'GRAVLOX' FAÇON BRASSERIE**

House Cured Salmon, Red Onion, Egg Brunoise, Lilliput Capers, Crème Fraîche, Grilled Rye Toast

TARTARE FILET DE BŒUF**

3 oz Raw Beef Filet, Hand Cut to Order, Shallots, Capers, Worcestershire Sauce, Olive Oil, Dijon, Egg Yolk, Grilled Toasts

9

16

16

14

15

SOUPES & SALADES

SOUPE À L'OIGNON GRATINÉE

French Onion Soup, Gruyere, Crouton

CŒUR DE LAITUE AUX FINES HERBES

Layered Leaves of Living Butter Lettuces, Fresh Herbs, House Vinaigrette, Shaved Radishes

SALADE NIÇOISE**

Butter Lettuce, Potato, Green Beans, Carrots, Niçoise Olives, Hard Boiled Egg, Dijon Vinaigrette, Seared Tuna

SALADE MIRROR DES TOMATES

Local Heirloom Tomatoes, Di Stephano Burrata, House Vinaigrette, Basil, Mint, Crouton, Olive Oil, Citrus & Thin Shallot Slices

SALADE AUX HARICOTS VERT

Fresh Green Beans & Yellow Wax Beans, Spring Mix, Pickled Cabbage, Fresh Chevre, Crème Fraîche & Tarragon Vinaigrette Sliced Almonds

9

11

15

15

13

\$8 Add Mary's Organic Chicken, Shrimp or Salmon to Any Salad

LES SANDWICHES

VIEUX GARÇON

Sliced Roast Beef, Caramelized Onions, Dijon, Crème Fraîche on Baguette Served With Dipping Jus

15

BLT ET PLUS

Bacon, Lettuce, Tomato, Red Onion, Gruyere, Fioli, Toasted Rosemary Focaccia

15

CROQUE MONSIEUR

French Ham, Gruyere, Sauce Bechamel, Cornichons, Brioche, Dijon \$2 add a fried egg for a Croque Madame**

15

LE VEGGIE

Sautéed Seasonal Vegetables, Arugula, Avocado Mash, Niçoise Olive Tapenade, Wrapped in Mallorcan Style Flat Bread

15

COCORICO

Grilled Mary's Organic Chicken, Apple, Cabbage Red Onion, Provolone, Basil Fioli, Toasted Rosemary Focaccia

15

BÁHN MÌ DE PORC

Marinated & Roasted Pork Loin, Fresh Cilantro Cabbage & Jalapeño, Pickled Carrot, Red Onion & Radish, On House Made Demi Baguette

15

LE BURGER D'ÉTÉ**

Jiman Ranch Ground Beef, Sautéed Onions, Mushrooms, Peppers, Arugula, Provolone, Roasted Red Bell Pepper Coulis, Fioli, On Toasted Brioche Bun

16

PLATS PRINCIPAUX

QUICHE LORRAINE

Savory Egg Custard, Onions, Bacon, House Butter Crust

14

SAUMON AU COULIS DE PIMENT**

Seared Salmon Filet, Red Bell Pepper Coulis, Fresh Herbs, Yellow Polenta, Seasonal Vegetables

28

SUPRÊME DE VOLLAILE AU SAUCE VERTE 29

Pan Seared Mary's Organic Chicken Breast, Fried Fingerling Potatoes, Sautéed Brocolini, Snap Peas, Cherry Tomatoes, Arugula, Fennel, Green Herb Compote

** Served Raw or Undercooked or Contain Raw or Undercooked Ingredients:

** Consuming Raw or Undercooked Poultry, Meats, Seafood, Shellfish or Eggs May increase Your Risk of Foodborne Illness

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

1201 K STREET

916-329-8033

BRASSERIEDUMONDE.COM

\$3 for any split plate requests

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

Corkage is \$20 per 750ml