



BEAUJOLAIS
BISTRO

Le Déjeuner

Menu changes according to season and availability.

Marinated Olives	\$ 5.00
Shitake Mushroom Tempura	\$ 6.00
Razor Clams with Rouille on Toast Creamy Pepper Dressing	\$14.00
Onion Soup a la Gratinée Cave-aged Gruyère	\$10.00
Frisée aux Lardons	\$13.00
Leek Terrine, Mushroom Conserva, Marinated Tomatoes and Pistachio-crusted Goat Cheese	\$11.00
Exotic Mushroom and Gruyere Omellete and Salad	\$15.00
Hamburger Bourguignon and Frites, Rouille, Add Cave-aged Gruyère or Point Reyes Blue	\$ 7.00 \$ 2.00
Croque Monsieur	\$13.50
Croque Madame	\$15.00
Quiche Lorraine and Salad	\$14.50
Seared Szechuan Pepper Crusted Albacore, Red Wine Sauce	\$18.00
Lamb Tongue Fritters, Flageolets, Tomatoe Marinated Pan-Fried Sardines	\$17.00
Steak Frites Béarnaise	\$21.00
Duck Confit	\$18.00
Cheese Plate 3 Artisanal Cheeses with Marmalade, Fruit and Toast	\$14.50

Our Pork, Lamb and Beef are supplied by Niman Ranch. Lettuces, Beets, and Herbs provided by Elizabeth Reifers

Corkage: \$20. Gratuity: 18% for parties of 6 or more