

A MIDI

CUISINE
FRANÇAISE
COSMOPOLITAN



FORMULE 'LUNCH'

SOUP DU JOUR
&
PLAT DU JOUR
dessert inclus

• \$21 •

POUR COMMENCER

- ŒUFS MIMOSA** 9
Deviled Eggs. Our Classic Rendition with Capers, Cornichons, & Crispy Prosciutto
- PLANCHE DE FROMAGES** 16
Selection of Cheeses, Seasonal Accoutrements, Toasted Baguette
- CHARCUTERIE DE L'INSTANT** 16
Assorted Cured Meats, Seasonal Accoutrements, Grilled Baguette
- 'GRAYLOX' FAÇON BRASSERIE**** 14
House Cured Salmon, Red Onion, Egg Brunoise, Lilliput Capers, Crème Fraîche, Grilled Rye Toast
- TARTARE FILET DE BŒUF**** 15
3 oz Raw Beef Filet, Hand Cut to Order, Shallots, Capers, Worcestershire Sauce, Olive Oil, Dijon, Egg Yolk, Toasts

SOUPES & SALADES

- 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 GRILÉÉ** 15
Grilled Persimmons, Fresh Greens, Pomegranate & Pumpkin Seeds, Burrata, Cinnamon-Thyme Vinaigrette
- BETTERAVES** 13
Roasted & Marinated Beets, Herb Ricotta, Frisée, Toasted Pistachio, Citrus Vinaigrette
- SALADE NIÇOISE**** 15
Butter Lettuce, Potato, Green Beans, Carrots, Niçoise Olives, Hard Boiled Egg, Dijon Vinaigrette, Seared Tuna
- \$8 Add Mary's Organic Chicken, Shrimp or Salmon to Any Salad

LES SANDWICHES

- VIEUX GARÇON**** 15
Sliced Roast Beef, Caramelized Onions, Dijon, Crème Fraîche on House Roll Served With Dipping Jus
- BLT ET PLUS** 15
Bacon, Lettuce, Tomato, Red Onion, Gruyere, Aioli, House Roll
- CROQUE MONSIEUR** 15
French Ham, Gruyere, Sauce Bechamel, Cornichons, House Brioche, Dijon
\$2 add a fried egg for a Croque Madame**
- LE BELLO PORTOBELLO** 15
Marinated & Grilled Portobello Mushroom, Roasted Red Bells, Caramilized Onion, Arugula, Herbed Goat Cheese, Brioche Bun
- COCORICO** 15
Grilled Mary's Organic Chicken, Apple, Cabbage Red Onion, Provolone, Basil Aioli, Toasted Rosemary Foccacia
- BÁNH MÌ DE PORC** 15
Marinated & Roasted Pork Loin, Fresh Cilantro Cabbage & Jalapeño, Pickled Carrot, Red Onion & Radish, On House Made Demi Baguette
- LE BURGER D'MOMENT**** 17
Niman Ranch Ground Beef, Crispy Bacon, Blue Cheese Crema, Fried Shallots, Aioli, On Toasted Brioche Bun

PLATS PRINCIPAUX

- QUICHE LORRAINE** 14
Savory Egg Custard, Onions, Bacon, House Butter Crust
- SAUMON AU BEURE BLANC A LA GRENADE**** 28
Seared Salmon Filet, Broccoli Rabe, Sweet Potato Gratin.
- SUPRÊME DE VOLLAILE** 29
Pan Seared Mary's Organic Chicken Breast, Fried Polenta, Roasted Root Vegetables, Garlic-Thyme & Citrus Jus
- LES MOULES CLASSIQUE**** 26
Salt Spring Island Mussels, Fennel, White Wine Anisette, Cream, Crispy Frites
- LE STEAK FRITES**** 36
12oz New York, Perigord Truffle Compound Butter, Crispy French Fries

* 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