

BISTRO
DINNER

HORS D'OEUVRES

Soupe à l'Oignon

Gruyère, chive **incl**

Petite Salade

mixed greens, cucumber,
cherry tomato, Champagne
vinaigrette **incl**

Walnut-Crusted Chioggia Beets

whipped farm cheese, fennel
vinaigrette, pea greens **incl**

Salade de Chicorée

escarole, radicchio, frisée, apple,
goat cheese, pistachio, honey
vinaigrette **incl**

Escargot aux Noix

French snails, garam masala
curried spinach, walnut
breadcrumbs **+5**

Moules

mussels, Chablis butter,
fines herbes, baguette **+4**

Beef Tartare*

aioli, cornichon, caper, quail egg,
parsley oil, grilled baguette **incl**

Pommes Frites

Champagne gastrique,
herbes de Provence **incl**

Chicken Liver Terrine

apricot, pistachio, green
peppercorn, pork shoulder,
jam, grilled baguette **incl**

Raclette Cheese Whiz

marble potato, caramelized onion,
Parisian ham, cornichon, apple,
butter toasted brioche **+3**

Les Fromages

see our daily cheese menu for
tonight's selections **one incl**
+5 for each additional

Country Pâté

jam, whole grain mustard,
bacon, grilled baguette **incl**

PLATS PRINCIPAUX

Filet de Saumon,

pan seared salmon*, beluga lentil
vinaigrette, butternut squash, Parisian
ham, pink peppercorn **incl**

Truite à la Meunière

rainbow trout, braised almonds,
bitter greens, lemon, fines herbes **incl**

Brasserie Burger

prime beef and bacon blended burger*,
tomato, arugula, American cheese, sauce
secrète, potato bun, pommes frites **incl**

Lapin à la Moutarde

mustard braised rabbit leg, golden raisins,
frisée, grapefruit vinaigrette **incl**

Cassoulet de Canard Confit

duck confit, bacon-bean ragout, duck fat
breadcrumbs, frisée salad **incl**

Fricassée de Champignons

seared lion's mane mushroom,
confit cremini mushroom, fig, farro,
lemon purée, mushroom cream **incl**

Coq au Vin

pan seared half chicken,
grilled frisée, cremini mushroom,
braised pearl onion, bacon **+6**

Whole Striped Bass En Papillote

fennel, lemon, aioli, cornichon,
fleur de sel **incl for two**

STEAK FRITES

Grilled Hanger Steak*

classic béarnaise, frites **+5**

with Sauce au Poivre **no additional charge**

with shaved Roquefort **no additional charge**

*These items may be served raw or
undercooked, or contain raw or undercooked
ingredients. Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

RESTAURANT WEEK

We are serving most of our menu
for Denver Restaurant Week for
\$55.00 per person along with a few
selections that have a supplemental
charge. Please choose one starter
and one entrée per person along
with a glass of wine and a
shared dessert for two.

DESSERT

Crème Brulée

the classic French dessert **incl**

**Chocolate Peanut Butter
Bombe**

chocolate mousse, dulce de
leche, peanut butter cream,
black pepper sucre **incl**

Apple Eclair

bourbon apples, oat pecan
crunch, spiced shell, white
chocolate,
spiced caramel **incl**

Lemon Meringue Pie

lemon curd, pastry cream,
caramelized puff pastry,
crispy meringue **incl**

Chocolate Soufflé

vanilla ice cream, strawberry coulis
baked to order please
allow 20 minutes **+4**

**Flight of Ice Creams &
Sorbets**

choose three from our daily
selection **incl**

Denver Minimum Wage

Unlike many restaurants, all our staff,
both front and back of house, share in
the gratuities that you leave on top of
the full Denver minimum wage which
increases annually. We add a 5% Denver
Minimum Wage fee to every bill to
help fund a well-paid, happy team.