

CUISINE
FRANÇAISE
COSMOPOLITAN



1201 K STREET
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BRASSERIEDUMONDE.COM

POUR COMMENCER

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| NOS PAIN AVEC BEURRE BATTU | 4 |
| House Baked Bread, Whipped Butter, Maldon Flake | |
| SOUPE A L'OIGNON GRATINÉ | 9 |
| French Onion Soup, Beef Stock, Gruyere, Crouton | |
| ŒUFS MIMOSA | 9 |
| Deviled Eggs, Capers, Cornichons, Crispy Lardon | |
| CHARCUTERIE DE L'INSTANT | 15 |
| Assorted Cured Meats, Seasonal Accoutrements, Toasts | |
| PLAT DE FROMAGE | 15 |
| Selection of Cheeses, Seasonal Jam, Honey, Toasts | |
| 'GRAVLOX' FAÇON BRASSERIE** | 14 |
| Cured Salmon, Shallot, Egg, Capers, Crème Fraîche, Rye | |
| LES MOULES CLASSIQUE | 26 |
| Salt Spring Island Mussels, Fennel, White Wine Anisette, Cream, Crispy Frites | |
| TARTARE FILE DE BŒUF | 15 |
| 4oz Raw Beef Filet, Hand Cut to Order, Shallots, Capers, Worcestershire Sauce, Olive Oil, Dijon, Egg Yolk, Toasts | |
| PATÉ DE CANARD | 16 |
| Duck Paté, Sweet Pork Gelée, Cornichon, Whole Grain Mustard, Frisée, Baguette | |
| JOUE DE BŒUF AU SAUCE GRIBICHE | 16 |
| Grilled Beef Cheek, Crispy Potatoes, Bitter Greens, Horseradish Aioli, Sauce Gribiche | |

SALADES & LEGUMBES

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| SALADE DE JARDIN | 11 |
| Butter Lettuces, Red Onion, Pepperoncini, Cucumber, Crouton, Cherry Tomato, Red Wine Vinaigrette | |
| SALADE AUX CHOUX BRUSSELS | 13 |
| Brussel Sprouts, Arugula, Butternut Squash, Crouton, Bacon, Grana Padano, Dukkha, Roast Peppers, Vinaigrette | |
| SALADE DES KAKI GRILÉ | 15 |
| Grilled Persimmons, Fresh Greens, Pomegranate & Pumpkin Seeds, Burrata, Cinnamon-Thyme Vinaigrette | |
| BETTERAVES | 13 |
| Roasted & Marinated Beets, Herb Ricotta, Frisée, Toasted Pistachio, Citrus Vinaigrette | |
| PATATE DOUCE | 14 |
| Grilled Sweet Potatoes, Gorgozola Crema, Frisée, Dijon, Crispy Shallots, Fig Balsamic | |
| RAPINI | 14 |
| Broccoli Rabe, Chile, Toasted Garlic, Fried Lemons, Marcona Almond Butter | |

CHAMPAGNES ET CAVIAR

Our preferred way to begin, a half bottles of champagne that may or may be accompanied by our favorite local caviar **

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| 30G TSAR NICOLAI ESTATE** | LAURENT PERRIER |
| CAVIAR | 'La Cuvee' brut, Marne (375ml) |
| Classic Accoutrement, House Made Brioche Toasts | |

65

45

LES PATES DU MAISON

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| GNOCCHI AU CREME TORNADE | 22 |
| Potato Gnocchi, Toasted Garlic, Beech Mushrooms, Hazelnuts, Chevre, Sunchoke-Cream Sauce | |
| BŒUF BOURGUIGNON EN FUSILI DE MAISON | 38 |
| Burgundy Style Short Rib, Roasted Root Vegetables, Red Wine Fusilli | |

PLATS PRINCIPAUX

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| LE STEAK FRITES AVEC BEURRE DE TRUFFE | 49 |
| 12oz Prime Ribeye, Perigord Truffle Compound Butter, Crispy French Fries | |
| LE CONTRE-FILET SAUCE CHASSER | 45 |
| 14 oz Prime New York, Celery Root Purée, Cippolini Onions, Fried Shallots, Mushroom & Brandy Sauce | |
| BOUILLABASSE | 32 |
| Seafood Stew with Cod, Clams, Mussels, Shrimp, Leeks, Potatoes, Saffron Chile Broth | |
| CÔTE DE PORC GASTRIQUE DE VIN ROUGE | 32 |
| Pan Seared Pork Chop, Sweet Potato-Leek Gratin, Red Wine Gastrique, Braised Cabbage, Apples | |
| CONFIT DE CANARD AU MOLE | 36 |
| Duck Leg Confit, Cauliflower, Duck Fat Potatoes, Orange Mole | |
| CREPES DU MOMENT | 26 |
| Housemade Crepes Sunchoke, Mushroom Farce, Butternut Curry Sauce, Crispy Shallots, Pomegranate Molasses | |

** 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